**OYSTERS ON THE ½ SHELL**

**NORUMBEGA (DAMARISCOTTA RIVER)**
- Cocktail – 3 each • 16 ½ dozen • 33 dozen
- Select – 3.25 each • 18 ½ dozen • 36 dozen
- Jumbo – 3.50 each • 19.5 ½ dozen • dozen

**PEMAQUID (DAMARISCOTTA RIVER)**
- Selects – 3.25 each • 18 ½ dozen • 36 dozen

**APPLEDORE (DAMARISCOTTA RIVER)**
- 3.25 each • 18 ½ dozen • 36 dozen

**DAMARISCOTTA WILDS**
- 3 each • 16 ½ dozen • 33 dozen

**GLIDDEN POINT (DAMARISCOTTA RIVER)**
- Cocktail – 3.25 each • 18 ½ dozen • 36 dozen

**EBENECOOK (BOOTHBAY HARBOR)**
- Cocktail – 3.25 each • 18 ½ dozen • 36 dozen

**EROS (SHEEPSCOTT RIVER)**
- Cocktail – 3.25 each • 18 ½ dozen • 36 dozen

**MINE OYSTER “PICK 3”**
- Selection above – $30 dozen

**LITTLENECK CLAMS ON THE ½ SHELL**
- 2.50 each • 13.50 ½ dozen • 25 dozen

---

**RAW BAR TREATS**

**SHRIMP IN THE ROUGH**
- Large Shrimp, Old Bay Seasoning, lemon, cocktail sauce – 18 ½ lb. (served chilled)

**MAINE CRAB & CROSTINI**
- Maine Crabmeat, herb mayonnaise, fine diced celery, parsley, crostini – 18

**RARE TUNA TARTARE**
- Local tuna, EVOO, ginger, garlic, basil, sesame oil, soy sauce, cucumber slices, crostini – 18

**TUNA CARPACCIO**
- Extra rare blackened tuna served chilled, seaweed salad and cucumber wasabi mayonnaise - 18

**LOBSTER MARTINI**
- A steamed and chilled 1 ½ lb. Maine Lobster served lazy style with drawn butter – Market

---

**COOKED OYSTERS**

**OYSTERS ROCKEFELLER**
- Fresh shucked Damariscotta oysters topped with homemade creamed spinach (sautéed spinach, shallots, garlic, heavy cream and a Sambuca flambé), Swiss cheese, bacon and wood-oven baked – 4 each (Minimum order of 3)

**OYSTERS & GUACAMOLE**
- Fresh shucked Damariscotta oysters topped with goat cheese and baked, served topped with mashed avocados, Pico de Gallo salsa, and crumbled fried tortilla chips – 4 each (Minimum order of 3)

**OYSTERS PARMIGIANA**
- Fresh shucked Damariscotta oysters topped with garlic herb butter and baked with Parmigiana Reggiano – 4 each (Minimum order of 3)

**WOOD-OVEN ROASTED OYSTERS**
- Poached in their own shell on the wood fire grill until they pop oven, served topped with herb butter of the day – 4 each (Minimum order of 3)

**PICK 6** Mix and match in any combination – 24

---

**AVOCADO TOAST CREATIONS**

**HOUSE AVOCADO TOAST**
- Evo drizzled and toasted crusty bread topped with mashed avocados, evo, fresh herbs, salt and pepper and a balsamic drizzle ~ 8

**SMOKED SALMON AVOCADO**
- Brown sugar cured and hot smoked salmon, diced cucumber, purple onions and capers ~ 12

**MAINE CRAB AVOCADO**
- House avocado toast, crab meat, Pico de Gallo salsa, cilantro ~ 12

**SUSHI GRADE TUNA AVOCADO**
- House avocado toast, blackened rare tuna, pickled ginger, wasabi, sesame seeds ~ 14

**MAINE LOBSTER AVOCADO**
- House avocado toast, lobster meat, asparagus, fresh basil ~ Market

---

* Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of food born illness, especially if you have certain medical conditions.