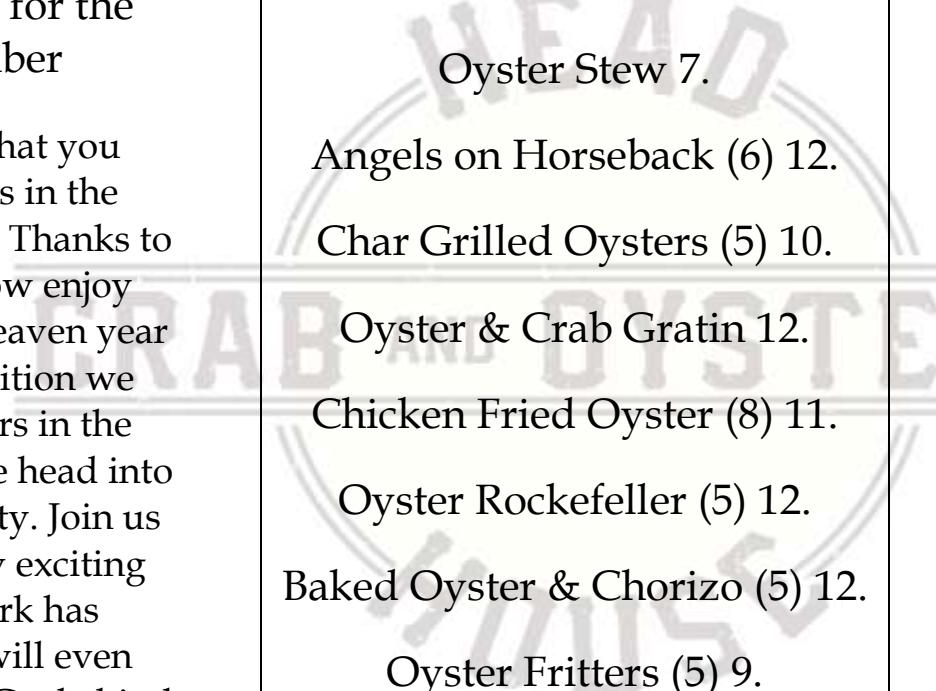


## Headhouse Crab & Oyster Co. Presents Oyster Fest for the month of December

You may have heard that you should only eat oysters in the months with the letter 'r.' Thanks to refrigeration we can now enjoy these crustaceans from heaven year round. In honor of tradition we want to celebrate oysters in the month of December as we head into the peak of highest quality. Join us this month for the many exciting ways Chef Stollenwerk has prepared oysters. We will even teach you how to shuck! Get behind the raw bar with our shucker and learn how much technique it takes for a slurp of bliss. Stop in, grab a beer, shuck an oyster and join us for delicious seafood in a casual atmosphere.

Cheers!

### Features.



- Oyster Stew 7.
- Angels on Horseback (6) 12.
- Char Grilled Oysters (5) 10.
- Oyster & Crab Gratin 12.
- Chicken Fried Oyster (8) 11.
- Oyster Rockefeller (5) 12.
- Baked Oyster & Chorizo (5) 12.
- Oyster Fritters (5) 9.
- Fried Oyster Tacos (2) 12.
- Buck-A-Shuck Oysters
- Check our board for the rotating selection of oysters

### Oyster Shooters.

6.

Jail Bait  
Bloody mix 'witout' vodka

Bloody Mary  
Bloody mix 'wit' vodka

Classic  
Vodka | Tabasco | Lemon

Pickleback  
Whiskey | Pickle Juice

Sandbar  
Tequila | Shallots | Cilantro | Lime

The Blue Coat  
Gin | Lime | Cucumber

Happy Hour:  
Offered daily 4pm - 6pm  
Late night Friday and Saturday  
10 pm - 11 pm

$\frac{1}{2}$  priced draughts  
\$5 select wines by the glass  
\$7 specialty cocktails

Taco Tuesdays!  
\$3 fish tacos all night