

OYSTERS

S / M / L = Approx. size of oyster		PRICE \$ EACH	QUANTITY
NAME / SIZE / LOCATION	DESCRIPTION		
ACADIAN PEARL / S / NB	sweet brine with soft meats, mineral finish	3.50	
BIJOU PEARL / M / PEI	full firm meats, bright brinness	4.00	
MOON DANCERS / L / ME	medium salinity, bright ocean finish	3.50	
NINIGRET NECTAR / M-L / RI	creamy and plump, with a salty fragrant brine	3.75	
BARNSTABLE / M / MA	med cup. sweet, nut-like flavor and firm meats	3.75	
NAVY COVE / M / AL	heavy brine, full bodied, creamy finish	3.50	
MURDER POINT / M / AL	medium brine, clean carrot finish	4.00	
SUMMERSTONE / M / WA	sweet on the finish but bracingly briny up front	4.00	
LUCKY PENNY / S-M / WA	creamy, sweet, subtle salinity, seaweed finish	4.00	
WOOD ROASTED OYSTERS	<i>half dozen</i> garlic parsley butter, breadcrumbs	24.00	
CHILLED PEEL AND EAT SHRIMP	old bay, cocktail sauce, "comeback" sauce	19.00	
CEVICHE	chimichurri, serrano chili	9.00	
TUNA POKE	ponzu sauce, furikake	9.00	
SMOKED FISH DIP	mustard seed, crème fraîche	9.00	

Served with premium saltines, cocktail sauce, hot sauce, mignonette, and grated horseradish

CONSUMING RAW OR UNDERCOOKED SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.