

# OYSTERS

## ON THE HALF SHELL

*increments of 3*

### KSOB OYSTER\*

Chincoteague, MD

clean brine with a mild, earthy finish

\$2 ea

sm/md

### SALT SHAKER\*

Chincoteague, MD

full bodied oyster with a salt-brine finish

\$2 ea

md

### BARSTOOL\*

PEI, Canada

briny goodness with a sweet clean finish

\$2 ea

sm/md

### WELLFLEET\*

Cape Cod, MA

sharp brine, plump meat and a rounded seaweed finish

\$2 ea

md

### BLACKBERRY\*

PEI, Canada

briny start with a clean aftertaste

\$2 ea

sm/md

### QUEENS CUP\*

PEI, Canada

meaty with heavy brine and a clean finish

\$2 ea

md

### RASPBERRY POINT\*

PEI, Canada

high brininess, clean flavor with a clean finish

\$2 ea

sm/md

### SWEET JESUS\*

Chesapeake Bay, MD

milder oyster with a clean and sweet finish

\$2 ea

sm/md

### CAPE MAY SALTS\*

Jersey Bay, DE

sweet brine, plump with a short finish

\$2 ea

sm/md

### WILD ASS PONY\*

Assateague Island, MD

light texture with heavy brine

\$2 ea

sm/md

### COTUIT BAY\*

PEI, Canada

plump and tender meat with creamy sweetness

\$2 ea

md

### COROMANDEL\*

Coromandel Peninsula, NZL

buttery with a rich brine and cucumber finish

\$3 ea

md

## SHOOTERS

### SAKE SHUCKS\*

sake, citrus, ponzu

\$10

### CHA-CHYO MOUTH\*

chacho, tequila, lime, horseradish

\$10

### OG+OB\*

vodka, house bloody mary

\$10

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

