

Raw Bar

OYSTERS & CLAMS

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

Mystique Shells , <i>Apalachicola, FL</i> • Sweet, Buttery, Balanced . . .	2.75
Isle of Dauphine , <i>Dauphin Island, AL</i> • Vegetal, Rich, Briny . . .	2.75
Turtlebacks , <i>Portersville Bay, AL</i> • Plump, Juicy and Briny	2.75
Salty Joes , <i>Alligator Harbor, FL</i> • Toothy, Creamy, Mineral. . . .	3.25
Point aux Pins , <i>Cedar Point, AL</i> • Briny, Creamy, Plump	3.00
Blue Point , <i>Westport, CT</i> • Plump, Toothy, Mild.	3.00
Island Creek , <i>Duxbury, MA</i> • Briny, Crisp, Vegetal	4.00
Wellfleet , <i>Wellfleet, MA</i> • Plump, Salty, Crisp	3.75
Mookie Blues , <i>Damariscotta, ME</i> • Salty, Sweet, Cucumber. . .	3.75
Royal Miyagi , <i>British Columbia</i> • Clean, Medium Salt, Vegetal . .	3.75
Komo Gway , <i>British Columbia</i> • Briny, Cucumber, Sweet	3.50
Gigamoto , <i>British Columbia</i> • Delectate, Smoky, Sweet.	3.75

FISH, ETC.

Red Snapper Crudo	12.00
<i>Cara Cara Orange, Horseradish, Tarragon, Quinoa</i>	
Fluke Ceviche	11.00
<i>7082 Cucumber, Lime, Watermelon, Serrano, Basil</i>	
Shrimp Cocktail	13.00

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