

OYSTERS DRESSED

4 oysters per order

CEVICHE STYLE

Jalepeño Ponzu..... \$12

OYSTERS OF THE DAY

Coconut Sorbet, Pineapple..... \$12

TEQUILA SHOOTERS

Pickled Fresno, Lime..... \$16

CHILLED PEEL N' EAT FL GULF SHRIMP
1/2 LB. \$15 // FULL LB. \$28

TYPE

QTY

LITTLENECK CLAMS

Lemon Salsa, Tomato, Herbs..... \$8

DAILY CRUDO

Served Chilled, Chili, Cilantro, Avocado.. \$13

DAILY CEVICHE

Local Catch, Lime, Cilantro, Red Onion.. \$11

FL GULF CRAB SALAD

Pickled Fresno Peppers, Chives..... \$9

PEI CHILLED MUSSELS

Bruschetta Style, Balsamic..... \$8

SMOKED FISH DIP

Pickled Vegetables & Crackers..... \$9

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. *BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

OYSTERS

GUESTS _____ TABLE# _____ SERVER _____

Served with Horseradish • Lemon • Mignonette
Yuzu-Kosho Ponzu • Cocktail

TYPE	\$2.50 EA.	\$15 ½ DZ	\$28 1 DZ
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CHEF'S SELECTION

Ask for Chef's Favs.....			
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BLUE POINT

Light Brine, Crisp Finish Long Island Sound, NY.....			
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MOONDANCER

Sweet Brine, Cucumber Finish Scarborough, ME.....			
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WIANNO

Sweet Brine, Deep Cupped Shell Cape Cod Bay, MA.....			
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KATANA BAY

Salty with a Sweet-As-Candy Finish Martha's Vineyard, MA			
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MALPEQUE

Sharp Brine, Buttery, Mineral Finish Prince Edward Island, CA.....			
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GREAT WHITE

Mild & Sweet Brine, Buttery Finish Barnstable, MA.....			
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THE WORLD IS YOUR OYSTER, GO SHUCK IT

4 Oysters, 2 Clams, 4 Shrimp, 6 Mussels, Smoked Fish Dip Serves 2-3.....	\$45		
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MORE BANG FOR YOUR SHUCK

9 Oysters, 4 Clams, 6 Shrimp, 10 Mussels, 1/2 Lobster, Smoked Fish Dip Serves 4+	\$85		
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