

KELLY'S

OYSTER HOUSE & BAR



HALF DOZEN \$16 or DOZEN \$30 or TWO MINIMUM

Served with Mignonette Sauce, Fresh Lemon, Cocktail Sauce

FRESH OYSTER SELECTION

WAR SHORE, CHESAPEAKE VA	Mid-Range Salinity, Salty, Sweet Finish	\$3.00
CHINCOTEAGUES, VA	Salty Brine followed by Clean Mellow Flavor	\$3.00
SHOOTING POINTS, VA	Sweet and Briny Flavor	\$3.00
MALPEQUE, CANADA	Briny, Crisp, Full Flavor	\$3.00
WEST ROBINS, NY	Strong Brine gives way to Buttery, Vegetal Finish	\$3.00
DUXBURY, MA	Sweet and Buttery with a Crisp Brine	\$3.00
RIPTIDE, MA	Robust, Sweet and Briny	\$3.00
BLUE POINTS, CT	Briny, Mild Salty and Sweet	\$3.00
BREAKWATER, RI	Punch of Salt, Minerality, Punch of Sweetness	\$3.00
FLYING POINT, MAINE	Full Bodied, Sweet and Salty Finish	\$3.00
JACK'S POINT, MAINE	Plump, Crisp, Briny and Salty	\$3.00
FRIED OYSTERS	Crispy Fried Oysters over Slaw with a Side of Remoulade, Marinated Cucumbers and Tomatoes	\$15.00
OYSTERS ROCKEFELLER	Spinach, Chopped Bacon, Panko, Garlic Butter	\$16.00
OPEN FACED FRIED OYSTER	Over Grilled Ciabatta with Remoulade, Cilantro Cream, French Fries, and a Side of Cole Slaw	\$19.00

SHOOTERS

BLOODY OYSTER SHOOTER	Vodka, Splash of Bloody Mary, Tabasco, and Lemon	\$8.00
PINEAPPLE OYSTER SHOOTER	Tequila, Pineapple Juice, and Lime	\$8.00

BEER SELECTION

BOTTLED BEERS

MICHELOB ULTRA, MILLER LIGHT	\$6.50
BUDWEISER, CORONA, O'DOULS N/A	\$6.50
ELLIOT NESS AMBER LAGER,	\$6.50
RIGHT PROPER RAISED BY WOLVES IPA	\$7
LEFFE, BLONDE ALE, AMSTEL LIGHT	\$7

DRAFT BEERS

OSKAR BLUES DALE'S PALE ALE	\$8
MUSTANG SALLY ARTICLE ONE AMBER LAGER	\$8
MUSTANG SALLY AMERICAN IPA	\$8
NARRAGANSETT LAGER	\$6
HONOR BREWING HAZY IPA	\$8
GOOSE ISLAND IPA	\$8
HEAVY SEAS LOOSE CANNON	\$8
STELLA	\$8
LEGEND BROWN ALE	\$8
WICKED SOUR STRAWBERRY KIWI	\$8
BUD LIGHT	\$6
RHINO PILSNER	\$8
BELL'S TWO HEARTED ALE	\$8
PORT CITY OPTIMAL WIT, PORT CITY PORTER	\$8
STONE IPA	\$8
DEVIL'S BACKBONE VIENNA LAGER	\$8
BOLD ROCK APPLE HARD CIDER	\$7
COASTAL COCKTAILS Vodka Orange Crush or Gin Blackberry	\$8

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