



## HAPPY HOUR OYSTERS

Monday – Friday Open to 6 – 1.50 EACH

| ITEM / DESCRIPTION                    | \$ EA. | QTY. |
|---------------------------------------|--------|------|
| 01 *COPPS ISLAND – Norwalk, CT        | 3.75   |      |
| 02 *MON LOUIS – Grand Bay, AL         | 3.75   |      |
| 03 *MURDER POINT – Bayou la Batre, AL | 3.75   |      |
| 04 *ADMIRALS – Crimson Bay, AL        | 3.75   |      |

## FAIR MARKET OYSTERS

| ITEM / DESCRIPTION                      | \$ EA. | QTY. |
|---|--------|------|
| 05 *POINT AUX PIN – Crimson Bay, AL     | 3.75   |      |
| 06 *OCEANAIRE PEARLS – Duxbury, MA      | 3.75   |      |
| 07 *BLUE POINT – Delaware Bay, NJ       | 3.75   |      |
| 08 *MALAGASH – Nova Scotia, CAN         | 3.75   |      |
| 09 *CHEBOOKTOOK – New Brunswick, CAN    | 3.75   |      |
| 10 *MILL POINT – Mill Point, CAN        | 3.75   |      |
| 11 *MALPEQUE – PEI, CAN                 | 3.75   |      |
| 12 *PIPERS POINT – Salutation Cove, PEI | 3.75   |      |

## SEAFOOD TOWERS

| ITEM / DESCRIPTION                               | \$ EA. | QTY. |
|--|--------|------|
| 13 *SIMPLE TOWER<br>oysters, shrimp cocktail     | 69     |      |
| 14 *THE STATE OF GRACE<br>oysters, shrimp, crudo | 179    |      |

## FROM THE ICE

| ITEM / DESCRIPTION                                 | \$ EA. | QTY. |
|--|--------|------|
| 15 *SHRIMP COCKTAIL – rémoulade blanc              | 21     |      |
| 16 *ROASTED OYSTERS – parmesan butter, furikake    | 24/48  |      |
| 17 *TUNA CRUDO – orange, chili, escabeche          | 19     |      |
| 18 *BOQUERONES – salsa verde, olives               | 15     |      |
| 19 *PICKLED SHRIMP – coconut milk, sambal, peanuts | 16     |      |
| 20 *STONE CRAB CLAWS – brown butter aioli          | 45     |      |
| 21 *CRAB FINGERS – ponzu, soft herbs               | 22     |      |

STATE OF GRACE



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