

April 22nd & 23rd

# Oyster Fest!



## DRINK SPECIALS

Kona Big Wave	\$5
Chloe Prosecco	\$8
Mango Shotta Margarita	\$6

## RAW OYSTERS (BY THE DOZEN)

**EAST POINT\* | \$8**

(DELAWARE): MILD FLAVOR WITH A LIGHT SALT CONTENT

**HARBOR HOUSE\* | \$13**

(DELAWARE): BRINY, CRISPY WITH A CLEAN SALTY FINISH

**BEAVERTAIL\* | \$18**

(RHODE ISLAND): TRUE TASTE OF OPEN OCEAN WATER

## DESSERT

KEY LIME PIE	\$6
BROWNIE 	\$5
W/ICE CREAM	

## SPECIAL ENTREES

**Diablo Oyster Po Boy  \$18**

-A seriously spicy Po Boy loaded with fried oysters, muffaletta relish, lettuce, remoulade and our ghost pepper sauce

**Beer Battered Walleye & Chips \$25**

-Served with Cajun fries, slaw and a spicy tartar sauce

**Seafood Enchiladas \$25**

-Packed with lobster, shrimp & fish smothered in a smoked poblano cheese sauce. Topped with sour cream and cheese. Served with rice and Baja slaw

## EVEN MORE OYSTERS

**Bacon Blue Grilled Oysters  \$10**

-5 Freshly shucked oysters topped with bacon and blue cheese crumbles

**Creole Crab Grilled Oysters  \$10**

-5 Freshly shucked oysters topped with a creamy mix of crab, muenster cheese and creole seasoning

**Ceviche Oysters\*  \$10**

-5 Freshly shucked oysters topped with shrimp ceviche

**Oyster Stew | \$6.5  
\$9.5**

**SEAFOOD BOIL | \$88 **

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow Crab, Lobster Tail, Jumbo Peel N Eat Shrimp, PEI Mussels, Little Neck Clams & Andouille Sausage served with corn on the cob, red potatoes and hard boiled eggs. Served with house rice and baguette and all the butter you could want. She's got a little kick.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

 =Can be prepared gluten free