

DAILY OYSTERS

August 18, 2018

CLASSIC GRILLED OYSTERS

5 pieces freshly shucked oysters, garlic butter, panko \$9.95

FISH OF THE DAY

grilled trout, poblano salsa verde, pineapple rice \$22.95



FIRST LIGHT

mashpee, ma

silky and smooth meat with a salty, lingering finish



BARRON POINT

skookum inlet wa

mild brine & plump with a sweet finish

MALPEQUE

pei

delicate texture with a briny minerality

ICHIBAN

north puget sound, wa

mild salinity, slightly sweet, lengthy cucumber finish

EEL LAKE

eel lake, ns

plump meats, mild brine, distinct seaweed finish

SHIGOKU

willapa bay, wa

a deep, uniform cup; salty, lingering finish

MALAGASH

malagash thrumcap, ns

firm texture with a mild green flavor

CT. BLUE POINT

long island sound ct

full and meaty, mildly salty

Oysters are \$3 ea



HALF-SHELL HAPPY HOUR SPECIALS



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

FEATURED: FIRST LIGHT & BARRON POINT