

# RAW BAR

OYSTER SAMPLER	<i>one of each 19 two of each 38</i>	QUONNIE ROCK	3.00/15/30
MIDDLE NECK CLAMS	8/16	{ <i>Quonochontaug, RI</i> }	<i>explosive brine, sweet limestone finish</i>
H.C.O.H. SALTS	3.00/15/30	PEMAQUID	3.00/15/30
{ <i>Oyster, VA</i> }		{ <i>Damariscotta, ME</i> }	<i>deep and meaty, powerful brine</i>
<i>classic Virginia oyster</i>		WILLAPA BAY	3.00/15/30
TAYLOR BAY	3.00/15/30	{ <i>Willapa Bay, WA</i> }	<i>sweet brine, creamy meat, citrus finish</i>
{ <i>Buzzard Bay, MA</i> }		MARIONPORT	3.00/15/30
<i>extremely briney and sweet, crisp finish</i>		{ <i>Buzzards Bay, MA</i> }	<i>wild, sharp brine, springy meats</i>
ST. SIMON	3.00/15/30	KUMAMOTO	4.00/18/36
{ <i>Shippagan, NB</i> }		{ <i>Oakland, WA</i> }	<i>mild brine with creamy meat, honeydew</i>
<i>Sharp brine with creamy finish</i>			
TAUNTON BAY	3.00/15/30		
{ <i>Taunton Bay, ME</i> }			
<i>plump, silky, buttery chardonnay finish</i>			

WE ARE REQUIRED TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED PROTEINS CAN INCREASE THE RISK OF FOODBORNE ILLNESS.

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# DESSERTS

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\* CONTAINS NUTS

APPLE CRUMBLE A LA MODE	8.00
KEY LIME PIE	7.00
**PEANUT BUTTER PIE	7.00
*CHOCOLATE CHIP BROWNIE A LA MODE	7.50
HOPKINS ICE CREAM dessert cocktail	3.00
BRANDY ALEXANDER copper & kings brandy, tempus cacao, cream, nutmeg	10.00

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