

S&P

OYSTER

Restaurant and Bar

CHILLED APPETIZERS

Ultimate Aperitif <i>375 Luc Bellaire Sparkling Rosé & 12 oysters on the half shell</i>	79
Oysters on the Half <i>1/2 dozen, cocktail, mignonette</i>	21
Colossal Shrimp Cocktail, each	4
Little Necks 6	13 ^s
Halibut Ceviche <i>rocoto pepper, red onion, cilantro, crispy yuca</i>	21
Guacamole <i>pistachio-green chili pesto, queso fresco, crispy yuca</i>	14
Gravlax <i>Greek yogurt & dill cream sauce, apple & cucumber relish, homemade sourdough</i>	15
Jumbo Lump Crab Cocktail <i>Louie dressing</i>	32
Salpicón De Mariscos <i>shrimp, calamari, mussels, shallots, tomatoes, crispy yuca</i>	16
Yellowfin Tuna Tartare <i>yuzu, ginger, soy, scallions, pickled mushrooms, wontons</i>	19
Raw Bar Sampler <i>6 oysters, 4 little necks, 5 colossal shrimp, cocktail, mignonette</i>	51

HOT APPETIZERS

Fried Seafood Stuffed Poblano Pepper <i>lobster, shrimp, crab, cheese, red & green chili sauce, crema</i>	21
Clams Casino	16
Shrimp Blue Corn Fritters <i>lemon horseradish, rocoto pepper sauce</i>	15
Tomato Basil Mussels <i>white wine, garlic, butter, garlic bread</i>	17
Octopus a la Plancha <i>butter bean purée, ají amarillo pepper sauce, sun-dried tomato caper gremolata</i>	19
Spinach & Artichoke Dip <i>lavosh chips</i>	16
Thai Calamari <i>sesame seeds & scallions</i>	18
Pecorino Romano Polenta Fries	10
Korean Pork Bao Buns <i>cucumber, cilantro, red onion, sesame seeds</i>	14
Prosciutto Wrapped Sea Scallops <i>cumin white bean salad, ají amarillo, fried arugula</i>	21
Baked Oysters <i>ají amarillo ponzu, pineapple mostarda, red tobiko</i>	17

SOUPS, SALADS & BREAD

New England Clam Chowder	12
Traditional Gazpacho	10
Garden Salad <i>artisan greens, tomatoes, red onions, carrots, cucumbers, celery, honey balsamic vinaigrette</i>	10
Wedge Salad <i>bacon, tomatoes, red onions, ají amarillo blue cheese dressing</i>	13
Rocket Salad <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave balsamic vinaigrette</i>	13
Seasonal Salad <i>artisan greens, bacon, eggs, tomatoes, green beans, cucumbers, yellow peppers, radishes, red onions, avocado, buttermilk poblano ranch dressing</i>	16
Homemade Rosemary Focaccia <i>Beuati Family Olive Oil</i>	5

SALAD ENHANCERS

3 Colossal Shrimp	12
5 oz. Chicken	8
5 oz. Faroe Island Salmon	14
4 oz. Yellowfin Tuna	16
Pan Seared Sea Scallops	16

Thank you to our local fishermen & farmers who dedicate their livelihood to providing the highest quality seafood, meats and produce.

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DINNER ENTRÉES

Sesame Encrusted Yellowfin Tuna <i>chilled soba noodles, miso soy ginger sauce, carrots, shiitake mushrooms, edamame & snow peas</i>	36
Dayboat Cod Loin <i>pan seared, Mediterranean salsa, wilted spinach, whipped potatoes</i>	32
Cast Iron Seared Faroe Island Salmon <i>saffron rice, asparagus, ají amarillo sauce</i>	34
Pan Seared Halibut <i>meyer lemon risotto, zucchini, yellow squash, provincial vinaigrette</i>	42
Jumbo Lump Crab Cake <i>pecorino polenta cake, roasted carrots, green & yellow squash, lemon chive beurre blanc</i>	43
Bouillabaisse <i>mussels, shrimp, calamari, salmon, cod, tuna, savory tomato stew, choice of garlic bread or over linguine</i>	35
Pork Tenderloin <i>ancho blackberry sauce, butternut squash purée, spinach & red peppers</i>	29
Chicken Yucatan <i>oven roasted spicy chicken, black bean & corn risotto, guacamole, crispy tortilla strips</i>	27
Pan Roasted Duck Breast <i>marble potato purée, ancho blackberry sauce, roasted seacoast mushrooms</i>	30
Seafood Paella <i>monkfish, shrimp, mussels, calamari, Spanish chorizo, bomba rice</i>	38
Homemade Squid Ink Pasta <i>shrimp, sea scallops, calamari, little neck clams, garlic, tomato rocoto butter</i>	36
Pan Seared Sea Scallop Pasta <i>shallots, wild mushrooms, cherry tomatoes, creamy lemon tarragon sauce, fettuccine</i>	35
Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	29
Crispy Jumbo Shrimp, Sea Scallops & Cod Loin <i>serrano tartar sauce, french fries, creamy coleslaw</i>	39
1 lb Alaskan Crab Legs <i>dijonnaise lemon tartar sauce, marble mashed potatoes, street corn on the cob</i>	75

HAND-CUT CREEKSTONE FARM STEAKS

Cast Iron Filet Mignon 6 oz. <i>marble mashed potatoes, haricot verts, port wine reduction</i>	42
Surf & Turf <i>6 oz. filet mignon & 2 colossal seafood stuffed shrimp, marble mashed potatoes, grilled asparagus, chimichurri</i>	52
Cast Iron NY Strip 12 oz. <i>street corn on the cob, blue cheese twice baked potatoes, chimichurri</i>	47
Short Ribs <i>New Mexico chili rubbed short ribs, creamy parmesan polenta, asparagus</i>	36

ADDITIONS & SIDES

Roasted Vegetable Risotto	12
Blue Cheese Twice Baked Potato	8
Asparagus	10
Street Corn on the Cob	9

CHEFS OF S&P OYSTER

Edgar Cobena, *Executive Chef*

Juan Alvarado, *Chef*

Mario Osorio, *Chef de Cuisine*

Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne illness.