



## RAW BAR

*Served With Traditional Cocktail Sauce, Horseradish,  
Tequila Mignonette, Signature Spicy Cucumber Salad*

**CHEF'S CHOICE: 1 Dozen: Chef's Choice - \$39 | Add Caviar 10g - \$35 Supplemental**

**HAPPY HOUR**  
**MON-THUR: 5PM-7PM &**  
**FRI-SUN 4PM-6PM**

**\$1.50 OYSTERS & LITTLE NECK CLAMS**  
*Served With Tequila Mignonette, Cocktail Sauce,  
Signature Spicy Cucumber Salad*

| NO. | ON ICE  | QTY. | \$   |
|-----|---|------|------|
| 1   | <b>SWEET PETITE, PEI, CA:</b> A true beginners' oyster. A little less briny than the Beau Soleils, but super clean and delicious as well. |      | 3.50 |
| 2   | <b>PINK MOON, New London, CA:</b> Perfect balance of salt, creaminess, and a pleasant mineral finish.                                     |      | 3.50 |
| 3   | <b>MALPEQUE BAY, Prince Edward, CA:</b> Perfect balance of salt, creaminess, and a pleasant mineral finish.                               |      | 3.50 |
| 4   | <b>BEAUSOLEIL, New Brunswick, CA:</b> Delicate, briny, and perfectly balanced with a hint of sweetness.                                   |      | 3.50 |
| 5   | <b>Irish Point, Prince Edward, CA:</b> Sweet & briny with a smooth delicate texture.  |      | 3.50 |
| 6   | <b>LITTLE NECK CLAMS</b>  |      | 2.50 |

*Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.*

*\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*