



HAPPY HOUR OYSTERS

Monday – Friday 11 to 6 – 1.50 EACH

ITEM / DESCRIPTION	\$ EA.	QTY.
01 *COPPS ISLAND – Norwalk, CT	3.50	
02 *LOUISIANA WILD – Braithwaite, LA	3.50	
03 *GRAND BATTURE – Grand Bay, AL	3.50	
04 *POINT AUX PINS – Bayou la Batre, AL	3.50	

FAIR MARKET OYSTERS

ITEM / DESCRIPTION	\$ EA.	QTY.
05 *MON LOUIS – Bayou la Batre, AL	3.50	
06 *SAVAGE BLONDE – PEI, CAN	3.50	
07 *MER BLEUE – New Brunswick, CAN	3.50	
08 *SALTEN ROCK – Barnstable, MA	3.50	
09 *MURDER POINT – Portersville Bay, AL	3.50	
10 *TRIPLE X – Bayou La Batre, AL	3.50	
11 *VILLAGE BAY – New Brunswick, CAN	3.50	
12 *PERMAQUID – Damariscotta River, ME	3.50	

SEAFOOD TOWERS

ITEM / DESCRIPTION	\$ EA.	QTY.
13 *HOT STACK oysters, octopus, hush puppies	69	
14 *THE STATE OF GRACE oysters, shrimp, lobster, crab, tuna, campechana	149	

FROM THE ICE

ITEM / DESCRIPTION	\$ EA.	QTY.
15 CAMPECHANA — gulf shrimp, octopus	18	
16 TUNA CRUDO — saffron agrodolce, pine nuts	12	
17 ROASTED OYSTERS — garlic seaweed butter	17/34	
18 SHRIMP COCKTAIL — remoulade blanc	19	
19 LOBSTER ROLL — “clam shack” style	29	
20 IMPERIAL CAVIAR — crispy potato, chive	80	
21 CRAB FINGERS — thai vinaigrette, serrano	16	

STATE OF GRACE



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