



restaurant & wine bar

## Oysters À La Carte 3

Daisy Bay, PEI, CAN

wonderful salty taste & sweet finish

Katama Bay, Martha's Vineyard, MA

large, sweet, creamy, briny

Ichabod Flat, Kingston Bay, MA

medium meats, very briny, sweet finish

Pemaquid, Damariscotta River, ME

plump & salty, clean crisp flavor

Plymouth Bay, Plymouth MA

plump, silky, sweet, clean finish

Plymouth Champagne, Plymouth MA

medium, clean and crisp salty flavor

Quonnie Rock, Quonochontaug Pond, RI

medium brine, with a sweet & salty finish

Sunberry Point, PEI, CAN

medium, great salt flavor, ocean finish

Thatch Island, Barnstable, MA

plump, salty, clean finish

Saquish, Plymouth, MA

Plump meats, smooth, sweet & salty finish

## Accompanied by:

Cocktail Sauce & Red Wine Vinegar Mignonette

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness.

*Oysters Change daily*