

## SHOOTERS 5.5/each

oyster, blue ice vodka, lemon, tabasco, maryland spice  
oyster, arrette blanco tequila, lime, tabasco, chili salt  
oyster, Ichishima tokubetsu honjозosake, lemon,  
sriracha, & togarashi

## RAW BAR

OYSTERS ½ dozen 10.5 / dozen 21  
LITTLENECK OR CHERRYSTONE CLAMS 2.75 ea.  
MAINE LOBSTER ½ 33 whole 66  
MARINATED MUSSELS ½ lb 8.5  
SNOW CRAB LEGS ½ lb 18.5 whole 37  
PEELED MARYLAND SPICED SHRIMP 21.5  
PERUVIAN SCALLOP AGUACHILE 3 ea.  
SANTA BARBARA SEA URCHIN 17

## STEAMED

JUMBO SHRIMP ½ lb 23  
SNOW CRAB LEGS ½ lb 20  
MAINE LOBSTER ½ lb 35 whole 70  
SEAFOOD PLATTER 55  
snow crab, oysters, shrimp, mussels & clams

## SEAFOOD PLATTERS

oysters, clams, shrimp, mussels, scallops, crab & lobster

1 TIER 50  
2 TIER 85  
3 TIER THE HUNGRY CAT 160

## HAPPY HOUR

HAMACHI CRUDO 15  
coconut milk, mango salsa, avocado, thai basil & shiso

LITTLE GEM LETTUCES 13  
avocado, bacon, sieved egg, radish & buttermilk vinaigrette

TOMATO & WATERMELON SALAD 15  
arugula, french feta, basil & watermelon vinaigrette

STONE FRUIT & BURRATA SALAD 14  
pistachio vinaigrette & arugula

SQUASH BLOSSOMS 17  
beer battered & stuffed with blue crab

GRILLED AUSTRALIAN PRAWNS 18  
yellow tomato gazpacho, basil, cucumbers & radish

FISH TACO 3.5  
house-made tortilla, avocado, cabbage, queso fresco, lime,  
& chili

MAINE LOBSTER ROLL 26  
butter toasted roll & french fries

PUG BURGER 17.5 with fried egg 19.5  
with blue cheese, bacon, avocado

DESSERTS

CHOCOLATE BREAD & BUTTER PUDDING 8

CHEESECAKE 8  
with graham cracker crumble & macerated strawberries

STONE FRUIT CRISP 10  
with whipped cream

ASSORTED CHEESES 3 for 12.5  
with marcona almonds and wildflower honey