

# OYSTERS

*mignonette, hot sauce  
cocktail ice, lemon drop, corn crackers*

OYSTER	ORIGIN	\$
Island Creek	Duxbury MA	3
Mook Farm	Walpole ME	2
Glidden Point	NewCastle ME	2.5
Nonesuch	Nonesuch Pt ME	3
Rappahannock	Topping VA	2.5
White Stone	White Stone VA	3.5
Blue Point	Long Island NY	1.5
Jarrett Bay	Martin NC	2
Lady Island	Beaufort SC	3
Wellfleet	Wellfleet MA	2.5
Razor Clams	New Brunswick CAN	3
Clams	Barnstable MA	4

## ADDUCTOR MUSCLE

*We choose not to slice the adductor muscle on our oysters. Once the muscle is sliced, the oyster has 8 minutes left of life. We want to serve you the highest quality of shellfish.*

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

# SCOTCH

BRAND	AGE	\$
Macallan 12	12	15
Balvenie Caribbean Cask	14	16
John Barr	-	8
Glenmorangie Nectar D'Or	12	14
Glenmorangie	18	24
Glenmorangie Signet	-	45
Auchentoshan American	-	10
Auchentoshan Triple	-	14
Mecclands Lowland	-	8
Bowmore	12	12
Lagavulin	16	18
Laphroaig Triple	-	16
Bruichladdich Classic	-	13
Spring Bank	15	22

## SCOTCH OYSTER\*

Bowmore 12 & Oyster du Jour

14

1. Sip oyster brine
2. Pour scotch over oyster
3. Eat oyster
4. Rinse shell with scotch and shoot

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