

RAW BAR

Saturday, September 23

OYSTERS

Served with fresh horseradish, cocktail and mignonette sauce

	Each	½ Doz	Dozen
Pacific Plump (<i>Crassostrea Gigas</i>) Totten Inlet, Wa.....	3.60	20.60	40.20
Stingray (<i>Crassostrea Virginica</i>) Ware Neck, Va	3.70	21.20	41.40
Rappahannock (<i>Crassostrea Virginica</i>) Rappahannock River, Va	3.70	21.20	41.40
Hama Hama (<i>Crassostrea Gigas</i>) Hama Hama River, Wa	3.75	21.50	42.00
Kumamoto (<i>Crassostrea Sikamea</i>) Humboldt Bay, Ca	3.85	22.10	43.20
Coromandel (<i>Crassostrea Gigas</i>) Coromandel Bay, Nz	3.90	22.40	43.80
Oyster Sampler One Of Each		22.10	43.20

CHILLED SHELLFISH

Served on a bed of crushed ice

	Each	½ Doz	Dozen
Wild Littleneck Clams , long island, new york	3.15	17.90	34.80
Farmed Peruvian Bay Scallops , ponzu and chives.....	3.50	20.00	39.00

	Each	½LB	1LB
Farmed Whale's Cove Black Mussels , 20-22 per pound.....		15.00	22.00
Wild Jumbo Mexican Shrimp , 16-20 per pound.....	3.40	29.50	54.00
Wild Barents Sea Red King Crab Nuggets , 18-22 per pound		41.00	79.00

	Half	Whole
1¼ Lb North American Hard Shell Lobster	25.00	47.00
Wild Dungeness Crab , washington	36.00	68.00

SHELLFISH PLATTERS

	Grand Serves 1-2	Deluxe Serves 3-4	King Serves 5-7
Coromandel	1	3	5
Rappahannock	1	3	5
Hama Hama	2	3	5
Wild Littleneck Clams	2	4	6
Farmed Peruvian Bay Scallops	2	4	8
Farmed Whale's Cove Black Mussels	6	10	20
Wild Jumbo Brown Shrimp	6	10	20
Wild Dungeness Crab		½	Whole
1¼ Lb North American Hard Shell Lobster	½	½	Whole
	58.00	105.00	195.00