OYSTER ROOM

HAPPY HOUR OYSTERS

Monday – Friday Open to 6 – 1.50 EACH

	ITEM / DESCRIPTION	$ EA.	QTY.
01	***ADMIRALS** – Fort Morgan, AL	3.75	
02	***POINT AUX PINS** – Grand Bay, AL	3.75	
03	***MURDER POINT** – Bayou La Batre, AL	3.75	
04	***MON LOUIS** – Mon Louis Island, AL	3.75	

FAIR MARKET OYSTERS

	ITEM / DESCRIPTION	$ EA.	QTY.
05	***MYSTIC** – Stonington, CT	3.75	
06	***CAPE COD BAY** – Cape Cod Bay, MA	3.75	
07	***SUMMERSIDE** – PEI, CAN	3.75	
08	***WHALE ROCK** – Mystic River, CT	3.75	
09	***SHIPWRECK SELECTS** – PEI, CAN	3.75	
10	***MODEL T** – Duxbury, MA	3.75	
11	***MOMMA MIA** – PEI, CAN	3.75	
12	***SEX ON THE BAY** – Bay of Bedec, CAN	3.75	

SEAFOOD TOWERS

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

FROM THE ICE

	ITEM / DESCRIPTION	$ EA.	QTY.
15	***SHRIMP COCKTAIL** — rémoulade blanc	21	
16	***ROASTED OYSTERS** — parmesan butter,furikake	24/48	
18	***TUNA CRUDO** — escabeche, orange, chili	17	
19	***SCALLOP CRUDO** — shoyu, shiso, amaranth	19	
20	***BOQUERONES** — salsa verde, olives	15	
21	***PICKLED SHRIMP**—coconut milk, sambal,peanuts	16	
22	***CRAB FINGERS** — ponzu, soft herbs	19	

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