

From The Raw Bar

~ Oysters On The Half-Shell ~*

Served with Cucumber Mignonette, Cocktail Sauce and Lemon Wedge

- ◆ *Lady Chatterley-Nova Scotia ~ small-medium; strong salt taste but also a little bit sweet* **1.75 ea.**
- ◆ *Wiley Point-Maine ~ small-medium; good salt with a clean, smooth finish* **1.75 ea.**
- ◆ *Triton Cove-Washington ~ medium; briny with hints of cucumber* **2.00 ea.**
- ◆ *Little Shemogue-New Brunswick ~ medium; good salt taste with a clean, sweet finish* **1.75 ea.**
- ◆ *Onset-Massachusetts ~ small-medium; sharp beginning with a mild briny finish* **1.75 ea.**

- ◆ *Cherry Stone Creek, Virginia~ Little Neck Clams- tender and sweet* **1.25 ea.**

~~~~~

- \* *Limited* **with Japanese masago and wasabi tobikko** **\$1.50 per piece**
- ✓ *Chef recommends* **with American Paddlefish caviar** **\$5 per piece**

**\*Items in this category are served raw or undercooked**

**Deep Blue Shrimp Cocktail**

*Steamed Texas shrimp with cocktail sauce, lemon and crisp sesame wontons*

**\$2.50 per piece**

**Deep Blue Raw Bar Samplers\***

**“The Deep Blue”**

*Recommended for two or more*

*Eight oysters on the half-shell, four little neck clams, hajiki salad, scarlet snapper ceviche, four shrimp cocktail, wontons and Japanese tobiko*

**\$37**

**“Grand Sampler”**

*Recommended for four or more*

*Twelve oysters on the half-shell, eight little neck clams, tuna tartare, hajiki salad, scarlet snapper ceviche, a sampling of American paddlefish caviar and Japanese tobikos, eight chilled shrimp cocktail and crispy wontons; served with cucumber mignonette, cocktail sauce and lemon wedges*

**\$75**

**\*Items in this category are served raw or undercooked**