

RAW BAR

Oysters

Saltaire <i>Nova Scotia</i>	2.50
Wild Fire Island* <i>New York</i>	2.50
Fisher Island* <i>New York</i>	2.95
Fanny Bay <i>British Columbia</i>	2.75
Quilcene Bay* <i>Washington</i>	2.50
Discovery Bay <i>Washington</i>	2.75

* good for beginners

Clams on the Half Shell

Cherrystones	1.50
Littlenecks	1.50

Caviar

American Sturgeon 1 oz.	45
<i>Jet black and small, these sturgeon eggs offer a rich, yet uncomplicated simple pleasure.</i>	
Siberian Osetra 1 oz.	100
<i>Originating from Siberian sturgeon stocks of the Lena River, our exclusive farm-raised Baerii osetra is deep mahogany in hue and expresses a clean, focused flavor - which represents the pinnacle of aquacultured caviar.</i>	
Russian Osetra 1 oz.	125
<i>Medium to dark brown in color and golden in cast, these firm and medium-sized caviar beads present a rich and nutty flavor.</i>	

Platters

Jonah Crab Claws	½ lb	21
Jumbo Gulf Shrimp	½ lb	21
Chilled 1 lb. Lobster Cocktail		24
Chilled Shellfish Sampler		38
<i>½ lb. lobster, 1/4 lb. jumbo shrimp, 4 oysters, 2 littleneck clams, 2 cherrystone clams</i>		
Chilled Shellfish Castle		75
<i>1 lb. lobster, 5 jumbo shrimp, 8 oysters 6 littleneck clams, ½ lb. mussels, 4 louisiana crayfish 3 jonah crab claws, bay scallop ceviche</i>		
Chilled Shellfish Chateau		130
<i>2 lb. lobster, 8 jumbo shrimp, 16 oysters, 8 littleneck clams, 1 lb. mussels, 8 louisiana crayfish, 6 jonah crab claws, bay scallop ceviche</i>		