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

Casino Oysters $10
-5 Freshly shucked oysters topped with bacon, bell peppers, celery and provolone cheese

Ceviche Oysters* $10
-5 Freshly shucked oysters topped with shrimp ceviche

Oysters & Shrimp Cocktail $20
-A classic Mexican seafood cocktail featuring chilled shrimp and oysters in a spicy tomato marinade. With cucumbers, onions, cilantro, and avacado

DRINK SPECIAL
Kona Big Wave $5

DESSERT
Key Lime Pie $6
Brownie Ala Mode $8
Pumpkin Flan $9



SPECIAL ENTREES

Diablo Oyster Po' Boy $21
-A seriously spicy Po Boy with fried oysters, muffuletta relish, lettuce, remoulade, and ghost pepper sauce. With waffle fries

Angels On Horseback $17
-8 Ounce Angus beef patty topped with 2 crispy oysters and Gregs famous Cocktail Sauce. With fries

SEAFOOD BOIL $90

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