

OYSTERS & SPECIALS

ITEM / DESCRIPTION	LOCATION
LOWCOUNTRY CUP / high salinity silky, clean and crisp brine, mineralic finish	A.C.E. BASIN, SC
CAROLINA CROWN / low salinity subtle sweet, herbaceous, grassy, sweet, buttery	TOPSAIL SOUND, NC
IKIGAI PETITE / medium salinity sea pickle & brine, creamy, earthy, umami	NEWPORT RIVER, NC
KELLUMS / no salinity buttery, creamy, umami, sweet	WEEMS, VA
MOONRISE / medium salinity buttery, sea pickle, seaweed	CAPE COD, MA
SAMISH PEARL / low salinity creamy, kelp, cucumber, honeydew	SAMISH BAY, WA

DRESSED OYSTERS*

CAVIAR OYSTER | 9

crème fraiche, chives, caviar

CAPRESE OYSTER | 6

creme fraiche, balsamic marinated tomatoes, basil pesto oil

SM'OYSTER | 6

shaved milk chocolate, crushed graham cracker, brûléed honey fluff

FEATURE DRESSED OYSTER | 6

ask our staff about the featured dressed oyster ingredients

OYSTER SHOOTERS* | 11

CLASSIC

house-infused vodka, bloody mary mix, Old Bay™ rim

MIGNONETTE

jalapeño-infused tequila, smoked shallot rice wine mignonette, Tajin™ rim

PALOMA

jalapeño-infused tequila, fresh lime, grapefruit, Tajin™ rim

CARAMEL MACHIATO

caramel vodka, King Bean nitro coffee, Baileys, toasted cinnamon & sugar rim

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.