



Tuesday, September 15th

Clarity's Oyster, Crudo Bar, Smoked Barbeque & Argentinian Grill

From our Meadow Creek, Pennsylvania Competition Cabinet Smoker

***Smoked Creekstone Prime Brisket** with wild mushrooms, charred corn, grainy mustard sauce, jalapeno cornbread **\$22**

***Dry Rubbed Smoked Heritage 'Never-Ever' St. Louis Pork Ribs** with citrus streusel topped walnut cinnamon roll, seared kalette & shishito peppers **\$24**

***Smoked Free Bird 1/2 Chicken** with fennel barigoule & smoked carrots **\$21**

~all served with our fig & peach barbeque~

Sashimi Crudo (Raw Seafood Preparations)

Hawaiian Kanpachi with blistered shishito peppers, toasted sesame seeds & fennel vinaigrette **\$16**

Thai Snapper with grilled peaches, english cucumbers & tomato vinaigrette **\$18**

Boutique Oysters on the half shell

Commit to a half dozen or dozen (or more) but they don't all have to be the same oysters
choose your oysters from the list below

~ all served with house mignonette, cocktail sauce, & hot sauce~

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Coromandel from New Zealand (12 / 3 piece oysters)

buttery flavor, rich & briny liquor, cucumber & watermelon finish

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Luna Bella from Hood Canal, Washington State (15 / 3 piece oysters)

deep cup, super rich & creamy, but with umami brinness

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Wild Brookside from Hood Canal, Washington State (14 / 3 piece oysters)

well formed medium cup, rich & creamy with a light briny finish

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Jack's Point from Damariscotta River, Maine (10⁵⁰ / 3 piece oysters)

salty, full-bodied, with a clean finish

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Rock Island from Damariscotta River, Maine (10⁵⁰ / 3 piece oysters)

creamy texture, sweet flavor with a medium salinity & a cucumber finish

Glacier Point from Halibut Cove, Alaska (10⁵⁰ / 3 piece oysters)

dynamic brine with a gentle crunch & a clean finish