

# OYSTERS

3 June

# BEETLECAT

○ Beausoleil\* NB 3.60  
bold saline up front, short  
mineral finish, earthy (s)

○ Menemsha\* MA 4.00  
mild, clean, with light finish (s)



○ Chebook Took\* NB 3.85  
mild brine, ocean breeze,  
allium (m)

○ Lighthouse Queen\* MA 3.85  
firm, plump, briny flavor, crisp,  
clean finish (m-l)

○ Savage Blonde\* PEI 3.60  
full and sweet with a briny  
flavor (m)

○ Wellfleet\* MA 3.85  
high salinity, creamy, briny,  
nice seaweed flavors (s)

○ Tuxedo\* PEI 4.00  
medium salinity, firm meat,  
pouch rocker (l)

○ Yarmouth\* MA 3.85  
high salinity, long finish (m-l)

○ Nonesuch\* ME 3.85  
very salty and full of flavor  
(m)

○ Ninigret Nectar\* RI 4.00  
small, plump, creamy, buttery,  
citrus finish (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