

## OYSTERS

22 May

## BEETLECAT

☐ Beausoleil\* NB **B** 3.60  
bold saline up front, short  
mineral finish, earthy (s)

☐ Malpeque\* PEI **B** 3.60  
sweet, slightly briny, light  
body, clean finish (m-l)

☐ St. Anne's Bay\* PEI 3.60  
medium brine, slight  
minerality (s)

☐ Mere Point\* ME 3.85  
subtle sweetness with a rich,  
salty flavor (m-l)

☐ Nonesuch\* ME 3.85  
very salty and full of flavor  
(m)

☐ Barnstable\* MA **B** 3.85  
med cup, sweet, nut-like  
flavor and firm meats (m)

☐ Riptide Petites\* MA 3.85  
briny and sweet, robust with a  
mineral finish (s)

☐ Wellfleet\* MA 3.85  
high salinity, creamy, briny,  
nice seaweed flavors (s)

☐ Yarmouth\* MA **B** 3.85  
high salinity, long finish  
(m-l)

☐ James River\* VA 3.85  
large, meaty, mild, low  
salinity (m-l)



*Happy Hour Monday to Friday 4 – 6 pm*

### “Michael’s in the Pond”

12 oysters, smoked fish dip, ceviche, 1 / 2 lb. shrimp  
95.

#### *Sparkling*

Prosecco, Maschio	70
Brut Champagne, Philippe Fontaine	110
Brut Champagne, Dumangin ‘Cuvee 17’	105

#### *Oyster Backs*

Hot Shot, mezcal, lemon, chef’s hot sauce	6
Oh Snap! gin, horseradish, bloody mix	6
Chill Dill, dill infused gin, house-made pickle brine	6