

RAW BAR

JAMES RIVER [James River, VA] MILD AND SWEET, FULL OF MEAT WITH A VERY MILD FINISH	1.50
BLACKBERRY [Chesapeake Bay, VA] GRASSY, SWEET, MEDIUM OYSTER, STRONG BRINE, MEDIUM BODY	1.50
SAVAGE BLONDE [Plymouth, MA] BRINY AND ROBUST, MINERAL FINISHSMALL	2.95
HAMMER ISLAND [Duxbury, MA] SWEET, BUTTERY, HEAVY BRINE, MEDIUM BODY	2.95
BLUEPOINT [Long Island, NY] FRESH, CRISP, MILD, MEDIUM BRINE AND BODY, MEDIUM OYSTER	2.95
MALPEQUE [Prince Edward Island, CAN] LIGHT BODIED AND CLEAN, PICKLE LIKE LIVLINESS	2.95
CHEBOOKTOOK [New Brunswick, CAN] FULL,SILKY MEATS, SALTY-SWEET WITH A REFRESHINGLY CLEAN	2.95
HOLLYWOOD [Chesapeake Bay, VA] MEDIUM BRINE WITH SOFT MOSSY, CLEAN, CRISP FINISH.	2.95

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.

DO YOU KNOW WHERE YOUR SEAFOOD COMES FROM?

We are the first restaurant in Georgia to become an official restaurant partner of the Monterey Bay Aquarium Seafood Watch® program. We are committed to sourcing our seafood in ways that minimize impacts to ocean and freshwater environments. We proudly follow the recommendations of the Monterey Bay Aquarium Seafood Watch® program.

WHAT IS SEAFOOD WATCH?

The Monterey Bay Aquarium Seafood Watch program empowers consumers and businesses to make choices for a healthy ocean, helping to support diverse marine ecosystems for the future. Using science-based, peer reviewed methods, Seafood Watch assesses how fisheries and farmed seafood impact the environment and provides recommendations indicating which items are Best Choice, Good Alternative, and which ones to avoid.

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