

## Oyster Bar Happy Hour

Wednesday, Thursday and Friday at the bar

### ***Fresh Oysters on the Half Shell***

Wellfleet

**\$2.20**

*Wellfleet, MA - medium, creamy, briny*

Bagaduce

**\$2.70**

*Maine - medium, briny, deep, sweet*

Belon

**\$2.70**

*Boothbay, Maine - large, flat shell, plump, creamy*

Katama Bay

**\$2.70**

*Martha's Vineyard, MA - large & briny*

Duxbury

**\$2.70**

*Duxbury, MA - medium, rich*

Shemogue

**\$2.25**

*Little Shemogue Bay, New Brunswick - small, sweet, salty, rich*

Winter Point

**\$2.70**

*Long Island Sound - rich and firm, a hint of sweetness*

Basket Island

**\$2.70**

*Medium, sweet*

Blue Point

**\$2.70**

*Long Island Sound - medium, very briny*

Fire River

**\$2.50**

*Richibucto, New Brunswick - high salt, creamy*

Littleneck Clams

**\$1.50**

*Wellfleet, MA - small, high salt*

Jumbo Shrimp Cocktail

**\$3.90**

*Lemon poached, U6*

Crab Cocktail

**\$22.00**

*with cherry tomatoes, red onions and lemon*

Lobster Cocktail

**\$19.00**

*with lemon, red onions, chives and EVOO*