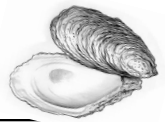


Oyster-rific October



Baked Half Shells

Fresh oysters enhanced with unique and delicious toppings. Great for sampling!

Oysters on The Ritz \$10⁹⁵

Four Oysters baked in Champagne sauce & topped with Ritz cracker crumbs.

Fire Roasted Oysters \$9⁹⁵

Four oysters roasted with Chowder House garlic parmesan butter.

Oysters Rockefeller \$10⁹⁵

Four oysters topped with a special blend of spinach, cheeses and shallots.

Baked Oyster Six-Pack \$14.95

Two of each baked Oyster
for a great price!

Vote for your favorite Raw Bar Oyster or Appetizer and be entered to win
A FREE Raw Bar Extravaganza Supreme, Value of \$89.95!!

From the Raw Bar

Fresh shucked and served with cocktail sauce.
Tabasco and horseradish available upon request.

Chesapeake Bay ~ Maryland 2.25^{each}
Firm, great brine, clean finish.

Blue Point ~ Long Island 2.75^{each}
Medium-large, mineral qualities and a mild briny finish.

Malpeque ~ PEI 2.50^{each} Medium, very briny,
delicate texture, lettuce-like clean finish

Duxbury XXL ~ MA 2.95^{each}
Full brine, plump, Sweet buttery finish.

Half Shell Sampler 9.95

A special sampling of our raw bar oysters. ONE of each at a great price.

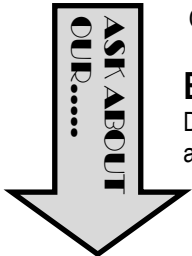
OYSTER ENTREES

New England Baked Seafood Dinner 23.95

Our New England Baked Cod, Oysters Rockefeller & Clams Casino

East Coast Oyster Roast 21.95

Duxbury XXL Oysters Pan Roasted with Garlic butter, Andouille Sausage,
and roasted Red Potatoes. Served walking the plank on a toasted steak roll.



RAW BAR EXTRAVAGANZA