

# OYSTERS

12 July

# BEETLECAT

|                                                                                                                             |                                                                                                                  |
|-----------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| <input type="radio"/> Dixon Point* NB 4.00<br>briny with a distinctive salty taste followed by a nutty and sweet finish (m) | <input type="radio"/> Powder Point* MA 3.85<br>high salinity, silky meat, clean long finish (m)                  |
| <input type="radio"/> Malpeque * PEI 3.85<br>sweet, slightly briny, light body, clean finish (m-l)                          | <input type="radio"/> Riptide* MA 3.85<br>sweet, briny and robust meat, mineral finish (m)                       |
| <input type="radio"/> Barnstable* MA 3.85<br>medium cup, sweet, nut-like flavor and firm meats (m)                          | <input type="radio"/> Aquidneck Cup* RI 3.85<br>petite, deep cupped, briny flavor, smooth (s)                    |
| <input type="radio"/> Boomamoto* MA 3.85<br>creamy, petite and deep cup, clean, sweet finish(m)                             | <input type="radio"/> Oyster Island Cove* RI 4.00<br>deep cup, firm meat, a high salinity and a sweet finish (m) |
| <input type="radio"/> Little Harbor * MA 3.85<br>silky, refined, smooth finish(s)                                           | <input type="radio"/> Blackberry* VA 3.60<br>mild salinity, briny, low salinity (l)                              |

## “S.S. Minnow”

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

**B** Happy Hour Monday to Friday 4 – 6 pm

## Oyster Martini

barrel aged mignonette gin, dry vermouth 12.

## Fish House Punch

rum, brandy, peach whiskey, lemon, black tea 11/55.

## Oyster Backs 6.

Miami Mint – melon, mint, bianco vermouth, lime

0000-mami – sake, nori, lemon, cucumber

Pickled Pepper Back – gin, pickled pepper brine

Bloody’Ale – rye, bloody mary, lager