

# DAILY OYSTERS

June 16, 2018

## **BLUE CRAB FINGERS**

mustard mayo

\$12.95

## **FISH OF THE DAY**

ginger-cruste atlantic yellowfin tuna

\$25.95

## **SUMMERSIDE**

malpeque bay pei

*briny, delicate texture, crisp with a medium cup*

## **CALM COVE**

hood canal wa

*plump, mildly salty, with a sweet fruity finish*

## **OYSTERVILLE**

west bay, ma

*plump pleasantly briny, sweet finish*

## **SHIGOKU**

willapa bay, wa

*a deep, uniform cup; meats are fatty & salty*

## **PEMAQUID**

glidden point, me

*medium to large with an earthy sweetness  
and moderate brine*

## **WILD CAT COVE**

totten inlet, wa

*large, deep cup, bright brine, unique pickled melon*

## **TOTTEN INLET**

totten inlet, wa

*crisp and clean, salty with a melon aftertaste*

## **SPRING CREEK**

barnstable harbor, ma

*petite, briny with an earthy depth*

## **MIYAGI**

south puget sound wa

*full meat, crisp flavor, mild brine, cucumber finish*

Oysters are \$3 ea

## **HALF-SHELL HAPPY HOUR SPECIALS**

SELECT HALF PRICED OYSTERS ½ dozen...9 dozen ...18

FEATURED: SUMMERSIDE & CALM COVE