



LONG ISLAND OYSTER WEEK

(OCT. 14TH – 20TH)

OYSTER VARIETIES

(\$2/PIECE)

MONTAUK PEARLS, *BLOCK ISLAND SOUND*

BRINY START W/ A CLEAN, NUTTY FINISH

WEST ROBINS, *PECONIC BAY*

COMPLEX GRASSY SWEETNESS & BRINY LIQUOR GIVES WAY TO MINERALITY. BUTTERY, VEGETAL FINISH.

PECONIC GOLDS, *PECONIC BAY*

BRIGHT & BRINY, FOLLOWED BY A SMOOTH, SMOKY CREAMINESS, W/ LINGERING MINERALITY ON THE FINISH

GREAT GUNS, *MORICHES BAY*

SHARP UPFRONT BRINE. BUTTERY GARLIC FINISH.

OYSTER APPETIZERS

(\$18, ALL MADE W/ MONTAUK PEARLS, 4 PCS.)

OYSTERS & PEARLS

RAW OYSTERS W/ CRÈME FRAICHE & CAVIAR

OYSTERS ROCKEFELLER

BAKED W/ BACON, PERNOD, SPINACH & CREAM

CRABBY OYSTERS

BAKED W/ CRAB MEAT, GARLIC BUTTER, ROASTED RED PEPPER & LEMON-BASIL BEURRE BLANC