

Oyster ale house

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5 public points Casa Oyster The bar is the creation of Magic City chef George Reis, owner of the award-winning seafood restaurant, Ocean. 5 Point is a combination of two styles, a public house and an oyster bar, creating a relaxed hangout perfect for locals. In keeping with pub tradition, 5 Point offers over 30 craft beers, including Alabama-made beers and ales and lagers from across the country. 5 Point also features 8 keg-style wines on the tap. The menu plays with the comforts of good high quality food in a casual pub environment. 5 Point is located in the former location of 26 restaurant, next to the Ocean at 1210 20th Street South. *Menu changes are made frequently Wednesdays and Thursdays: 5:00 p.m. to 9:00 p.m. Friday and Saturday: 5:00 a.m. to 10:00 p.m. Dine-in and Curbside Pickup Please contact us at 205.918.0726 for reservations Our Honey Ale is a bit smooth, easy to drink, golden wing made with the best ingredients. DISCRITTS A sparkling session beer made with the best ingredients to create the perfect hockey beer. DISCRIPTIONS Our IPA is a drinkable and salty pale beer that will make your mouth water. DISCRITTS A great hop bomb, complex both in aroma and flavor with hints of tangerine and tropical fruit. DISCRIPTIONS Our peach wheat beer is the perfect summer beer. DISCRIPTIONS Our pumpkin beer is made for all scary things, especially Raynham Hall, our historic haunted house. DISCRITTS This hard lemon flavored seltzer is Gluten Free, 4.5% ABV, and so delicious you will keep coming back for others. DISCRIPTES This hard flavored seltzer mango is Gluten Free, 4.5% ABV, and so delicious you will keep coming back for more. DISCRITTS This hard flavored raspberry seltzer is Gluten Free, 4.5% ABV, and so delicious it will keep coming back for more. DISCRIPTIONS Poppy Tooker delves into the history of the savory recipe of Pascal's Manale, the second oldest family-run restaurant in a city known for good food. Get your own or share as a wonderful gift. Mango Mojito Cruzan Mango Rum, Monin Mojito, fresh mint, lime juice \$11 (260 cal.) Pomegranate Martini Smirnoff Vodka, Pama Pomegranate Liquor, triple sec, pomegranate juice, fresh lime juice \$13 (230 cal.) Ultimate Margarita Patron Silver Tequila, Cointreau Orange L Our signature margarita mix \$13 (260 cal.) Pomegranate Mojito Bacardi Superior Rum, DeKuyper Pomegranate Liqueur, Monin Mojito, fresh mint, lime juice \$11 (230 cal.) Fleur D'Lis Malibu Coconut Rum, Midori Melon Liqueur, DeKuyper Peachtree Schnapp s, orange juice, pineapple juice \$10 (280 cal.) Fiery Cucumber Prairie Organic Cucumber Vodka, Monin Cucumber, fresh cucumber, sea salt, cayenne pepper, lime zest \$13 (200 cal.) Muscat Sangria Cruzan Mango Rum, Muscat Wine, leaves basilico fresco \$12 (160 cal.) Questo non 'vecchio' alla moda Knob Creek Bourbon, Carpano Antica Sweet Vermouth, San Pellegrino Aranciata Rossa, Fee Brothers Orange Bitters Red Corals, Blueberry, Blackberry, White This was only possible thanks to the work of enslaved butlers, waiters, cooks, and others. Discover the recipes and learn more about food culture in Mount Vernon. Vote The Walrus in Howard Magazine's Best Restaurants 2020Ordina OraMenusContactsPrivate eventsOrdina OraMenusContactsPrivate eventsRoll of Lobster RankedNationally Ranked Lobster RollMonday - Thursday: 11:00 - 21:00Friday and Saturday: 11:00 - 21:00Sunday: 10:00 - 21:00First As, first served. Recommended BookingOrdina OnlineCall for Curbside PickupCurbside Instructions:Park. Find a point along the sidewalk near the main entrance. Check In. Call the store (410-730-5738) and tell them the name of your order and the vehicle you are in. Stay in your car. A teammate will give you the orderLet the Walrus cook in this holiday period! Or write to Antoinette Ware: aware@walrusoysterandale.com*Order orders must be made by and no later than Sunday 21 November at noon. Orders can be withdrawn on 23 and 24 please call 410-730-5738 for any last minute requests/order (subject to availability). Let Walrus cook this season of celebration! Or send an e-mail to Antoinette Ware: aware@walrusoysterandale.com*Orders must be made by and no later than Sunday 21 November at 12:00 no later. Orders can be programmed forpick up on 23rd and 24th, please call 410-730-5738 for any last minute orders/requests (subject to availability).SEAFOOD TOWERSYour Seafood Cravings, Satisfied! Satisfied! Wild oysters! Join us during happy hour and enjoy \$1.50 for wild oysters! Weekdays 3-6pmFor questions, contact Ari Valdezâ¡Fantastico bar service. Fantastic food from the kitchen. I absolutely recommend it to anyone. The best culinary experience I've ever had. I was here twice this year. Both times the service was THE BEST in the whole area of the National Port! Get your hands off me! - Ryan! - He finally made it to Walrus and WOW! Great food, great space, and GRANDE service «- Carroll « Love love love this spot! When I visit I have to come here for my chef dozens, lobster wrap, and oyster shooter!!! Don't be disappointed"- BrookeSEAFOOD TOWERSYour Seafood Cravings, Satisfied! Join us for brunch!Domenica\$1.50 Wild Oysters! Join us during happy hour and enjoy \$1.50 wild oysters! Weekdays 167 Raw Oyster Bar - Charleston accepts credit cards. How is the 167 Raw Oyster Bar - Charleston?167 Raw Oyster Bar - Charleston has 4.5 stars. What days are open 167 Raw Oyster Bar - Charleston?167 Raw Oyster Bar - Charleston Leston is open Lun, Mar, Mer, Gio, Ven, Sab.