

RAW BAR

Oysters

Steamboat, Washington	2.25
Beausoleil, New Brunswick	2.75
Alpine Bay, Prince Edward Island	2.50
*Kumamoto, Washington	3.00
Blue Point, Long Island	2.50

*GOOD FOR BEGINNERS

Clams on the Half Shell

Cherrystones	1.5 ea
Littlenecks	1.5 ea

Caviar

American Sturgeon 1 oz. 45

Jet black and small, these sturgeon eggs offer a rich, yet uncomplicated simple pleasure.

Royal Sterling 1 oz. 110

California, farm-raised white sturgeons, large, firm bead that bursts with an intensely rich and nutty flavor.

King Crab Claws

½ lb. 21

Chilled Jumbo Shrimp

¼ lb. 12

½ lb. 23

Chilled Lobster Cocktail

1 lb. 26

Chilled Shellfish Sampler serves 1-2

½ lb. Lobster, 4 Jumbo Shrimp, 4 Oysters, 2 Littleneck Clams, 2 Cherrystone Clams 38

Chilled Shellfish Castle serves 4-6

1 lb. Lobster, 6 Jumbo Shrimp, 8 Oysters, 6 Littleneck Clams, ½ lb. Mussels, 3 King Crab Claws, 1 lb. Chesapeake Bay Style Blue Crab Claws, Bay Scallop Ceviche 75

Chilled Shellfish Chateau serves 6-8

2 lb. Lobster, 8 Jumbo Shrimp, 16 Oysters, 8 Littleneck Clams, 1 lb. Mussels, 1 lb. Chesapeake Bay Style Blue Crab Claws, 6 King Crab Claws, Bay Scallop Ceviche 130