

# Oysterfest 2022

## Seafood Bisque GF



fresh oyster, crab, & lobster meat in a rich creamy blended broth thickened with root vegetable mélange of parsnips, potatoes, & leeks from Schoharie Valley Farms, topped with Old Bay & fresh, parsley

## Oyster Mushroom Po' Boy Pepper Trio



Oyster mushrooms from Collar City Mushrooms, in Troy, fried in a lemon seltzer tempura batter on a grilled sub roll from Costanzo's Bakery in Cheektowaga NY, with New Orleans-style remoulade, topped with shredded iceberg lettuce, pickled jalapenos, red pepper rings, & banana peppers served with salt & pepper fries

## Oyster Po' Boy Pepper Trio

Blue Point oysters fried in tempura batter on a grilled sub roll from Costanzo's Bakery in Cheektowaga NY, with New Orleans-style remoulade, topped with shredded iceberg lettuce, candied jalapenos, red pepper rings, & banana peppers served with salt & pepper fries

## Pair with Tall Mutha Shucka - Oyster Stout

6.6% ABV - Collaboration with the "Tall Mutha Shucka" aka Keenan Boyle who is an oyster farmer on Long Island. We used 6.5kgs of fresh oysters from Maris Stella Blue Points in this chocolaty earthy stout. Made with Pale, Munich & German dark malts. Hopped with our Centennial & Crystal hops & NYS Oysters. Available in 12oz & 16oz Draft or 16oz Cans.