



Spontaneous Specials

GARDEN & GULF LINGUINI | 33

Fresh Catch, White Gulf Shrimp,
Grilled Lobster Tail, Lemon Basil,
Arugula, Pecan Pesto, Garlic
Confit Toast

GULF SNOWY GROUPE A LA PLANCHA | 38

"Jambalaya" Risotto, Pickled Okra
and Sweet Corn Maque Choux,
Shrimp Butter

GRILLED PERI PERI TOGARASHI TUNA | 36

Shiitake & Vegetable Fried
Rice, Sesame, Scallion, Sweet
Pili Yum Yum

Fresh Daily Oysters

*All Raw Oysters served with Lemon Wedges on Crushed Ice
& House Made Green Apple, Ginger Shallot Mignonette*

*WHITE STONE, NORTH POINT, VA | 2.75 EA (GF)

Sweet Mushroom, Vegetal Forefront, Salty Miso Finish

*HAPPY OYSTERS, SAPIDUS FARMS, VA | 2.50 EA (GF)

Rich, Clean Flavor. Mild Briny & Pleasant Minerality

*ISLE DAUPHINE, DAUPHINE ISLE, AL | 3.25 EA (GF)

Surprising Salt Brine, Firm Meaty Gulf Oyster

*VA VA VOOM, LOWER CHESAPEAKE, MD | 3.25 EA

Medium Brine, Floral Hints, Clean, Crisp Finish (GF)

*BEAU SOLIEL, NEW BRUNSWICK, CANADA | 3.50 EA

Plump Oyster, Buttery, Fresh, Crisp Finish Taste (GF)

*BAD BOYS, NOVA SCOTIA, CA | 3.50 EA

Bold, Briny Flavor, Mild, Clean Plump & Firm (GF)

*MURDER POINT, BAYOU LA BATRE, AL | 3.50 EA (GF)

Medium Sized Plump Oyster, Buttery, Fresh, Crisp Finish

*MOON DANCER DAMARISCOTTA RIVER, ME | 3.00EA

Sweet and Salty flavor with a Briny Kiss (GF)