

DAILY OYSTERS

May 23, 2018

FISH OF THE DAY

ginger crusted atlantic yellowfin tuna
\$25.95

⚓ **MOONSTONE**

point judith pond, ri
rich, full bodied and salty

⚓ **ELD INLET**

puget sound, wa
deep cupped, plump meat, slightly salty, sweet finish

BIG ROCK

dennis, ma
medium sized, plump oyster with high salinity

SHIGOKU

willapa bay, wa
a deep, uniform cup; meats are fatty & salty

PINK MOON

pei
petite sized, briny up front with a buttery sweet finish

NISQUALLY SWEET

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

KATAMA BAY

martha's vineyard, ma
extremely plump, pleasantly briny with a smooth finish

HAMMERSLEY INLET

puget sound, wa
plump, full-flavored, strong cucumber finish

EMERALD COVE

denman island, bc
bright salinity, plump meat, cucumber finish

Oysters are \$3 ea

⚓ **HALF-SHELL HAPPY HOUR SPECIALS** ⚓

SELECT HALF PRICED OYSTERS ½ dozen...9 dozen ...18
FEATURED: MOONSTONE & ELD INLET