



## Summer Oyster Nights

**\*\*\$3 Each**

### **MALPEQUE**

**Prince Edward Island, Canada**

Medium sized, shallow cupped, light bodied and clean with a perfect balance of sweetness, brine, and pickle-like liveliness.

### **ST. SIMON**

**New Brunswick, Canada**

Smooth teardrop shape, light bodied oysters with a salty finish.

### **SHIGOKU**

**Willapa Bay, WA**

Briny bite and a clean sweet flavor with a hint of cucumber and melon on the finish.

### **KUSSHI**

**British Columbia, Canada**

Small round, mildly sweet, delicate and meaty, with a fruity finish.

### **FANNY BAY**

**British Columbia, Canada**

Deeply cupped, plump and full meaty oyster with a light sweet fruit finish.

SERVED ON THE HALF SHELL WITH REDWINE MIGNONETTE, COCKTAIL SAUCE, TOBASCO, AND LEMON

<b>*1/2 DOZEN OF UP TO 2 TYPES</b>	<b>16</b>
<b>*1 DOZEN OF UP TO 4 TYPES</b>	<b>30</b>
<b>*OYSTER SHOOTER</b>	<b>10</b>
Bloody Mary Style with Grey Goose Vodka	
<b>*5-WAY OYSTERS</b>	<b>20</b>
Chef's Preparation	
<b>*FRIED OYSTERS</b>	<b>20</b>
House-made sauce	
<b>*OYSTERS ROCKEFELLER</b>	<b>20</b>
5 East Coast Oysters with Smoked Bacon, Pernod, and Bernaise	
<b>*OYSTERS AND PEARLS</b>	<b>60</b>
3 Oysters and Golden Osetra Caviar	

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness.

\*\*Oysters are based on availability and may vary.