

Cooter Brown's Oyster Menu

St. Bernard Oysters

Hopedale, LA – Area 3

Classic Louisiana Oysters. These wild oysters are plump and meaty with a nice dose of salt.

\$2.25/Oyster / \$13.5/Half Dozen / \$26/Dozen

Murder Points

Sandy Bay, Alabama

Cultivated Oysters with a buttery taste and a light metallic finish.

\$3/Oyster / \$18/Half Dozen / \$35/Dozen

Brightside

Grand Isle, LA

Cultivated oysters with a salty, mineral taste and a sweet finish.

These oysters are some real Killers!

\$3.50/Oyster / \$21/Half Dozen / \$40/Dozen

Shucker's Sampler

6 St. Bernards + 3 Murder Points + 3 Brightsides

\$32/Dozen

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.