

OVEN BAKED OYSTERS

OYSTER ROCKEFELLER

Baked with spinach and béarnaise

1/2 Dozen 8.99 Dozen 15.99

OYSTER SAVANNAH

Shrimp, crabmeat, smoked bacon topped with cheddar cheese

1/2 Dozen 8.99 Dozen 15.99

HOT COMBINATION

Rockefeller and Savannah

1/2 Dozen 8.99 Dozen 15.99

COLD KING SHELLFISH SAMPLER

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

SPECIALTY RAW OYSTERS

CONNECTICUT BLUE POINT - Long Island Sound, Conn., USA

These blue points are from prized areas in the Long Island Sound where they have been farmed for hundreds of years. They are world famous, choice oysters, that are chock full of mouth-watering meats.

1/2 dozen \$13.00 dozen \$24.00

ROYAL MIYAGI - British Columbia, Canada

A limited number of Miyagis are harvested weekly making this oyster one of the hardest oysters to source from Canada. The Royal Miyagi Oyster has a smooth texture and mild flavor with a kiwi-like aftertaste.

1/2 dozen \$13.00 dozen \$24.00

BEAVERTAIL - Narragansett Bay, Rhode Island

Beavertail Oysters are grown from planted seed on Saltwater Farms exclusive aquaculture lease site in the East Passage of Narragansett Bay. These oysters reflect their name by a range in size and shape characteristic of a beaver's tail.

1/2 dozen \$13.00 dozen \$24.00

GULF COAST OYSTERS FROM FLORIDA

From Apalachicola

1/2 dozen \$6.50 dozen \$12.00

OYSTER SAMPLER

A selection of all our Specialty Oysters
dozen \$24.00

OYSTER MOSCOVITE

Gulf Coast, sour cream horseradish, smoked salmon and caviar.

1/2 dozen \$8.00 dozen \$16.00

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 210,000 oysters!

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