



SHUCKS AND SIPS

Menu

All prices are per oyster. Order a dozen or half-dozen of your favorite variety or mix and match for an enlightening, enlivening dining experience. All of our oysters are flown in fresh.

OYSTERS

Each oyster varietal is listed by flavor below, from low salinity with a clean finish to intense brininess with a long, lingering finish.

EAST COAST

Beau Soliel (New Brunswick, Canada)

The perfect entry-level oyster that showcases low salt up front and mild flavor with a clean finish.

Moon Dancer (Damariscotta River, ME)

These oysters start with a salty brininess, followed by an intensely sweet yet savory, mild finish.

Malpeque (Prince Edward Island, Canada)

The Malpeque balances the three flavor profiles nicely: upfront saltiness; sweet, pleasing chew; lingering, mineral-like finish.

Plymouth Petites (Plymouth, MA)

This small, deep-cupped oyster packs a lot of punch, with a good balance of salty and sweet delivering mineral undertones on the finish.

Katama (Martha's Vineyard, MA)

Katama literally means "crab fishing place." The name fits, as these are intensely sweet; their deep cup promotes the brininess and boasts very plump meat.

WEST COAST

3 Kumamoto (British Columbia) 4

Kumamoto possess a small, wide cup with a dark, mantle-colored oyster within that is sweet and creamy from start to finish.

3 Baywater Indigo (Hood Canal, WA) 4

Featuring tender meat that does show some salinity with sweet creaminess and a hint of kelp.

3.50 WINES

Each wine has been hand-selected by our sommeliers to complement the flavors of fresh oysters. If you find choosing difficult, please ask our knowledgeable staff for a recommendation.

Ferrari Brut Sparkling (Trentino, Italy)

12 glass | 60 bottle

3.50 Chateau Vitallis Pouilly-Fuisse (Burgundy, France)

17 glass | 70 bottle

Domaine Fournier Les Belles Vignes Sancerre (Loire, France)

17 glass | 70 bottle

All oysters are presented iced on the half shell with champagne mignonette, fiery cocktail sauce, freshly shredded horseradish, and lemon.