



SHUCKING BAR

SEPTEMBER 1, 2014
NATIONAL HARBOR MARYLAND

LOCAL & ATLANTIC

- Choptank Sweet
Choptank river, MD
Robust and meaty with a buttery flavor, clean crisp finish.
- Sweet Jesus
St. Mary's County MD
Balanced salinity and distinctively nutty finish.
- Rappahanock
Topping, Virginia
Understated saltiness, buttery, full-bodied taste with crisp finish.
- Chesapeake Gold
Hooper Island, MD
Plump and meaty with mild flavor and neutral ending - The Classic Chesapeake.
- Blue Point
Great South Bay, Long Island Sound
Crisp texture, nice salinity with of celery on the finish.
- Breton
North Cape Breton Island
Nova Scotia
Moderately briny, light with a fresh sea air finish.
- Chincoteague Salts
Chincoteague, VA
Salty and juicy with seaweed finish. Exceptionally clean.
- Malpeque
Malpeque Bay, Prince Edwards Island
Very tender meat. Crisp high brininess, clean sweet finish.

OLYMPIC

- Humbolt Gold
Humbolt Bay CA
Full, plump meat with medium brine and a sweet flavor.
- Kumomoto
Humbolt Bay CA
Plump meats sweet and clean, hint of honeydew.
- Deer Creek
N. Hood Canal, Puget Sound, WA
Deep-cupped with full meats, a crisp brininess and clean flavor.
- Dabob Creek
N. Hood Canal, Puget Sound WA
Cold water light and crisp and salty.
- Royal Miyagi
Humbolt Bay, CA
Creamy texture, hint of cream and melon with slight astringency on the back end.
- Sunset Beach
S. Hood Canal, Puget Sound, WA
Firm texture, plump, briny.
- Penn Cove
Penn Cove, WA
Clean and firm with a crisp, briny flavor. Fresh aftertaste.

PLATTERS

Shellfish For 2 /xx
2 Oysters
2 Littlenecks
2 Cherrystones
2 Chilled Shrimp
Add person /xx

Chef's Dozen /xx
Balanced Oyster variety, selected daily
Shrimp Cocktail /xx