

MON-THURS | 5PM-6.30PM
HAPPY HOUR OYSTERS

HAPPY HOUR OYSTER LINE UP

April 1 st - 3 rd	Sakoshi Bay	2.5/pc (U.P. 5.0/pc)
April 7 th - 10 th	Okayama Emperor	3.0/pc (U.P. 5.5/pc)
April 14 th - 17 th	Marennes Oleron No. 3	3.0/pc (U.P. 5.5/pc)
April 21 st - 24 th	Murotsu Bay	2.5/pc (U.P. 5.0/pc)

***Subject to change & availability.**

*Minimum 6 pieces per oyster type & limited one dozen at a time.
Happy Hour Oysters are not applicable on PH eve & PH. While stocks last.*

FRESHLY SHUCKED
OYSTERS

CHEF'S DAILY OCEAN OYSTER SELECTION (16pcs)

88



Okayama Emperor

JAPAN

Creamy, sweet, with delicate umami

5.0/pc



Murotsu Bay

JAPAN

Succulent, creamy, sweet & fruity finish

5.0/pc



Marennes Oleron No. 3

FRANCE

Balanced, light brine, subtle hazelnut notes

5.5/pc



ESKE Fine Ireland

IRELAND

Plump, firm & sweet with an aftertaste of iodine

5.5/pc



Dames De Bretagne

FRANCE

Silky, firm & briny flesh with hazelnut notes

6.0/pc



Bouzigues Tarbouriech

FRANCE

Mildly briny, firm, crunchy and finish with a hint of sweetness

6.0/pc



Pacific Northwest Oyster

USA

Firm, creamy, with a clean finish

6.5/pc



Jerome Miet Speciale No.3

FRANCE

Fleshy, salty-sweet

6.5/pc

STAY UPDATED ON OUR HAPPY HOUR OYSTERS



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PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may pose a foodborne illness risk.