



Oysters on Half-Shell \$1.25

Available Raw, Steamed or Fried

Dozen Flame Grilled Oyster Sampler 36

Charbroiled Oysters

White-wine garlic butter, herbs, Parmesan crust.

Oysters New Orleans

Charbroiled in a smoky Cajun sauce with a spicy kick.

Oysters Bienville

Crab, shrimp & bacon in herbed Parmesan breadcrumbs, baked golden.

Oysters Ceviche 15

6 Fresh oysters "cooked" in key lime with red onion, cucumber, avocado, tomato, mild jalapeño, cilantro & a hint of smoked paprika.

Chili Crisp Oysters 15

6 Fresh raw oysters finished with house chili oil and bright cucumber cilantro gremolata.

Oysters Rockefeller 21

6 broiled oysters butter, parsley & spinach under Pernod-bacon breadcrumbs.

Oysters on Horseback 18

6 briny oysters flash fried until crisp, wrapped in bacon, then finished with our house made hollandaise, pickled red onions and smoked paprika.

Colossal Shrimp Cocktail 18

12 jumbo shrimp, seasoned with Old Bay and a hint of wine, then tossed in zesty lemon. Served with our house-made cocktail sauce. Half Order 12

Tuna Stack 18

Fresh sushi grade tuna stacked with ripe avocado and our house made pineapple salsa, served with wonton chips.

Salmon Skillet 18

Fresh salmon glazed with house chili oil, layered with edamame, cucumber, radish, avocado, scallions, sesame seeds, and peppadew aioli. Served with wonton chips.

Seared Tuna Nachos 23

Crispy wontons topped with sesamecrusted seared rare Yellow-fin tuna, wakame salad, wasabi cream & sweet soy sauce. Garnished with pickled ginger, scallions, an pepadew peppers.

Ahi Tuna Bowl 27

A premium ahi tuna, crusted with toasted sesame seeds and pan seared. Served with Asian wakame salad, island rice, avocado, and seasoned wontons. Reef Sauce served on the side