



## HALF SHELL RAW OYSTERS

### \*FORTUNE, NOVA SCOTIA 🌿

Smooth and salty just like a dip in the North Atlantic

### \*KATAMA BAY, MASSACHUSETTS 🌿

A salt bomb with a sweet-as-candy finish

### \*EAST BEACH BLONDE, RHODE ISLAND 🌿

Sweet brine with a deeply mineral finish

### \*BLUE POINT, DELAWARE 🌿

Medium salinity, springy meat & light mineral finish

### \*CHESAPEAKE BAY, VIRGINIA 🌿

Very mild, but meaty. High yields, but low salt content

### \*HENDERSON BAY, WASHINGTON 🌿

A sweet and mild oyster with very full meats

### \*BLACK MAGIC, PRINCE EDWARD ISLAND 🌿

Smooth salinity with a pronounced vegetal finish

### \*MALPEQUE, PRINCE EDWARD ISLAND 🌿

Moderate brine with a meaty bite & a quick, clean finish

## APPETIZERS

FRIED OYSTERS 15.9

OYSTERS ROCKEFELLER 16.3

STEAMED SHRIMP (.5LB | 1LB) 16.3 | 31.6 🌿

CRAB & SHRIMP BALLS 14.6

## HANDHELDS

FRIED OYSTER PO BOY 16.9

CRAB CAKE SLIDERS (TWO | THREE) 11.3 | 16.3

## SHOOTERS & BUBBLES

OYSTER SHOOTER 9

Tito's Handmade Vodka, cocktail sauce

BLUE ON BLUE 6

Pabst Blue Ribbon, cocktail sauce, oyster, tobasco

MIMOSA 7

PINEAPPLE MIMOSA 7

PEACH BELLINI 7

KIR ROYALE 7

## GLUTEN FRIENDLY 🌿

\* Consuming raw or undercooked foods may increase your risk of food borne illness.

