

OYSTERS

8 April

BEEBLECAT

<p>○ Sweet Island* PEI 3.85 high salinity, medium size, creamy finish (m)</p>	<p>○ Martha's Vineyard* MA 3.60 extremely plump, mild, and smooth (m) B</p>
<p>○ Queen's Cup* ME 3.85 "Malpeque look," medium salt, buttery finish (m) B</p>	<p>○ Menemsha* MA 3.60 sweet, briny, & robust meat, mineral finish (m) B</p>
<p>○ Barnstable* MA 3.85 sweet, nut-like flavor, and firm meats (m)</p>	<p>○ Wareham* MA 4.00 deep cup, beautifully briny, clean finish (l) B</p>
<p>○ Duxbury* MA 3.85 mild, clean with light finish (m-l)</p>	<p>○ Wellfleet* MA 4.00 high salinity, creamy, briny, nice seaweed flavors. (s)</p>
<p>○ Katama Bay* MA 3.85 crisp brininess, mild sweet mineral undertones (l)</p>	<p>○ Moon Stone* RI 3.85 medium brine with a sweet and very salty finish (l)</p>

"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

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

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