



HAPPY HOUR OYSTERS

Monday-Thursday 5-6, Friday 11-6 – 1.50 EACH

ITEM / DESCRIPTION	\$ EA.	QTY.
01 *COPPS ISLAND – Norwalk Island, CT	3.75	
02 *NAKED JADE – Bayou La Batre, AL	3.75	
03 *WHALE ROCK – Mystic River, CT	3.75	
04 *MON LOUIS – Grand Bay, AL	3.75	

FAIR MARKET OYSTERS

ITEM / DESCRIPTION	\$ EA.	QTY.
05 *ADMIRALS – Crimson Bay, AL	3.75	
06 *ROME POINT – Narragansett Bay, RI	3.75	
07 *STANDISH SHORE – Duxbury, MA	3.75	
08 *MURDER POINT – Bayou la Batre, AL	3.75	
09 *CHARLES ISLAND – Cape Cod Bay, MA	3.75	
10 *SALT GRASS POINT – PEI, CAN	3.75	
11 *SARAH SHORE – PEI, CAN	3.75	
12 *DUXBURY – Duxbury, MA	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, crab fingers	179	

FROM THE ICE

ITEM / DESCRIPTION	\$ EA.	QTY.
15 *SHRIMP COCKTAIL – rémoulade blanc	21	
16 *ROASTED OYSTERS – parmesan butter, furikake	24/48	
17 *BOQUERONES – salsa verde, olives	19	
18 *PICKLED SHRIMP – coconut milk, sambal, peanuts	15	
19 *TUNA CRUDO – orange, chili, escabeche	21	
20 *CRAB FINGERS – ponzu, soft herbs	22	
21 *POLISH BAERII CAVIAR – crispy potato, sour cream	120	

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