



OYSTER MONDAY 5-9PM
WINE BOTTLE SPECIALS

Pinot Grigio, Felluga (Italy) 2022	35
Sauvignon Blanc, Honig (Napa Valley) 2017	35
Sauvignon Blanc, ST Clair (Marlborough) 2022	40
Chardonnay, Eshcol (Napa) 2021	35
Chardonnay, Iconoclast (Russian River Valley) 2018	40
Chardonnay, Tyler (Santa Barbera) 2019	63
Carménère, Escudo (Chile) 2019	36
Cabernet Sauvignon, Unshackled (California) 2021	45
Merlot, Charles Krug (Napa) 2020	60
Merlot, Pride (Napa) 2018	100
Pinot Noir, Ken Wright "Shea Vinyard"(Willamette) 2018	125



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\$9 FOR 6

All Oysters are ordered by the Half Dozen (6)
Raw Oysters served with Apple Cider Mignonette

Sweet Jesus Oysters (MD)
Sweet, complex flavors, mineral & mossy, hint of celery, clean finish

Roasted Oysters
Creamed Kale, Bacon, Pickled Fresno Chili

Cornmeal Fried Oysters
Watercress, Pimento Aioli

Bloody Mary Oyster Shooter \$6
Titos, House Bloody Mary Mix, Old Bay Rim

Please inform your server of any food allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness