OYSTERS* ON THE HALF SHELL...

...pure, natural and shucked to order! all oysters 2.25 each

CAPE COD

Wianno (XL available) Nantucket Sound, Cape Cod Bay
pleasantly briny, impeccably clean ocean flavor

Cotuit Cotuit Bay
sweet unique briny flavor

Merry Duxbury Bay
full flavored, briney, pleasant sweet finish

Wellfleet Wellfleet Harbor
distinctive balance of creamy sweetness & sharp brine

Big Rock Cape Cod Bay, East Dennis
briny clean ocean flavor with a sweet after taste

Sunken Meadow Eastham
bold & briny, clean, crisp ocean finish, full plump meats

Katama Bay Martha's Vineyard
briny and creamy with a sweet finish

Waquoit Washburn Island, Falmouth
clean, complex flavor, great brine, full plump meats

Legal Sea Foods is vigilant about seafood purity - conducting comprehensive in house testing through our rigorous quality control program

RHODE ISLAND

East Beach Blonde Charlestown Pond
briny flavor of the open ocean, meats are silky and smooth, finishes with hints of minerals

NEW YORK

Naked Cowboy Long Island Sound
dive caught, bold, briny, unique mix of minerals

MAINE

Snow's Cove Bagaduce Falls, Brooksville
plump, firm meats with a heavy brine and clean finish

WASHINGTON

Kumamoto Toten Inlet, Washington State
sweet mild brine, creamy cucumber finish

Gold Creek Southern Hood Canal, Washington State
firm full meats with a mild flavor and light brine

CANADA

French Kiss Northern New Brunswick
rich, crisp brine, mild sweet finish

Little Shemogue Tormentine Peninsula
top cultured, plump, firm meats, medium to high salinity, clean sweet finish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request. Please note: Before placing your order, please inform your server if a person in your party has a food allergy.