

OYSTERS

"I Love Oysters, it's like kissing the sea on the lips" Lean - Paul Fargue

"There are for most purposes 5 distinct commercially viable species and we strive to allow you a taste of each" - Sandabs

Pacific:

Olympia: (*ostrea lurida*) The True native oyster of the west coast, huge Indian midden piles exist in Emeryville and the Oakland side of the Bay Bridge, thought lost in the bay but rediscovered in the 90's. Also known as the Gold Rush oyster 49'ers paid as much as a silver dollar for each one. Olympias or Olys are rare and slow growing and exist today by the extreme effort and dedication of a few growers. Distinct coppery overtones; we do not have these often

Miyagi: (*crassostrea gigas*) Currently the most common oyster cultivated on the west coast and known by many names (Marin Miyagi, Quilcene, Hama Hama, Buckley Bay, Hog Island to name a few) Fast growing and good flavor: flavor, size and shell are determined by where they are grown and the season. Originally seed from Japan; Fresh, Clean and briny sweet

Kumamoto: (*crassostrea silkamea*) Western Gem, Originally known from a single bay (Ariake) on the southern Japanese island of Kyushi; slow growing with a deep cup, perfect flavor and size for half shell. Seeds Imported in the 40's after reduced production from Hiroshima and Miyagi of Gigas after the H-bomb. Thought lost through interbreeding here and in Japan but pure strains were discovered and propagated. Sweet and nutty a good connoisseur and 1st timers oyster

ATLANTIC:

Eastern: (*ostrea virginica*) The true native oyster of the eastern seaboard and gulf and one of the best known here in the states There are many names for this oyster (Wellfleet, blue point, moonstone are a few) flavor and shell are determined by location and season but tend to be cleaner and fuller and brinier than other species

European Flat: (*ostrea edulis*) The true native oyster of Europe difficult to find here in the west and tend to be complex, minerally, sweet with a distinct metallic aftertaste. We do not have these often

Oysters / Cherrystone Clam (each)	2
Try 6 (half dozen)	11
Try 12 (dozen)	21
Chilled Seafood Platter 12 oysters, 4 prawns, ½ lobster	30

Oyster Challenge

Earn Fame and beat the Oyster challenge

1st Challenge consume 30 medium Pacific oysters and get your name on the Silver fork plaque \$25

2nd Challenge consume 60 medium Pacific oysters and get your name on the Gold fork plaque \$50

3rd Challenge consume 100 medium Pacific oysters and get your name on the Platinum fork plaque \$75

“THE MONSTER” anyone that breaks the record for most oysters eaten in one hour eats those oysters for **Free** Please RSVP attempt 48hrs prior 831 818-4428
If you fail .70/ea

Raw / Crudo

Yellowtail “Hamachi”	13
<i>Generous portion of Japanese Yellowtail with a citrus soy wasabi dressing, orange Tobiko</i>	
Ahi Poke’ “Maguro”	12
<i>Tossed in Shoyu, Sesame oil, Pineapple, Greens, macadamia and shirachi</i>	
Artic Char “Sake”	12
<i>Horseradish cream, wasabi Tobiko, dill</i>	
Scallops “Hotegai”	10
<i>Agramento,, shaved fennel, tarragon chiffonade</i>	
Ceviche	7
<i>Monterey Bay Wild Fish and Santa Cruz’s own Ken Miller caught Coonstripe Shrimp, tomato, lemon, lime, onion, cilantro</i>	

Tapas

Lobster Lolly	7
<i>½ Freshy cooked and chilled Maine Lobster Tail Dipped in butter on a stick</i>	
Monterey Bay Sardines	9
<i>Local Hook and Line caught sardines canned in our own cioppino sauce, grilled and served with chimmichuri</i>	
Smoked Local Albacore Spread	9
<i>Monterey bay albacore honey pepper smoked aioli lemon zest served with baguette</i>	
Smoked Steelhead Plate	10
<i>Apple cherry wood smoked fillet, capers, red onion, cream cheese with baguette</i>	
Cheese Plate	15
<i>3 daily selections of cheeses looking for diversity between soft, hard sheep, cow, goat, local and international</i>	