

# RAW BAR AT 18°64° THE RESTAURANT

Served From 3pm – 5pm Daily

## Oysters on The Half Shell \$18

- Served by the Half Dozen •

*Served with Your Choice of Up to Two of Our  
House Made Sauces:*

- House Cocktail Sauce •
- Pink Peppercorn & Shallot Mignonette •
- Fermented Jalapeno Relish •
- Pickled Mustard Seeds •
- Cucumber & Ginger Ponzu •
- Fresh Horseradish •

*Additional Sauces Available for +\$1*

## Patriot Oysters

Location: Dennis, Massachusetts

Tasting Notes: Big Bellied and assertively briny. Lots of flavor and lots of liquor(juice). Nice and salty.

## P.E.I. Selection of Oysters

Location: Prince Edward Island, Canada

Tasting Notes: A rotating selection of Oysters from the cold waters of Prince Edward Island. Generally clean & crisp in their flavor profiles, with belly size varying with variety. Ask your Bartender for Today's offering.

## Oysters Rockefeller \$21

- Served by the Half Dozen •

Baby Spinach, Pecorino-Romano, Sambuca Cream, Bacon

## Crab Stuffed Oysters \$21

- Served Four to the Order •

Roasted Garlic, Crab & Panko Breadcrumb Stuffing

## Wakame Salad \$10

Seasoned Seaweed, Haas Avocado,  
Sesame Seeds & Cucumber

## Oyster Shooter / Quail Egg Shooter \$6

Ponzu, Scallion, Sesame, Tobiko

## Chicken Potstickers \$15

- Five Pieces to an Order •

Roasted Chicken & Vegetable.

Served with a Ginger & Soy Dipping Sauce

## Colossal Crab Cocktail \$24

Lemon Horseradish Cream, Crispy Wontons, Scallions

## Chicken Bone Broth \$8/Cup

Chicken Dumpling, Shiitake Mushroom, Scallions

## New England Clam Chowdah' \$10/Cup

Cream, Potatoes, Celery, Onion, Fresh Thyme

## HAPPY HOUR DRINK SPECIALS

### Happy Hour Wines \$9

#### *N/V Lunetta Prosecco, Veneto, Italy*

Because... bubbles. Everything is better with bubbles...

#### *2021 Torres "Vina Sol" Blanco Classico, Catalunya, Spain*

This refreshing white, rich in citrus and floral notes on the nose, offers sweet, gentle fruit to start, with notes of fresh apple and pear. Bright acidity asserts itself with a peppery, vibrant mouthfeel, balanced by a slight minerality on the finish.

#### *2021 Fiorini "Becco Rosso" Lambrusco, Friuli-Venezia Giulia, Italy*

Served chilled, this sparkling red wine from Italy retains just a hint of residual sugar, leaving it tart and dry, with flavors of violets, raspberries, and sour summer cherries.

### House Ketel One Martini \$12

Stirred, not shaken, for a velvety smooth texture

## House Crafted Cocktails

### Bird Of Paradise \$13

House Infused Grilled Pineapple Rum, Campari,  
Pineapple Juice, Fresh Lime

### Sake-To Me \$15

Gin, Nigori Sake, Lemongrass Simple Syrup, Fresh Lemon

### Passionfruit Margarita \$13

Tequila, Orange Liqueur, Passionfruit Puree, Fresh Lime,  
Jalapeno Ice Cube

### Whiskey Dream \$14

Bourbon, Tamarind, Fresh Lime, Orange Bitters

### Ginger Mai Tai \$13

El Dorado White Rum, Fresh Lime, Giffard Ginger Liqueur,  
Orgeat, Fresh Ginger Juice, Dark Rum Float

### Calisco Punch \$15

Calisco, House Made Blueberry & Lavender Syrup, Fresh Lemon,  
Aquafaba, Peychaud's Bitters