A FULL MONTH OF ALL THINGS OYSTERS ANNUAL estival OCTOBER 1 - OCTOBER 31

## ENJOY OUR FEATURE MENU CELEBRATING ONE DELICIOUS LITTLE MOLLUSK





A collaboration between LSF & Night Shift Brewing. Bold, juicy, and citrusy without being overpowering. Featuring two really special hops - New Zealand Centennial and Simcoe Cryo - giving it some beautiful flavors of orange peel and grapefruit. It can stand up to the classic fish & chips or wash down a delicate, freshly shucked oyster.

LEGALSEAFOODS.COM/OYSTERFESTIVAL



## OYSTER FESTIVAL MENU

BUFFALO FRIED OYSTERS	\$18
OYSTERS ROCKEFELLER  Baked oysters, creamed spinach, buttery crumbs, cheese	\$18
SMOKED OYSTER AND WHITE CLAM FLATBREAD	\$18
OYSTER PO' BOY	\$21

## \$1 OYSTER TUESDAYS\*

ALL DAY, TUESDAYS ONLY, THRU OCTOBER



Selections will vary by restaurant location. Please ask your server for today's varieties!

SCORTON CREEK - BARNSTABLE, MA

WELLFLEET - WELLFLEET, MA

COTUIT - COTUIT, MA

BLACK MAGIC COCKTAILS - THUNDER COVE, PEI

TAUNTON BAY - TAUNTON BAY, ME

ROUGH WATER - NARRAGANSETT, RI

## \$2 HAPPY OYSTER HOUR\*

2<sup>PM</sup> - 5<sup>PM</sup>, EVERYDAY, THRU OCTOBER

During oyster festival, don't forget to try Scorton Creek oysters! This local family-run farm call Barnstable, MA, home. These oysters taste bright and buttery with deep cups of plump meat to create a crisp, clean and smooth finish.



Before placing your order, please inform your server if a person in your party has a food allergy. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.