

DAILY OYSTERS

April 23, 2018

FLORIDA STONE CRAB

expertly cracked, served chilled with mustard mayo
\$10.00 medium/per piece

FISH OF THE DAY

ginger crusted atlantic yellowfin tuna
\$25.95

EEL LAKE

eel lake, ns
plump meats, mild brine, distinct seaweed finish

NISQUALLY SWEET

south puget sound, wa
*plump, buttery meats with a sweet flavor
and a bright brinness*

MOONSTONE

point judith pond ri
rich, full bodied and salty

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*

CALM COVE

hood canal, wa
plump, mildly salty, with a sweet fruity finish

SAVAGE BLONDE

savage harbour, pei
full and sweet with a briny flavor

ONSET

buzzards bay, ma
robust, briny and sweet

Oysters are \$3 ea

HALF-SHELL HAPPY HOUR SPECIALS

SELECT HALF PRICED OYSTERS ½ dozen...9 dozen...18
FEATURED: EEL LAKE & NISQUALLY SWEET