

OYSTERS

17 May

BEETLECAT

Mere Point* ME 3.60
subtle sweetness with rich
salty flavor (m-l)

Ninigret Nectar* RI 3.85
small, plump, creamy, buttery,
citrus finish (m)

Katama Bay* MA 4.00
extremely plump, pleasantly
briny, smooth finish (l)

Little Harbor* MA 3.85
silky, refined, smooth finish (s)

Menemsha* MA 3.85
mild, clean, with a light
finish(m)

Riptide* MA 4.00
sweet, briny, & robust meat,
mineral finish (m)

Wellfleet* MA 3.85
high salinity, creamy, briny, nice
seaweed flavor (s)


West Island* MA 3.60
meaty, sweet, umami notes,
earthy mushroom finish(m)

Aquidneck Cup* RI 3.85
petite, deep cupped, briny
flavor, smooth (s)

Chesapeake* MD 4.00
mild & meaty with low salt
content (m)

"S.S. Minnow"

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

 *Happy Hour Monday to Friday 4 - 6 pm*

Oyster Martini

mignonette gin, dry vermouth 12.

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