

**HALF PRICED CHESAPEAKES**ORDERED BY THE HALF AND WHOLE DOZEN*
EVERY MONDAY**OYSTERS**

CHESAPEAKE BAY* / VA	2.5
MILD SALINITY, MEATY, SMOOTH FINISH	
MURDER POINT* / AL	3.5
RICH, SUBTLE MINERALITY, BUTTER FINISH	
ISLAND CREEK* / MA	4
BRINE, SEAWEED, SMOOTH & SWEET FINISH	
MOOKIE BLUE* / ME	4
SALTY UP FRONT, CUCUMBER FINISH	
CLAMS ON THE HALF SHELL* / RI	2
SWEET LITTLE BRINE BOMBS	

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RAW BAR

CAJUN U-PEEL SHRIMP	15 / 28
(6 OR 12) COCKTAIL & TARTAR SAUCE	
STEAMED MUSSELS & CLAMS	19
GARLIC, BUTTER, WHITE WINE, THYME, CHILI FLAKE, NIEDLOV'S SOURDOUGH	
EL SCORCHO SHELLFISH STEW	24
TOMATO, SHRIMP, OYSTER, MUSSEL, CLAM, CALAMARI, AVOCADO, CILANTRO	
SALMON BISQUE	11
CREAM, TOMATO, WHITE WINE	

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CREAM, TOMATO, WHITE WINE	

OYSTERS SERVED WITH COCKTAIL SAUCE, MIGNONETTE, HOT SAUCE & SALTINES.

CONSUMING RAW OR UNDERCOOKED SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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