



OYSTERS

QTY

\$\$\$

Shooting Point Salts Hog Island, VA

2.45

Chesapeake Gold Fishing Creek, MD

2.75

Holy Grail Tar Bay, MD

2.65

Cotuit Cotuit, MA

3.05

Wash Ashore Wellfleet, MA

3.00

Osterville West Pond, MA

2.95

Indian Neck Wellfleet, MA

2.95

Wellfleet Wellfleet Harbor, MA

3.00

Moonrise Cape Cod Bay, MA

3.00

Avery's Wellfleet Lieutenant Island, MA

3.00

Spring Creek Barnstable, MA

3.25

Ichabod Plymouth, MA

3.10

Duxbury Duxbury, MA

2.85

Davenport Massachusetts Bay, MA

3.00

Kumamoto Humboldt Bay, CA

3.80

Olympia Peale Passage, WA

3.60

Dabob Bay Dabob Bay, WA

3.15

Big Cove Pickering Passage, WA

2.95

Purple Mountain Hood Canal, WA

3.00

Shigoku Samish Bay, WA

3.25

Compass Point Samish Bay, WA

3.10

Kusshi Deep Bay, BC

3.45

Emerald Cove Denman Island, BC

3.15

Baynes Sound Baynes Sound, BC

3.10

Fanny Bay Baynes Sound, BC

3.25

Oyster Selection Chef's Choice of 12

30

CLAMS

QTY

\$\$\$

Littleneck Clams Buzzards Bay, MA

1.90 (per)

Topneck Clams Buzzards Bay, MA

1.90 (per)

Cherrystone Clams Buzzards Bay, MA

1.90 (per)

Shrimp Cocktail

3.95 (per)

Bread & Butter

Balthazar Bakery, House-made Seaweed Butter

4.00

PLATEAUS

QTY

\$\$\$

"La Petite Maison" Plateau

(oysters, lobster, crab, shrimp, clams)

70

"La Maison" Plateau

(oysters, lobster, crab, scallop, shrimp, clams)

95

"La Grande" Plateau

(caviar, oysters, clams, crab, lobster, scallop, shrimp)

195

EATING RAW FISH OR FOOD INCREASES THE RISK OF FOODBORNE ILLNESSES

MAISON PREMIERE