

OYSTERS

30 September

BEETLECAT

☐ Dixon Point* NB 3.85 briny with a distinctive salty taste followed by a nutty, sweet finish (m)	☐ Little Harbor* MA 4.00 silky, refined, smooth finish (s)
☐ Savage Blonde* PEI 4.00 full and sweet with briny flavor(m)	☐ Riptide* MA 4.00 sweet, briny, & robust meat, mineral finish (m) B
☐ Mere Point* ME 3.85 subtle sweetness with rich, salty flavor (m-l) B	☐ Wareham* MA 4.00 deep cup, beautifully briny, clean finish (l) B
☐ Jimmy Fund Gold* ME 3.85 clean brine, crisp finish, and plump meat (s)	☐ Wellfleet* MA 3.85 high salinity, creamy, briny, nice seaweed flavor (m)
☐ Duxbury* MA 3.85 buttery flavor and texture, clean and salty finish (m-l)	☐ Aquidneck* RI 3.85 petite, deep cupped , briny flavor, smooth (s) B

"S.S. Minnow"

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

B Oyster Happy Hour Monday to Friday 4 – 6 pm

High Tide: Fall Happy Hour

Monday to Thursday 4 – 6 pm

Filet o' Fish Sandwich 10.

Fried Shrimp Po' Boy 10.

Shrimp & Pork Sausage Banh Mi 10.

Half off all by the glass Wine & Beer

Hushpuppies - on us!