



## HAPPY HOUR OYSTERS

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

ITEM / DESCRIPTION	\$ EA.	QTY.
01 *GRAND BATTURE – Grand Bay, AL	3.95	
02 *WHALE ROCK – Mystic River, CT	3.95	
03 *ISLE DAUPHIN – Dauphin Island, AL	3.95	
04 *BLUE POINT – Norwalk, CT	3.95	

## FAIR MARKET OYSTERS

ITEM / DESCRIPTION	\$ EA.	QTY.
05 *COPANO UNO – Copano Bay, TX	3.95	
06 *THATCH ISLAND – Barnstable, MA	3.95	
07 *ISLAND TIMES – Dauphin Island, AL	3.95	
08 *MURDER POINT – Bayou la Batre, AL	3.95	
09 *NAVY COVE – Fort Morgon, AL	3.95	
10 *IRISH POINT – Rustico Bay, CAN	3.95	
11 *GRAND SAVANNA – Grand Bay, AL	3.95	
12 *SUNBERRY POINT – Salutation Cove, PEI	3.95	

## SEAFOOD TOWERS

ITEM / DESCRIPTION	\$ EA.	QTY.
13 *SIMPLE TOWER oysters, shrimp cocktail, crab fingers	79	
14 *THE STATE OF GRACE oysters, shrimp, lobster, crab, scallop, tuna	199	

## FROM THE ICE

ITEM / DESCRIPTION	\$ EA.	QTY.
15 *SHRIMP COCKTAIL – rémoulade blanc	21	
16 *BOQUERONES – salsa verde, olives	19	
17 *PICKLED SHRIMP – coconut milk, sambal, peanuts	15	
18 *TUNA CRUDO – orange, chili, escabeche	21	
19 *LOBSTER TAIL – yuzu aioli	24	
20 *CRAB FINGERS – ponzu, soft herbs, serrano	22	

STATE OF GRACE



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