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, 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 · $3 EACH	QTY
CLAMS DIABLA Littleneck clams · house diabla, lemon.	
SNOW CRAB	
SNOW CRAB CLUSTER - 38 Chilled · drawn butter, lemon.	
TOWERS	
SMALL - 65 Six oysters, five shrimp, three clams, ceviche · mignonette, cocktail sauce and lemon.	
LARGE - 145 Twelve oysters, ten shrimp, six clams, snow crab cluster, mango ceviche and leche de tigre ceviche · mignonette, cocktail sauce and lemon.	
CAVIAR SERVICE (1 oz) With Torres olive oil chips , crème fraîche, and chives.	
PADDLEFISH - 58 Mild, buttery, earthy.	
KAVIARI BAERI ROYAL SIBERIAN - 98 Nutty, briny, delicate.	
KAVIARI OSCIETRA 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.	