

# THE HARBOR GRILL PRESENTS THURSDAY'S OYSTER NIGHT

JOIN US EVERY THURSDAY NIGHT AND ENJOY DELICIOUS, PLUMP OYSTERS PREPARED IN A VARIETY OF CULINARY STYLES. OUR CULTIVATED OYSTERS ARRIVE FRESH DAILY FROM THE CHILLY WATERS OF THE NEARBY CARLSBAD AQUA FARM, SOUTHERN CALIFORNIA'S PREMIER, SUSTAINABLE, SHELLFISH FARM

## THE OYSTER

TONIGHT WE FEATURE THE "BARRON POINT OYSTER" WHICH HAS A MILD BRINE, CLEAN CRUNCHY TEXTURE WITH A HINT OF CUCUMBER IN FLAVOR

## THE PREPARATIONS

ALL ORDERS COME WITH 6 FRESHLY, SHUCKED OYSTERS FOR \$9.95

### OYSTERS ROCKEFELLER

BAKED WITH BUTTER, PERNOD, FRESH CELERY, CHERVIL, SPINACH AND SHALLOTS THEN TOPPED WITH AGED PARMESAN

### OYSTERS CASINO

BAKED AND STUFFED WITH ONION, GREEN PEPPER, CELERY, A BLEND OF OUR ZESTY SEAFOOD SEASONING AND CHOPPED BACON

### OYSTERS ON THE HALF SHELL WITH A TRIO OF SAUCES

FRESHLY SHUCKED, RAW OYSTERS WITH A SWEET MAUI ONION SALSA HAWAIIAN MIGNONETTE AND TRADITIONAL COCKTAIL SAUCE

### THAI STEAMED OYSTER BASKET

STEAMED WITH FRESH GINGER, SHALLOTS, GARLIC, RED THAI CHILI AND GARNISHED WITH CILANTRO

### LOUISIANA STYLE BARBEQUED OYSTERS

GRILLED OYSTERS, BRUSHED WITH OUR LOUISIANA STYLE BARBEQUE SAUCE

## THE REFRESHMENTS

A TASTY BEVERAGE TO ACCOMPANY YOUR OYSTERS

### FIRE FLY SWEET TEA COCKTAIL \$10

FIRE FLY SWEET TEA VODKA, SPLASH OF WATER, LEMON WEDGE

### SPICY OYSTER SHOOTER \$5

RAW OYSTER, A DASH OF COCKTAIL SAUCE, MAZAMA PEPPER VODKA

## WINE

	GLASS	BOTTLE
BABICH SAUVIGNON BLANC - MARLBOROUGH, NZ '08	9	30
KING ESTATE PINOT GRIS - OREGON 2007	9	30