


<b>RAW BAR ORDER:</b> To-Stay <input checked="" type="checkbox"/> To-Go <input type="checkbox"/>		
<b>OYSTERS</b>	<b>Qty</b>	<b>Price</b>
<b>Eel Lake</b> - Rustico Harbor, PEI*		<b>3</b>
<b>Avalon</b> - Casco Bay, ME*		<b>3</b>
<b>Glidden Point</b> - Damariscotta River, ME*		<b>3</b>
<b>Iron Island</b> - New Meadows River, ME*		<b>3</b>
<b>Mere Point</b> - Maquoit Bay, ME*		<b>3</b>
<b>Robinhood</b> - Robinhood Cove, ME*		<b>3</b>
<b>Sea Siren</b> - Cape Cod Bay, MA*		<b>3</b>
<b>Portsmouth Salt</b> - Narragansett Bay, RI*		<b>3</b>
<b>Mystic</b> - Mystic River, CT*		<b>3</b>
<b>Orient Point Pearl</b> - Orient Harbor, NY*		<b>3</b>
<b>Cougar Creek</b> - Fanny Bay, BC*		<b>3</b>
<b>Hammersley</b> - Hammersley Inlet, WA*		<b>3</b>
<b>CLAMS</b>	<b>Qty</b>	<b>Price</b>
<b>Littleneck Clam</b> - New York*		<b>2</b>
<b>CRAB</b>	<b>Qty</b>	<b>Price</b>
<b>Alaskan King Crab</b> - Alaska (1/2 lb serving)		<b>31</b>
<b>Rock Crab Claw</b> - California		<b>8</b>
<b>SHRIMP</b>	<b>Qty</b>	<b>Price</b>
<b>Shrimp Cocktail (pc)</b> - Vietnam		<b>2</b>
<b>SPECIALITY</b>	<b>Qty</b>	<b>Price</b>
<b>Maine Petite Sea Scallops</b> - Yuzu, olive oil, sea salt		<b>7</b>
<b>Sea Urchin (Uni)</b> - California* (seasonal)		<b>21</b>
<b>OYSTER PLATTERS</b>	<b>Qty</b>	<b>Price</b>
<b>The Sampler*</b>		<b>35</b>
<i>1 dozen oysters, a sampling of our full lineup</i>		
<b>The Double Down*</b>		<b>69</b>
<i>2 dozen oysters, 2 of each from today's lineup</i>		
<b>BEVERAGES ON BACK</b> 		



*\*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.*