

ELM SQUARE OYSTER CO.

Finest Oysters & Raw Bar

quantity

Paine's Creek. Brewster, MA. 3 each

small oyster, subtle brine, deep cupped, mineral finish, grown in floating bags allowing the oysters to be tumbled by the ocean currents.

Glidden Point. Newcastle Shores, ME. 4.25 each

large oyster, very briny, meaty, crisp, hand- harvested after 4 years, one of the most sought after oysters in the country, very limited and one our favorites.

Fat Dog. Great Bay, Durham, NH. 3 each

medium oyster, pleasantly briny to start with a mild grassy tones and a crisp finish, beautiful copper flecked shell, an up and coming local oyster that we think is great.

Crowe's Pasture. Dennis, MA. 3.25 each

medium oyster, burst of salty brine followed by a melon finish and vegetable notes, grown in the fine sands of Quivet Neck Beach and hand-harvested at low tide.

Pemaquid. Damariscotta River, ME. 4 each

large oyster, wildly briny, robust oyster flavors with a sweet lemon finish, grown in Clark's Cove at the mouth of the river, harvested after 4 years.

Powder Point, Duxbury Bay, MA. 3.25 each

medium oyster, briny to start with a noteworthy sweet finish, allowed to grow "free-range" in the tides of the bay- a very unique oyster to Duxbury.

Norembega. Damariscotta River, ME. 3.25 each

medium oyster, very briny, classic tear drop appearance, meaty texture, complex flavor, grown in suspended cages in the cold deep waters of the river.

Ruisseau. Eel Lake, Nova Scotia 3 each

petite oyster, mild brine, plump, ivory flesh, grown in the brackish waters of the Straites of Northumberland.

Littleneck Clams. Hog Island, ME. 2 each

Chilled Shrimp Cocktail 4 each

Elm Square Shellfish Platter 48

6 Oysters. 6 Clams. 2 Shrimp Cocktail. Daily Crudo. Smoked Fish Pate.

*oyster selections and raw bar may change daily without notice due to availability.