

BECK'S OYSTERFEST 2023

Friday June 23rd through Sunday July 2nd

Soup:

Our Own Oyster Chowder
\$7 cup / \$10 bowl

Appetizer:

Flash Fried Oysters \$14
Scallion Aioli Drizzle

Raw Oysters

3 for \$8 / 6 for \$14

All Oysters are served in increments of 3 with cocktail sauce

East Point

Large, plump, mild salinity, Delaware Bay

Blackberry

Medium-large, high salinity, Chesapeake Bay

Upgrade your Raw Oysters with a Flight of Sauces for \$2

Spicy Carrot-Ginger, Mignonette & Cocktail sauce

Beck's Signature Oysters

3 for \$12 / 6 for \$21 / 9 for \$30

(Minimum 3 of one kind)

All Raw Oysters are served in increments of 3

Fried Oysters

**Panko Crusted Oysters Fried Golden &
Served with Cocktail Sauce**

Fire Roasted Oysters

**Applewood smoked bacon, spinach,
Asiago cheese, scallion aioli**

Oysters Rockefeller

**Blue Point Oysters with Spinach,
Anise & Bleu Cheese**

Crab Parmesan Oysters

**Lump crab meat, parmesan, Romano,
brown butter, gratin**

BBQ Oysters

**Hand Breaded Oysters Fried Golden & Tossed in a Tangy Louisiana BBQ,
Served with Bleu Cheese Dressing**

Entrée:

Create Your Own Oyster Combo \$36

Your Choice of 9 Oysters with 2 sides

(Minimum 3 of one kind) (\$5 Shared Entrée Charge)

All Oysters styles are served by increments of 3