

OVEN BAKED OYSTERS

OYSTER ROCKEFELLER

Baked with spinach and béarnaise

1/2 Dozen 9.99 Dozen 17.99

OYSTER SAVANNAH

Shrimp, crabmeat, smoked bacon topped with cheddar cheese

1/2 Dozen 9.99 Dozen 17.99

HOT COMBINATION

Rockefeller and Savannah

1/2 Dozen 9.99 Dozen 17.99

COLD KING SHELLFISH SAMPLER

1/2 Maine Lobster, crab claws, shrimp, clams, smoked salmon,
and six raw oysters on the 1/2 shell from the Chesapeake Bay! \$36.99

SPECIALTY RAW OYSTERS

NOANK - Mystic River, Connecticut, USA

A beautiful oyster from the Northeastern Connecticut region. Noanks have a nice salty flavor and are a great oyster for the big connoisseurs.

1/2 dozen \$14.00 dozen \$26.00

FLYING POINT - Freeport, Maine, USA

Flying Point Oysters are a family- farmed product from the great state of Maine. It is here in the nutrient- rich waters that the young delicacies develop their complex, sweet and salty flavor.

1/2 dozen \$14.00 dozen \$26.00

CANADA CUP- PRINCE EDWARD ISLAND, CANADA

Canada Cup Oysters are a Wild harvested oyster from Prince Edward Island. A moderately salty flavor with a very firm meat, these oysters are definitely a must have on our menu.

1/2 dozen \$13.00 dozen \$24.00

CHESAPEAKE BAY OYSTERS, USA

1/2 dozen \$9.25 dozen \$16.50

OYSTER SAMPLER

A selection of all our Specialty Oysters

dozen \$24.00

OYSTER MOSCOVITE

Chesapeake Bay, sour cream horseradish, smoked salmon and caviar.

1/2 dozen \$10.50 dozen \$19.00

Oysters are traditionally marketed by their growing areas. The nutrients, salinity and temperature of the water help to determine the color, flavor, texture and plumpness of the oysters. Only oysters from state certified and inspected waters pass our stringent quality standard.

Last year we served over 260,000 oysters!

Note: Consuming raw or undercooked seafood or shellfish may increase your risk of a food borne illness.