



# Half-Shell Oyster Extravaganza



## Sampler platter 42

4 of each oyster variety, 5 cocktail shrimp, accoutrements

### Oysters\* (price per):

**Pink Moon (PEI) 3.50**

*Salty taste, clean flavor and a sweet finish*

**Big Rock (MA) 3.10**

*Medium brine notes of umami and a clean sweet mineral finish*

**Beausoleil (NB) 3.35**

*Intense briny flavor that's followed by a delicate sweet finish*

### Oyster Pairing 3-Wine Flight 16

<i>Cherrier Les Chailloux '22</i>	<i>Sancerre, France</i>	15/60
<i>Crustaces White Blend '21</i>	<i>Alsace, France</i>	10/40
<i>Sea Pearl Sauvignon Blanc '22</i>	<i>Marlborough, NZ</i>	11/44

## Join our Baker's Dozen Oyster Loyalty Program

**Buy 12 dozen oysters & get the 13th dozen on us!**

### Caviar Service - 1/2oz of Caviar\*

sourdough pancakes | shallot gel | carrot gel | house pickle | crème fraîche

**Paddlefish 25**

*Small glossy pearls, earthy, delicate, buttery*

**Siberian 40**

*Small pearls, earthy, buttery, sea salt, bold flavor*

**Golden Osetra 50**

*Medium pearls, clean, sweet, crisp*

**Golden Sterlet 65**

*Small pearls, unique golden color, nutty sweet flavor*

**Siberian Beluga 70**

*Small silky pearls, creamy, buttery, nutty*

\*Consuming raw food may increase your risk of food borne illness

### **Tinned seafood boards:**

(with arugula, house pickles, herbed aioli, sea salt crackers, chips)

Spiced Calamari in Ragout Sauce	16
Smoked Sardines in Extra Virgin Olive Oil	16
Small Sardines in Olive Oil	20
Baltic Sea Sprats w/Heather & Chamomile	17
Ontario Trout with Dill	15
Mackerel with Lemon Capers	15
Faroe Islands Salmon	17
Cockles (small mollusks)	25
Mussels in a Savory Sofrito Broth	15
Mussels in a Lemon Herb Broth	15
Smoked Mussels in Olive Oil & Broth	15
Small Scallops in Galacian Sauce	20
Octopus in Olive Oil	19
Octopus in Olive Oil with Garlic	23
Ekone Smoked Oysters (Lemon Pepper or Habanero)	17
Squids in Ink	18
Bonito del Norte White Tuna	16
Tuna Pate	13
Spiced Sardine Paté	13
Scorpion Fish Pate	15

### **Other options from the sea:**

Shrimp Cocktail (GF)	13
Boquerones	9
Hot Lobster Roll	27

### **Suggested Oyster Pairing Wines (by the bottle only)**

Jermann Vinnæ Ribolla Gialla '17 <i>Italy</i>	56
Jim Barry The Lodge Hill Riesling '17 <i>Australia</i>	26
Pépière Clisson Muscadet '19 <i>France</i>	44
Pares Balta Cosmic Organic '20 <i>Spain</i>	68

### **Bubbles (by the bottle only)**

J California Cuvee NV	40
Thibault – Janisson Blanc de Chardonnay (375ml)	28
AR Lenoble Intense Champagne (375ml)	35
Charles Urban Champagne (375ml)	37