

April 22nd & 23rd

# Oyster Fest!

## DRINK SPECIALS

Kona Big Wave	\$5
Chandon Brut	\$10
Pear Berry Mule	\$6

## RAW OYSTERS (BY THE DOZEN)

### EAST POINT\* | \$8

(DELAWARE): MILD FLAVOR WITH A LIGHT SALT CONTENT

### HARBOR HOUSE\* | \$13

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

### BEAVERTAIL\* | \$18

(RHODE ISLAND): TRUE TASTE OF OPEN OCEAN WATER



## DESSERT

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

## EVEN MORE OYSTERS

Oyster Stew | \$6.5  
\$9.5

Bacon Blue Grilled Oysters | \$14

-5 Freshly shucked oysters topped with bacon and blue cheese compound butter

Ancho Grilled Oysters | \$14

-5 Freshly shucked oysters topped with Ancho chili lime butter and Monterey Jack cheese

## 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. Baby cakes and Slaw

Crispy Oyster BLT | \$19

-Served on a grilled Ciabata with house made potato chips and pickle

Gold BBQ Combo Plate | \$30

-Grilled Salmon topped with Carolina BBQ Sauce and a side of crispy fried oysters, served with baby cakes and slaw

### Poke Bowl\*

-Raw, cubed Ahi tuna OR Salmon with steamed rice, avocado, fresh sliced veggies and wontons. Served with soy sauce & a wasabi mayo

### Softshell Crab Sandwich 19

-Crispy softshell crab on a grilled Burger bun with shredded lettuce, tomato, and Cajun remoulade. Served with house potato chips and a pickle



### Crab Stuffed Cod 24

Topped with house made lobster sauce and served with rice and veggies

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness  
 =Can be prepared gluten free