

<b>OYSTERS</b>	<b>Qty</b>	<b>Price</b>
<b>Pink Moon</b> - New London Bay, PEI*		<b>2.80</b>
<b>Glidden Point</b> - Damariscotta River, ME*		<b>3.40</b>
<b>John's River</b> - Damariscotta River, ME*		<b>3.10</b>
<b>Nonesuch</b> - Scarborough River, ME*		<b>3.10</b>
<b>Indian Cove</b> - Onset, MA		<b>2.50</b>
<b>Plymouth Bay</b> - Plymouth Bay, MA*		<b>2.80</b>
<b>Fishers Island</b> - Block Island Sound, NY*		<b>2.60</b>
<b>Lucky Lady</b> - Great South Bay, NY*		<b>2.80</b>
<b>Sexton Blondes</b> - Great South Bay, NY*		<b>2.60</b>
<b>Cape May Salts</b> - Delaware Bay, NJ*		<b>2.60</b>
<b>Baywater Sweet</b> - Thorndyke Bay, WA*		<b>2.80</b>
<b>Kumamoto</b> - Humboldt Bay, CA*		<b>3.70</b>
<b>CLAMS, CRAB &amp; SHRIMP</b>	<b>Qty</b>	<b>Price</b>
<b>Littleneck Clam</b> - New York*		<b>1.10</b>
<b>Cherrystone Clam</b> - New York*		<b>1.10</b>
<b>Shrimp Cocktail</b> - Vietnam		<b>1.95</b>
<b>Jonah Crab Claws</b> - Gulf of Maine (seasonal)		<b>3.00</b>
<b>Stone Crab Claws</b> - Florida (seasonal)		<b>7.50</b>
<b>Alaskan King Crab</b> - Alaska (1/4 lb serving)		<b>11.95</b>
<b>SPECIALTY</b>	<b>Qty</b>	<b>Price</b>
<b>Langoustine</b> - New Zealand		<b>7.50</b>
<b>Bay Scallops</b> - Peconic Bay, NY* (seasonal)		<b>3.00</b>
<b>Sea Urchin (Uni)</b> - Maine* (seasonal)		<b>12.95</b>
<b>Sea Urchin (Uni)</b> - California* (seasonal)		<b>21.95</b>
<b>SAMPLER PLATTERS</b>	<b>Qty</b>	<b>Price</b>
<b>The Sampler*</b> 1 dozen oysters, our top 6 picks (2 ea) of the day		<b>33</b>
<b>East vs. West Sampler*</b> 2 dozen oysters - 2 varieties east coast - 2 varieties west coast		<b>65</b>
<b>The Salty Sailor*</b> 2 dozen oysters, 4 of our briniest from today's batch		<b>62</b>
<b>The Drunken Sailor*</b> The Salty Sailor, served w/ a bottle of Muscadet		<b>82</b>
<b>Crab &amp; Shrimp Fest<sup>1</sup></b> ½ lb king crab, 3 Langoustine, 1 dozen shrimp		<b>65</b>
<b>BEER &amp; WINE</b>	<b>Qty</b>	<b>Price</b>
<b>Pilsner</b> - Oskar Blues Brewery, NC		<b>7.50</b>
<b>Session IPA</b> - Abita Brewery, LA		<b>7.50</b>
<b>Witte</b> - Ommegang Brewery, NY		<b>7.50</b>
<b>Golden Ale</b> - Narragansett Brewing Co, RI		<b>7.50</b>
<b>Rose Cider</b> - Wolffer Estate, NY (8 oz)		<b>7.50</b>
<b>Hard Cider</b> - Austin East Ciders, TX (12 oz can)		<b>6.50</b>
<b>Lager</b> - Narragansett Brewing Co, RI (12 oz can)		<b>5.00</b>
<b>Oyster Stout</b> - Flying Dog Brewing Co., MD (12 oz btl)		<b>7.00</b>
<b>Prosecco</b> - Italy, NV (gl/ btl)		<b>12/44</b>
<b>Champagne</b> - France, NV (187 ml btl)		<b>16.00</b>
<b>Muscadet</b> - France, 2016 (gl/ btl)		<b>9/36</b>
<b>Riesling</b> - New York 2016 (gl)		<b>12.00</b>
<b>Chardonnay</b> - California, 2015 (gl/ half btl)		<b>12/22</b>
<b>Rose (Cabernet Franc)</b> - New York, 2017 (glass/ btl)		<b>11/40</b>
<b>Cabernet Sauvignon</b> - California, 2016 (glass/ btl)		<b>12/44</b>

\*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.