

OYSTERS

04 May

BEETLECAT

○ Barnstable * MA 4.00
medium cup, sweet, nut-like
flavor, and firm meats (m)

○ Katama Bay* MA 3.85
extremely plump, pleasantly
briny, smooth finish (m)

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

○ Riptide* MA **B** 3.60
sweet, briny, robust meat,
mineral finish (m)

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

○ West Island* MA 3.85
meaty, sweet, umami notes,
earthy mushroom finish (m)

○ Yarmouth* MA 4.00
high salinity, long finish (m-l)

○ Aquidneck* RI 4.00
petite, deep cupped, briny
flavor, smooth (s)

○ East Beach Blond* RI 4.00
medium, deep cupped, plump,
high salt start, fruity finish (l)

○ Ninigret Nectar* RI **B** 4.00
small, plump, creamy, buttery,
citrus 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