



## 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

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### 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