



OYSTER SELECTION

Served With Traditional Cocktail Sauce, Horseradish, Tequila Mignonette, Signature Spicy Cucumber Salad

HAPPY HOUR
MON-THURS 5PM-7PM
FRI-SUN 4PM-6PM

**LATE NIGHT
HAPPY HOUR**
FRI-SAT 11PM-1AM

CHEF'S CHOICE **1 Dozen: Chef's Choice - \$42** Add Caviar 10g - \$35 Supplemental

NO.	OYSTERS	QTY.	\$\$\$
EAST COAST			
1	BEAU SOLEIL, Brunkswick, CA: Delicate oysters with pure ocean sweetness, cultured in New Brunswick, Canada.		\$3.75
2	PINK MOON, New London, CA: Perfect balance of salt, creaminess, and a pleasant mineral finish.		\$3.75
3	BAD BOY, Nova Scotia, CA: They boast a sensational "liquor" and pop of flavor marketed by the salinity of its cold ocean waters.		\$3.75
4	SOURIS RIVER, Prince Edward Island, CA: Briny sweetness and creamy texture, reflecting the unique mineral-rich waters of the region.		\$3.75
5	WELLFLEET PETITE, Cape Cod, MA: Sharp brine with plump meats with a mild, sweet flavor, high brininess and a crisp, clean finish		\$3.75
WEST COAST			
6	KUSHI, Bowser, BC: Small, sweet, and briny oysters known for their smooth, elongated shell and crisp, cucumber-like flavor.		\$5.50
7	FANNY BAY MED, British Columbia, CA: Full brine, with plump meats and a pronounced cucumber, mineral finish.		\$4.25
	CHILLED ON ICE		
8	Littleneck Clams Buzzard Bay, MA		\$2.75



Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.
*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.