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<div><div></div><div>Sarah's Shore* PEI  3.85 medium salt, nutty popcorn, floral lemon zest (m)</div></div>	<div><div></div><div>Sunken Meadow* MA 3.60 high salinity, ocean flavor, clean seaweed finish (m-l)</div></div>
<div><div></div><div>Bad Boys* NS  3.85 shallow cup, mild salinity, moderately flaky texture (s)</div></div>	<div><div></div><div>Beaver Tails* RI 3.60 open ocean oyster, strong brine, clean finish (m)</div></div>
<div><div></div><div>Mookiemoto* ME  3.60 sweet, east coast taste, approachable (s-m)</div></div>	<div><div></div><div>Naked Cowboy* NY 3.85 strong mineral finish, beautifully briny (m)</div></div>
<div><div></div><div>Moon Dancers* ME 3.60 fresh, medium ocean brininess with a clean, bright finish (l)</div></div>	<div><div></div><div>Little B's* VA 3.85 seaweed, low brine, clean finish (m)</div></div>

“S.S. Minnow”

6 Oysters, 6 Shrimp, Crab Salad, Ceviche, Bay Scallop Crudo 70.

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

Oyster Martini

mignonette gin, dry vermouth 10.

Fish House Punch

rum, brandy, peach whiskey, lemon, black tea 11/55.

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.