



# RAW BAR

	Single	Half	Doz
MIDDLENECK CLAMS (Hog Island, Virginia).....	7		14
BEAU SOLEIL(Miramichi Bay, New Brunswick).....	2.25	12	24
<i>A petite oyster with plump meats and nice salt from the pristine waters of the North Atlantic, a staff favorite</i>			
BROADWATER (Oyster, Virginia).....	2.25	12	24
<i>Another great tasting oyster straight from our friend Ted. great salt sweet finish</i>			
CARAQUET (Shippagan, New Brunswick) .....	2.25	12	24
<i>Grown out in the northern reaches of New Brunswick these are small to medium with Mild salinity</i>			
KATAMA BAY (Martha’s Vineyard, MA) .....	2.25	12	24
<i>These oysters are exclusive to the island during the busy summer, but every now and then we are privledged to receive some, big and salty, Delicious!</i>			
NAKED COWBOY (Long Island Sound, NY).....	2.25	12	24
<i>These oysters are hand harvested by divers, they have a strong mineral content and are beautifully briny!</i>			
SHOOTING POINT SALTS (Quinby Inlet, VA).....	2.25	12	24
<i>Nice plump meats, salty flavor, a nice Virginia oyster</i>			
TAUNTON BAY (Acadia, Maine) .....	2.25	12	24
<i>Grown on the outskirts of Acadia National Park, these oysters have plenty of nutrients in the water to feed off of making for a plump well rounded oyster</i>			
TURTLE COVE (Cape Cod, MA) .....	2.25	12	24
<i>These oysters are flushed by nutrient rich tides from the Martha’s Vineyard Sound, they have a medium brine with a clean and salty finish</i>			
SAMPLER OF OYSTERS.....	1 OF EACH 16.....	2 OF EACH	32

*\*All oysters served with fresh grated horseradish, mignonette and cocktail sauce*  
*\*Consuming raw or undercooked proteins can increase the risk of food borne illness*



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