

Happy Hour Everyday
Mon-Thu 5-6pm
Fri-Sun 3-6pm

OYSTER

B A H®

SEAFOOD & RAW BAR

GLUTEN FREE

Weekend Brunch/Lunch
Fri 11:30am
Sat-Sun 10:30am

APPETIZERS

OYSTERS ½ doz. - 18.00
cocktail sauce, doz. - 36.00
cucumber ice, horseradish

POKE-POKE 13.95
ahi tuna, king salmon, avocado,
ginger sesame, tortilla chips

CHILLED SEAFOOD TOWER ... 37.95
oysters, shrimp, tuna poke,
mussels, maine lobster tail

SHRIMP COCKTAIL 12.95
classic or old bay style

**FLORIDA
STONE CRAB CLAW** mkt
expertly cracked, mustard mayo

**GRILLED SPANISH
OCTOPUS** 15.95
roasted sweet potato, harissa,
jalapeno crema

GLUTEN FREE MENU

SOME OF OUR FARMERS, GROWERS & FISHERMAN

Frank Randol, Blue Crab

Captain "Doug", The Sea Princess, Maine Lobster

Captain "Mike", The Time Machine, Maine Lobster

Ben Lloyd, Pangea, Oyster Farmer, Mussels

James Riley, Trident Fisheries, Alaskan King Crab

Captain Albert Ballard, The Pisces, Red Snapper

Captain Charles DeWalt, The Bandit, Ahi Tuna

Matt Rocheleau, Clam Man, Falmouth, MA, Clams

Miller's Farm, Organic Free Range Chicken

Slagel Farm, All-Natural Beef & Smoked Pork

SALADS

SIMPLE GREENS 5.95
romaine lettuce, napa cabbage,
cherry tomato, italian vinaigrette

LITTLE GEM WEDGE 8.95
slagel farms bacon, cucumber,
cherry tomato, radish, ranch

ENDIVE & WINTER CITRUS 9.95
arugula, charred lemon vinaigrette,
shaved goat cheese

SIDES

ROASTED BROCCOLI 5.95
garlic, parmesan, chili flake

ROASTED SWEET POTATOES ... 6.95
aleppo pepper

PLATES

BLACKENED SHRIMP SALAD romaine napa blend, avocado, jalapeno vinaigrette, cilantro green goddess - 16.95

TRADITIONAL FRENCH MUSSELS white wine, shallots, garlic herb-butter - 16.95

THAI RED CURRY MUSSELS coconut milk, fresno peppers, fresh lime juice - 16.95

BLACKENED SHRIMP TACOS pico de gallo, cabbage slaw, avocado, cilantro crema, tortilla chips - 17.95

SESAME-SEARED AHI TUNA TACOS asian slaw, cilantro, soy-mirin aioli, avocado, tortilla chips - 19.95

GRILLED NEW ZEALAND ORA KING SALMON sunchoke, charred lemon vinaigrette- 23.95

SIMPLY SEAFOOD LETTUCE ROLL fresh hand-cracked maine lobster, alaskan king crab, jumbo shrimp, mayo, celery - 24.95

SEAFOOD SALAD king crab, maine lobster, shrimp, hearts of palm, avocado, egg, olive, tomato, cucumber, louis dressing & vinaigrette - 25.95

SLOW-COOKED BABY BACK RIBS housemade bbq sauce, coleslaw, chips - half slab 15.95/ full slab 29.95

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
for more information, please ask your server or a manager.*