



RAW BAR

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OYSTERS • \$4 EACH

Add a caviar bump to any oyster — \$9

QTY

Six varieties on rotation. Served on ice with house mignonette, cocktail sauce and lemon.

MALPEQUE

Prince Edward Island • clean, briny, crisp finish.

MATAGORDA

Texas Gulf • plump, mild, buttery.

BLACKJACK POINT

Texas Gulf • deep cup, sweet, full-bodied.

WELLFLEET GEM PETITE

Massachusetts • petite, firm, bright salinity.

ACADIAN PEARL

New Brunswick • delicate, clean, mineral.

DUKES OF TOPSAIL

North Carolina • crisp, balanced, subtle sweetness.

THE FULL LINEUP - 48

Two of each — twelve oysters, the whole board.

DRESSED OYSTERS • \$6 EACH

WATERMELON GRANITA

Watermelon, lime, agave, jalapeño, cilantro, Tajín.

AGUACHILE VERDE

Cucumber, green apple, lime, cilantro, serrano, olive oil.

IBÉRICO

Soy, sherry vinegar, citrus, ginger, toasted garlic, chive.

SHRIMP COCKTAIL

FIVE COUNT 20

Texas bay shrimp, house cocktail sauce, lime.

TEN COUNT 36

Texas bay shrimp, house cocktail sauce, lime.



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CLAMS	QTY
CLAMS DIABLA • 3 EACH Little neck clams • house diabla, lemon.	
KING CRAB	
KING CRAB CLUSTER 24 Chilled • drawn butter, lemon.	
TOWERS	
SMALL 65 Six oysters, five shrimp, three clams, shrimp dip • mignonette, cocktail sauce, lemon	
LARGE 145 Twelve oysters, ten shrimp, six clams, king crab cluster, shrimp dip, tuna dip • mignonette, cocktail sauce, lemon	
CAVIAR SERVICE (1oz)	
With Torres Olive Oil chips , crème fraîche, and chives. PADDLEFISH 58 Mild, buttery, earthy.	
KAVIARI BAERI ROYAL SIBERIAN 98 Nutty, briny, delicate.	
KAVIARI OSETRA PRESTIGE 148 Creamy, rich, elegant.	
CAVIAR ADD-ONS	
CAVIAR BUMP 9 2g.	
ON THE OYSTER 9 2g, per oyster.	
ON THE PLATE 28 10g, added to any dish	

