

Raw Bar

All Oysters are served with cocktail sauce, horseradish, mignonette, & lemon. Choose your Oyster Quantities

***Roberto's Deluxe, PEI (M) \$3.50** *Briny, Sweet*

***Lucky Charms, PEI (M) \$3.50** *Briny, Sweet, Smooth*

***Mookiemoto, ME (S) \$3.50** *Briny, Sweet, Crisp*

***Sherwood Island, CT (S) \$3.25** *Briny, Rich, Smooth*

***Top Shelf, VA (M) \$3.25** *Briny, Rich, Fresh*

***Dukes of Topsail, NC (M) \$3.50** *Briny, Clean*

***Low Country Cups, SC (M) \$3.25** *Briny, Crisp*

***Murder Point, AL (M) \$3.25** *Buttery, Briny, Clean*

***CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

Dinner A La Carte

All fresh fish is served Grilled or Blackened with your choice of Chimichuri or Herb Butter with Roasted Lemon

***Yellowfin Tuna \$25**

A lean, meaty fish with a mild flavor, firm texture, and rich, steak-like bite

***Redfish \$28**

A firm, flaky fish with a mild, slightly sweet flavor and delicate texture

***Salmon \$26**

A rich, flavorful fish with a buttery texture and tender flakes

***Halibut \$34**

A mild, flaky white fish with a clean flavor and firm texture

***Scallops (3) \$32**

A tender textured, sweet, buttery Mollusk

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