

OYSTERS

09 November

BEETLECAT

☐ Mere Point* ME 3.85 subtle sweetness with a rich, salty flavor (m-l)	☐ Blue Point* CT 3.85 deep cup, mild brine with a clean finish (m)
☐ Mookie Moto* ME 3.60 sweet, approachable oyster – east coast taste with west coast style (s-m)	☐ Dukes* Nc 3.60 high salinity, sweet, scallop- like flavors (s)
☐ Queen's Cup* ME 3.85 "Malpeque look," medium salt, buttery finish (m)	☐ Salt Bomb* GA 4.00 intensely briny, strong salinity, umami (m)
☐ Swell* NH 3.85 briny, salty, slightly sweet flavor, velvety (m)	☐ Hama Hama* WA 3.85 light brine, medium body, crisp, light finish (m)
☐ Sure Thing* MA 3.85 mild to medium saltiness, and a clean crisp taste (m)	☐ Midnight Kiss* WA 3.85 creamy meats, hing of cucumber, mineral finish (m)

"S.S. Minnow"

6 Oysters, 6 Shrimp, Crab Salad, Ceviche, Snapper Crudo 70.

Oyster Martini

mignonette gin, dry vermouth, cracked pepper 10.

Sparkling

Cava – Raventós I Blanc 'Blanc de Blancs' 2022	70
Brut Champagne, Bérêche 'Réserve'	106
Brut Champagne, Bourmault 'Hérmance'	95

Oyster Backs

Hot Shot, mezcal, lemon, chef's hot sauce	6
Oh Snap! gin, horseradish, bloody mix	6
Yellow Shucker, vodka, horseradish, chartreuse	6

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

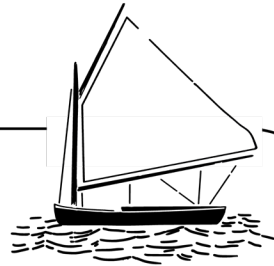
Cocktails

Royal Hawaiian – gin, pineapple, orgeat, lemon, basil	12
Salty Dog – ruby red vodka, grapefruit, himalayan salt	12
Santiana – reposado tequila, passionfruit, tamarind, lime, agave	14
Fish House Punch – rum, brandy, peach whiskey, lemon, black tea	11

A glass of rosé 14.

A glass of Champagne 19.

Snacks



Ceviche*, chili, red onion, sweet potato, coconut	18.
Potato Chips, nduja, blue cheese	12.
Crab Dip, toasted saltines, trout roe, herbs	12.
Lobster Roll, butter, aioli	38.

DRAFT BEER

Kirin Ichiban Lager – Japan	6.
Creature Comforts Bibb Pilsner – Athens	6.
Monday Night Dr. Robot Sour – Atlanta	6.
Yazoo Painted Porch Cider – Nashville	6.
Three Taverns A Night on Ponce IPA – Atlanta	7.
Bearded Iris Homestyle IPA – Nashville	7.

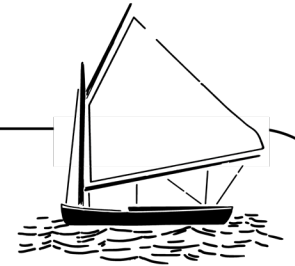
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