

RAW BAR

Sunday, May 16

OYSTERS

Served with fresh horseradish, cocktail and mignonette sauce

	Each	½ Doz	Dozen
Pacific Kiss Powell River, Bc	3.20	18.20	35.40
Barcat Chesapeake Bay, Va.....	3.25	18.50	36.00
King Tide Carlsbad, Ca	3.25	18.50	36.00
Fanny Bay Vancouver Island, Bc.....	3.30	18.80	36.60
Kumamoto Oakland Bay, Wa	3.80	21.80	42.60
Naked Cowboy Long Island Sound, Ny	3.80	21.80	42.60
Oyster Sampler One Of Each		20.30	39.60

CHILLED SHELLFISH

Served on a bed of crushed ice

	Each	½ Doz	Dozen
Farmed Peruvian Bay Scallops , ponzu and chives.....	3.20	18.20	35.40
Wild Littleneck Clams , long island, new york.....	2.75	15.50	30.00

	Each	½LB	1LB
Wild Jumbo Mexican Shrimp , 17-18 per pound.....	3.15	25.00	48.00
Farmed Prince Edward Island Blue Mussels , 30-32 per pound		12.00	19.00
Wild Barents Sea Red King Crab Nuggets , 24-28 per pound		26.00	49.00

	Half	Whole
1¼ Lb North American Hard Shell Lobster	20.00	38.00
Wild Dungeness Crab , coos bay, oregon.....	22.50	42.00

SHELLFISH PLATTERS

	Grand Serves 1-2	Deluxe Serves 3-4	King Serves 5-7
Kumamoto	1	3	5
King Tide	1	3	5
Naked Cowboy	2	3	5
Wild Littleneck Clams	2	4	6
Farmed Peruvian Bay Scallops	2	4	8
Farmed Carlsbad Mediterranean Mussels	6	10	20
Wild Jumbo Brown Shrimp	6	10	20
1¼ Lb North American Hard Shell Lobster	½	½	Whole
Wild Oregon Dungeness Crab		½ Crab	Whole
	52.00	96.00	175.00