



HAPPY HOUR OYSTERS

Monday-Friday OPEN – 6PM – 1.99 EACH

ITEM / DESCRIPTION	\$ EA.	QTY.
01 *BLUE POINT – Westport, CT	3.95	
02 *ISLE DAUPHINE– Dauphine Island, AL	3.95	
03 *MURDER POINT – Bayou La Batre, AL	3.95	
04 *BAYOU PEARLS – Port Sulphur, LA	3.95	

FAIR MARKET OYSTERS

ITEM / DESCRIPTION	\$ EA.	QTY.
05 *JOLY OYSTER – Dennis, MA	3.95	
06 *SUNBERRY POINT – PEI, CAN	3.95	
07 *MON LOUIS – Mon Louis Island, AL	3.95	
08 *VILLAGE BAY – PEI, CAN	3.95	
09 *ADMIRAL – Mobile Bay, AL	3.95	
10 *CONWAY – PEI, CAN	3.95	
11 *GRAND BATTURE– Grand Bay, AL	3.95	
12 *ROCKY NOOK – Kingston, MA	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, scallop, tuna, crab	199	

FROM THE ICE

ITEM / DESCRIPTION	\$ EA.	QTY.
15 *SHRIMP COCKTAIL — rémoulade blanc	21	
16 *PICKLED SHRIMP — coconut milk, sambal, peanuts	16	
17 *WHOLE LOBSTER — yuzu aioli	42	
18 *ROASTED OYSTERS — salsa macha, peanuts	24/48	
19 *BOQUERONES — calabrian chili butter, toast	17	
20 *CRAB FINGERS — soft herbs, ponzu, serrano	21	

*Consuming raw or undercooked seafood may increase your risk of foodborne illness.

STATE OF GRACE



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