

# RAW BAR

## YELLOWFIN TUNA POKE\* GF

avocado, spicy radish, plantains 14

## PEEL & EAT SHRIMP GF

1/2 lb; old bay, lemon, tartar, served chilled 16

## CRUDO OF THE DAY\* GF

today's raw fish preparation A.Q.

## ICED SHELLFISH TOWERS\* GF

raw & cooked shellfish with garnishes

49 / PLATTER • 79 / TOWER

<b>BAY SHORE</b> [Chesapeake Bay, MD] MILDLY SALTY MEAT WITH A BUTTERY FLAVOR, FIRM MEAT	1.50
<b>SKINNY DIPPER</b> [Chesapeake Bay, MD] HEAVY BRINE, MEATY, FRUITY NOTES, MEDIUM OYSTER	1.50
<b>BEAUSOLEIL</b> [New Brunswick, Canada] YEASTY, BRINEY, LIGHT, SMALL	2.75
<b>AMETHYST</b> [Hood Canal, WA] FULL, PLUMP MEATS WITH A MEDIUM BRININESS & SWEET FLAVOR	2.95
<b>WILDCAT COVE</b> [South Puget Sound, WA] MEDIUM OYSTER, DEEP CUP, SWEET VEGETAL FLAVOR, MELON	2.95
<b>MALPEQUE</b> [Prince Edward Island, Canada] LIGHT BODIED AND CLEAN, PICKLE-LIKE LIVELINESS	2.75
<b>KUMAMOTO</b> [Puget Sound, WA] FRUITY, CUCUMBER FINISH, SMALL	2.95
<b>ST. ANN'S BAY</b> [Nova Scotia, Canada] BRINY, CRISP, CLEAN, CRUNCHY, SMALL	2.75

## PREPARED OYSTERS

GET 'EM  
WHILE



THEY'RE  
HOT!

### WOOD ROASTED OYSTERS ROCKEFELLER [14]

*baked:* 5 ea, herbsaint, spinach, garlic, parmesan, bacon, breadcrumb

\*SHELLFISH MAY BE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



@DRIFTOYSTERBAR