

OYSTERS

18 June

BEETLECAT

<div><div></div><div>Chebook Took* NB <b>B</b> 3.60 mild brine, ocean breeze, allium (m)</div></div>	<div><div></div><div>Great White * MA <b>B</b> 3.85 moderate salinity with a sweet ocean finish (m)</div></div>
<div><div></div><div>Dixon Point* NB 3.60 plump and meaty, high in minerality, crisp finish (m)</div></div>	<div><div></div><div>Sure Thing* MA 3.85 mild to medium saltiness, and a clean crisp taste (m)</div></div>
<div><div></div><div>Gaia Boudeuse* NB 3.60 deep cup, sweet yet powerful brine, clam finish (s)</div></div>	<div><div></div><div>Wareham Grant* MA 3.85 deep cup, beautifully briny, clean finish (l)</div></div>
<div><div></div><div>St. Anne * NS 3.85 medium brine, slight minerality (s)</div></div>	<div><div></div><div>Little Princess* VA <b>B</b> 3.85 buttery earthy notes, well- balanced salinity, crisp (m)</div></div>
<div><div></div><div>Damariscotta * ME <b>B</b> 3.85 deep cup, high salinity, light, clean (l)</div></div>	<div><div></div><div>Pleasant Bay* VA 3.60 meaty, high salinity, oceanic, &amp; a mineral finish (m)</div></div>

**B** Happy Hour Monday to Friday 4 – 6 pm

“Michael’s in the Pond”

12 oysters, crab salad, ceviche, 1 / 2 lb. shrimp 95.

Sparkling

Cava – Raventós I Blanc ‘Blanc de Blancs’ 2022	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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.