OYSTERFEST

NOV 11–12

OYSTERS ARE DINE IN ONLY!

RAW OYSTERS (BY THE DOZEN)

EAST POINT* $9
(DELAWARE): MILD FLAVOR WITH A LIGHT SALT CONTENT

DUXBURY* $16
(MASSACHUSETTS): ULTRA CRISP BRINE WITH A BUTTERY FINISH

ROCKY SHORE* $23
(PRINCE EDWARD ISLAND):DEEP CUPS, BURSTING WITH SALTY LIQUOR

OYSTER STEW
Cup $7
Bowl $10

EVEN MORE OYSTERS

DRINK SPECIAL



Bacon Blue Grilled Oysters 14
-5 Freshly shucked oysters topped with bacon and blue cheese crumbles

Adouille Au' Gratin 14
-5 Freshly shucked oysters topped with a creamy mix of andouille sausage, cheese and bread crumbs

Buffalo Oysters 18
-Fried oysters tossed in buffalo sauce served with a side of ranch

SPECIAL ENTREES

Diabolo Po' Boy 20
Crispy fried oysters tossed in our wickedly spicy Diabolo sauce, piled boy and served with fries and slaw.

Linguini Alfredo 25
Cripsy oysters over creamy linguini alredo with broccoli. Garnished with tomatoes, green onion, parmesan and grilled bread.

Crispy Basa Sandwich 17
-On grilled ciabatta bread with a curry slaw and red pepper aioli. Served with potato chips and a pickle.

DESSERT
Key Lime Pie $6
Brownie $5
w/Ice Cream
Peach Cobbler $6

CHICKEN WINGS 12
Order of 6 wings.
Buffalo, Char-Buff.
BBQ, Char BBQ

GATOR BITES 16
Lightly breaded then fried and served with key lime mustard

TUNA NICOISE SALAD 20
Mixed greens tossed with balsamic dressing & topped with hard boiled egg, tomatoes, onions, artichoke hearts, potatoes, kalamata olives, and fresh seared tuna

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS
=CAN BE PREPARED GLUTEN FREE