

OYSTERS

16 September

BEETLECAT

 Chebook Took* NB 4.00 subtle sweetness with a rich salty flavor (m)	 Barnstable* MA 3.85 medium cup, sweet nut like flavor, and firm meats (m) 
 Dixon Point* NB 4.00 briny with a distinctive salty taste followed by a nutty and sweet finish (m) 	 Little Harbor* MA 3.85 silky, refined, smooth finish (s) 
 Gaia Boudeuse* NB 3.85 deep cup, sweet yet powerful brine, clam finish(s)	 Wellfleet* MA 3.85 high salinity, creamy, briny, nice seaweed flavor (m)
 Jimmy Fund Gold* ME 3.85 clean brine, crisp finish, and plump meat (s)	 Aquidneck Cup* RI 4.00 petite, deep cupped, briny flavor, smooth (s) 
 Glidden Point* ME 3.85 Plump and flavorful with a clean briny finish (m)	 Ninigret Nectar* RI 3.85 small, plump, creamy, buttery, citrus finish(m)

"S.S. Minnow"

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

 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!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.