



## HAPPY HOUR OYSTERS

Monday – Friday 11 to 6 – 1.50 EACH

ITEM / DESCRIPTION	\$ EA.	QTY.
01 *SALTY BASTARDS – Coden, AL	3.50	
02 *BLUE POINTS – Port Norris, NJ	3.50	
03 *BAYOU BLUES – Bayou La Batre, AL	3.50	
04 *CONWAY ROYALS – PEI, CAN	3.50	

## FAIR MARKET OYSTERS

ITEM / DESCRIPTION	\$ EA.	QTY.
05 *ISLAND TIMES – Isle of Dauphine, AL	3.50	
06 *COPPS ISLAND – Norwalk, CT	3.50	
07 *SHIPWRECK SELECTS – PEI, CAN	3.50	
08 *WHITECAP – Cape Cod Bay, MA	3.50	
09 *STANDISH SHORE – Cape Cod Bay, MA	3.50	
10 *SUMMERSIDE – PEI, CAN	3.50	
11 *PRESTIGE SELECTS – Galveston Bay, TX	3.50	
12 * ADMIRALS – Bayou la Batre, AL	3.50	

## SEAFOOD TOWERS

ITEM / DESCRIPTION	\$ EA.	QTY.
13 *SIMPLE TOWER oysters, shrimp cocktail, crab fingers	69	
14 *THE STATE OF GRACE oysters, shrimp, tuna crudo, campechana	179	

## FROM THE ICE

ITEM / DESCRIPTION	\$ EA.	QTY.
15 CAMPECHANA — gulf shrimp, octopus	18	
17 ROASTED OYSTERS — garlic seaweed butter	17/34	
18 SHRIMP COCKTAIL — rémoulade blanc	21	
19 TUNA CRUDO — yuzu, chili crisp, soft herbs	17	
20 CRAB FINGERS — thai vinaigrette, serrano	19	

STATE OF GRACE



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