

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

HAPPY HOUR OYSTER LINE UP

March 17 th - 20 th	Sakoshi Bay	3.0/pc (U.P. 5.0/pc)
March 24 th - 27 th	Okayama Emperor	3.0/pc (U.P. 5.5/pc)
March 31 st - April 3 rd	Fine Istrenn	3.0/pc (U.P. 5.5/pc)
April 7 th - 10 th	Murotsu Bay	3.0/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)

90

Sakoshi Bay JAPAN	<i>Creamy, umami</i>	5.0/pc
Murotsu Bay JAPAN	<i>Succulent, creamy, sweet & fruity finish</i>	5.0/pc
Fine Istrenn FRANCE	<i>Plump, subtle mineral undertone, sweet & briny</i>	5.5/pc
Okayama Emperor JAPAN	<i>Creamy, sweet, with delicate umami</i>	5.5/pc
ESKE Fine Ireland IRELAND	<i>Plump, firm & sweet with an aftertaste of iodine</i>	6.0/pc
Dames De Bretagne FRANCE	<i>Silky, firm & briny flesh with hazelnut notes</i>	6.0/pc
Jerome Miet Speciale No.3 FRANCE	<i>Fleshy, salty-sweet</i>	6.5/pc
La 1930 Cancale Belon FRANCE	<i>Rich, earthy, slightly briny, mineral finish</i>	7.0/pc
Tsarskaya No.3 FRANCE	<i>Fleshy, sweet, roasted seaweed</i>	7.5/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.