



HAPPY HOUR OYSTERS

Monday – Friday 11 to 6 – 1.50 EACH

ITEM / DESCRIPTION	\$ EA.	QTY.
01 *QUEEN BESS – Grand Isle, LA	3.50	
02 *MURDER POINT – Portersville Bay, AL	3.50	
03 *WHALE ROCK – Mystic River, CT	3.50	
04 *BLUE POINT – Westport, CT	3.50	

FAIR MARKET OYSTERS

ITEM / DESCRIPTION	\$ EA.	QTY.
05 *EAST BEACH BLONDE – Charlestown, RI	3.50	
06 *MALPEQUE – PEI, CAN	3.50	
07 *COPPS ISLAND – Norwalk, CT	3.50	
08 *CAMINADA BAY – Grand Isle, LA	3.50	
09 *SALTY BASTARDS – Coden, AL	3.50	
10 *BIG ROCK – Cape Cod Bay, MA	3.50	
11 *DUTCH ISLAND – Narragansett Bay, RI	3.50	
12 *PANHANDLE PEARLS – Pensacola, FL	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, crudo, campechana	149	

FROM THE ICE

ITEM / DESCRIPTION	\$ EA.	QTY.
15 CAMPECHANA — gulf shrimp, octopus	18	
17 ROASTED OYSTERS — garlic seaweed butter	17/34	
18 SHRIMP COCKTAIL — remoulade blanc	19	
19 LOBSTER ROLL — “clam shack” style	29	
20 CRAB FINGERS — soft herbs, ponzy, crispies	16	
21 SCALLOP CRUDO — blood orange vinaigrette	12	

STATE OF GRACE



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