

RAW BAR

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|---|--|------------------|--|
| OYSTER SAMPLER | <i>one of each 18 two of each 36</i> | IRISH POINT | 2.50/14/28 |
| MIDDLE NECK CLAMS | 8/16 | {P.E.I} | <i>cold sweet brine with a smooth minerality</i> |
| HENLOPEN SALTS | 2.50/14/28 | ROCK HARBOR | 2.50/14/28 |
| {Chincoteague Bay, VA} | | {Orleans, MA} | <i>sweet brine, slight vegetal finish</i> |
| <i>classic Virginia oyster</i> | | THATCH ISLAND | 2.50/14/28 |
| PLEASANT BAY | 2.50/14/28 | {Barnstable, MA} | <i>Briny bite with silky meat</i> |
| {Orleans, MA} | | COPPS ISLAND | 2.50/14/28 |
| <i>moderate salt w/ a deep cup & clean finsib</i> | | {Westport, CT} | <i>medium salts, springy meats</i> |
| CHEF CREEK | 2.50/14/28 | KUMAMOTO | 3.50/17/34 |
| {Vancouver Island, BC} | | {Oakland, WA} | <i>Deep cup, mild brine honeydew finish</i> |
| <i>Deep cup, mild brine lettuce finish</i> | | | |
| QUONNIE ROCK | 2.50/14/28 | | |
| {Quonochontaug, RI} | | | |
| <i>Powerful brine with a limestone 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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| *PEANUT BUTTER MOUSSE PIE | 7.00 |
| *WARM CHOCOLATE CHIP BROWNIE AL A MODE | 8.00 |
| KEY LIME PIE | 7.00 |
| HOPKINS ICE CREAM | 3.00 |
| * CONTAINS NUTS | |

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