

FRESH OYSTERS

Served with House-Made Cocktail Sauce • Lemon
(1/2 dz & 1 dz also includes Horseradish & Mignonette)

BLUEPOINT - AN IZZY'S FAVORITE

Sharp Brine, Buttery, Mineral Finish Long Island Sound, NY.....	\$3 EA	\$18 1/2 DZ	\$33 1 DZ
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MAMMA MIA

Sweet, Slightly Briny, Clean Finish PEI, Canada.....	\$3.5 EA	\$21 1/2 DZ	\$39 1 DZ
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RAW BAR

Smoked Fish Dip

House Recipe, Smoked Wahoo,
Pickled Vegetables, Flatbread Crackers
// 12

Spicy Ahi Tu na

Diced Ahi Tuna, Mango Salsa, Avocado,
Crispy Wonton
// 13

Tu na Carpaccio

Togarashi Seared Tuna, Wakami Salad, Pickled Ginger,
Wasabi, Sriracha Aioli, Sweet Soy // 14

Ceviche

Shrimp, Scallop, Catch Of The Day, Garlic,
Cilantro, Lime Juice, Grape Tomato, Cucumber,
Avocado, Hot Sauce, Crackers
// 12

Peel and Eat Shrimp

Served hot with Cajun Butter or Cold with Old Bay
1/2 lb // 11 1 lb // 20

SEE REVERSE SIDE FOR SUSHI

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

STONE CRAB CLAWS ARE HERE!

Please ask your server for
today's selection.

Here Until They're Gone!

SEAFOOD TOWERS

Tower #1

(Serves 2-3 mates)

6 Blue Point Oysters, 6 Peel & Eat Shrimp,
Ceviche, Fish Dip // 35

Tower #2

(Serves 3-4 mates)

6 Blue Point Oysters, 6 Mamma Mia Oysters,
6 Peel & Eat Shrimp, Ceviche, Fish Dip,
Spicy Ahi Tuna, Tuna Roll // 75

SUSHI ROLLS

California Roll

Cucumber, Crab, Avocado,
Sriracha Pea Dusted // 10

Spicy Tu na Roll

Avocado, Cucumber, Unagi Sauce,
Furikake, Sesame Seeds
// 11

Shrimp Roll

Cucumber, Avocado, Tobiko,
Spicy Mayo, Unagi Sauce
// 11

SEE REVERSE SIDE FOR RAW BAR

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MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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