

# OYSTERS

4 March

# BEEBLECAT

<input type="radio"/> Glacier Bay* NB 3.85 mild saline front rounding into light iron and parsley finish (m)	<input type="radio"/> Newcastle* MA 3.85 fresh, briny, herbaceous and creamy (s)
<input type="radio"/> Avonlea* PEI 4.00 bold saline up front, short mineral finish, earthy (m) <b>B</b>	<input type="radio"/> Great Whites* MA 4.00 shallow cup, mild salinity, moderately flaky texture (s) <b>B</b>
<input type="radio"/> Savage Blonde* PEI 4.00 deep cup, clean finish (m)	<input type="radio"/> Little Harbor* MA 3.85 high salinity, mild meat, mineral finish (m)
<input type="radio"/> Tuxedo* PEI 3.60 medium salinity, firm meat (m) <b>B</b>	<input type="radio"/> Ninigret Nectar* RI 3.60 plump and flavorful with a clean briny finish (m)
<input type="radio"/> Mere Point* ME 3.85 creamy, petite and deep cup, clean, sweet finish (m) <b>B</b>	<input type="radio"/> Rome Point* RI 4.00 meaty, balanced salinity, distinctive nutty finish (m)

## “S.S. Minnow”

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

**B** 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.