



Saturday, November 21st

Clarity's Oyster, Sashimi Crudo, & Smoked Barbeque

From our Meadow Creek, Pennsylvania Competition Cabinet Smoker

***Dry Rubbed Smoked Heritage 'Never-Ever' St. Louis Pork Ribs** with roasted sweet turnips, fingerling sweet potatoes & pecan raisin cinnamon roll **\$25**

***Smoked Creekstone Prime Brisket** with roasted sweet turnips, fingerling sweet potatoes & sun dried tomato muffin **\$25**

***Smoked Free Bird Half Chicken** with kennebec french fries & cabernet braised red cabbage **\$22**

Off Our Cherry Wood Burning Argentinian Grill

***38oz Pasture Raised Midwestern Bone In Ribeye For Two** **\$140**

***Spice Crusted Cervena Venison Tri Tip** **\$38**

***Upstate New York Duck Breast** **\$38**

~all served with shiitake mushrooms, acorn squash, red cabbage, smoked parsnip puree, & chimichurri~

***Pacific Gulf Swordfish** **\$34**

~served with wild rice, san marzano tomato stew, roasted turnips, & bilbaina sauce~

***Sashimi Crudo (Raw Seafood Preparations)**

***Hawaiian Kanpachi** **\$17**

~served with ginger yuzu vinaigrette, pickled radish & apple mustard puree~

***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~

--

New Point Comfort from Chesapeake, Virginia (**11 / 3 piece oysters**)
super meaty, mild flavor with an ivory flesh & a clean finish

--

Whaleback from Upper Damariscotta, Maine (**10⁵⁰ / 3 piece oysters**)
immediate brine with subtle minerality, with an abrupt clean finish

--

Battle Creek from Chincoteague Island, Virginia (**10⁵⁰ / 3 piece oysters**)
large size, classic smooth body, savory, salty, and robust finish

--

Wild Brookside from Hood Canal, Washington State (**13 / 3 piece oysters**)
well formed medium cup, rich & creamy & light briny finish

--

Luna Bella from Hood Canal, Washington State (**14 / 3 piece oysters**)
deep cup, super rich and creamy, but with umami brininess

--

Mere Point from Brunswick, Maine (**10⁵⁰ / 3 piece oysters**)
meaty with a mouthwatering upfront brine & a slight sweet finish