

○YSTERS

LEMON, MIGNONETTE,
HORSERADISH, COCKTAIL

○YSTER	ORIGIN	DETAILS	\$
Gigamoto	British Columbia	Medium Brine, Cucumber Finish	2
Dam Big	Maine	Very Large, Briny, Nuttty Finish	3
Gulf Coast	Texas	Large and Meaty, Briny Finish	2.25
Chincoteague Salts	Virginia	Medium Size, Very Briny	2.75
Malpaque	Canada	Light Bodied, Mild Brine, Sweet Finish	2.5
Cotuit	Massachusetts	Plump and Briny, Sweet Finish	3
Irish Point	Nova Scotia	Meaty Cold Water Oyster, Salty	3.5
Pink Moon	P.E.I. Canada	Creamy and Balanced	3
Glacier Point	Alaska	Clean, Vegetal Brine	3.5
Summerside	P.E.I. Canada	Briny, Plump, Sweet Finish	3.25
James River	Virginia	Meaty and Mild, Low Salinity	2

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your chance of a food borne illness. Please advise your server of any allergies.