

THE
**SALT
LINE**
OYSTER + ALE

DAILY

RAW BAR

OYSTERS / EA / DZN		REGION	SIZE	SALINITY	mark your quantity
01	BLUE POINT / 2 / 24	NY	S	● ● ●	<input type="checkbox"/>
02	CHINCOTEAGUE / 2 / 24	VA	M	● ● ●	<input type="checkbox"/>
03	GLIDDEN POINT / 2 / 24	ME	M	● ●	<input type="checkbox"/>
04	SWEET JESUS / 2 / 24	MD	M	●	<input type="checkbox"/>
05	BARNSTABLE / 2 / 24	MA	M	●	<input type="checkbox"/>
06	MOONSTONES / 2 / 24	RI	S	● ● ●	<input type="checkbox"/>
07					<input type="checkbox"/>
SHOOTERS	VODKA BLOODY, HOUSE HOT SAUCE, LEMON, OLD BAY / 8 EA				<input type="checkbox"/>
	GIN HOUSE TONIC, LIME ZEST / 8 EA				<input type="checkbox"/>
	TEQUILA SMOKY PINEAPPLE, LIME, CILANTRO, CAYENNE / 9 EA				<input type="checkbox"/>
	YUZU SAKE BOMB OPTIMAL WIT, PONZU, SCALLION, CHILE / 9 EA				<input type="checkbox"/>
<h2>TOWERS</h2> <p><i>The Kraken</i>° / 75 <i>The Leviathan</i>°° / 140</p> <p>oysters • clams • lobster • crab • shrimp seafood charcuterie • chef's daily goodies • accoutrements</p>					
<h2>TREASURES</h2>					
LITTLENECK CLAMS / 3 FOR 3		HALF LOBSTER TAIL / 17 drawn butter			
COCKTAIL SHRIMP / 12 FOR 3		RAZOR CLAM CEVICHE / 9 charred tomatillo, jalapeno, cilantro			
KING CRAB LEGS / 24 FOR 5OZ dijonaise					
<p><i>Seafood Charcuterie</i> / 32</p> <p>swordfish mortadella • shrimp linguica • cold smoked arctic char potted lobster • smoked trout salad</p>					



*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*