

Raw Bar

OYSTERS & CLAMS

Naked oysters are served with lemon, classic mignonette, Meyer Lemon mignonette and house cocktail sauce.

Saucey Lady Shells, <i>Apalachia Bay, FL</i> • Sweet, Mild, Mineral	3.25
Outlaw Oysters, <i>Panacea, FL</i> • Meaty, Salty, Smooth.	3.00
Boondocks, <i>Panacea, FL</i> • Bright, Smooth, Vegetal	2.75
Salty Joes, <i>Alligator Harbor, FL</i> • Toothy, Creamy, Mineral.	3.25
Island Creek, <i>Duxbury, MA</i> • Briny, Crisp, Vegetal	4.00
Indian Point, <i>Prince Edward Island</i> • Crisp, Clean, Briny.	3.00
Beausoleil, <i>New Brunswick</i> • Yeast, Salt, Mild	3.25
Hurricane Harbor, <i>New Brunswick</i> • Briny, Bold, Clean	2.75
Baywater Sweet, <i>Thorndyke Bay, WA</i> • Fresh, Cucumber, Melon.	3.75
Eld Inlet, <i>Lilliwaup, WA</i> • Mild Brine, Mineral, Clean, Sweet.	3.75
Disco Hama, <i>Lilliwaup, WA</i> • Salty, Mineral, Vegetal	3.75
Fjord Lux, <i>Toando's Peninsula, WA</i> • Clean, Crisp, Vegetal.	3.50

FISH, ETC.

Red Snapper Crudo	12.00
<i>Cara Cara Orange, Horseradish, Tarragon, Quinoa</i>	
Pompano Crudo	11.00
<i>7082 Cucumber, Lime, Cantelope, Serrano, Basil</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.