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 $6
Bowl $9

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

DRINK SPECIALS
Kona Big Wave $5
Masottina Prosecco $8

DESSERT
Key Lime Pie $6
Brownie $8
w/Ice Cream



SPECIAL ENTREES

Nola Cod $24
-Blackened Cod topped with a made to order Cajun cream sauce and sauteed shrimp. With red beans & rice and veggies

Grilled Shrimp Skewers $24
-2 skewers of of jumbo grilled shrimp, served with house rice and veggies

Blackened Mahi Tacos $20
-Served in crispy taco shells with Napaa cabbage and mango salsa. Served with house rice and elote

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