

# winter raw bar specials

available wednesdays only, all day

## half price raw bar

oysters, clams, lobster claw,  
lobster tail, shrimp cocktail

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## oysters & guinness

– the irish –  
dozen oysters  
with a guinness stout 25.

## lobster & champagne

– the french –  
6 lobster claws or tails  
(or mix-n-match)  
with a ½ bottle of laurent perrier champagne 50.

## clams & lager

– the local –  
½ dozen littlenecks or cherry stones  
(or mix-n-match)  
with a narragansett lager 13.

## shrimp & bloody mary

– the mexican –  
4 chilled shrimp  
with a mooring bloody mary  
featuring ostreida oyster vodka with tajin rim 15.

## crudo & assyrtiko

– the mediterranean –  
a taste of scallop crudo, shrimp ceviche,  
kelp kimchi, and tuna poke (choose 3)  
with a glass of assyrtiko 30.

raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood.