

**Join us for the
Second Annual
Tide to Table
At the Williamsburg Inn**

Fresh Shucked Oysters & Raw Bar

Laughing King Oyster Company

Big Island Aquaculture

Ragged Island Oyster Company

Cocktail Crab Claws

Shrimp Cocktail

Lobster Tails

Littleneck Clams

Bouvet Ladubay, Signature Brut

Accompaniments

Red Wine Vinegar Mignonette

Bloody Mary Cocktail Sauce

Lemons

Tabasco Sauce

Black Locust Mignonette

Drawn Butter

Seasoned Butter.

Buffet

Oysters Rockefeller

Brown Butter Roasted Oysters

Crab Fritters with Old Bay Remoulade

Smothered Chicken

Red Peas and Rice

Seasonal Succotash

Tomato Pie

Cornbread with Honey Butter

Côté Mas, Crémant Limoux Brut

Desserts

Saltwater Taffy

Funnel Cakes

Fried Oreos

Assorted Fudges

Juvé y Camps, Cava Brut Rosé