O Y S T E R - O L O G Y
Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon

3.75 ea. / 21 half doz.

BLISH POINT
- Massachusetts -
Ultra-Crisp Brine With Buttery Meats, Sweet Finish

SALTEN ROCK
- Massachusetts -
Substantial Brine With Creamy, Firm Meats, Sweet Seaweed Finish

CONWAY ROYALE
- Prince Edward Island -
Medium Salinity, Buttery, Full-Bodied Finish

IRISH POINT
- Prince Edward Island -
Excellent Meat Quality And Superb Salty Taste

SUMMERSIDE
- Prince Edward Island -
Moderately Briny And Buttery, Soft With A Sweet Finish

OYSTER SHOOTER
Tito’s Vodka, Spicy Tomato Juice, Lemon  12

CHILLED SEAFOOD PLATTER
Shrimp, Crab Claws, Oysters & King Crab
Petite 34 / Large 62 (with Poached Lobster)

ALASKAN KING CRAB
Half lb. 32 / 1 lb. 60

FARMED LITTLE NECK CLAMS ON THE HALF SHELL
Cucumber Mignonette 14

MAINE LOBSTER
Classic Preparation  26

SPICY COCKTAIL SHRIMP
Cocktail Sauce 16

SEARED AHI TUNA
Sesame Seaweed Salad, Avocado Relish, Jalapeños
Cilantro Ponzu, Tobiko, Sesame Crisps 18

TEXAS AKAUSHI STEAK TARTARE
Dijon Mustard, Capers, Shallots, White Truffle Oil, Sea Salt
Quail Egg, Crusty Bread  15

ARTISAN CHEESE PLATE
Chef Selection (3)
Honey Comb, Port Reduction, Marcona Almonds, Dried Fruit 17