

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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LUNCH ENTRÉES

Fried Oysters <i>creamy horseradish sauce, creamy coleslaw, french fries</i>	26
Fresh Ground Tenderloin & Sirloin Burger <i>Vermont white cheddar, sigsig sauce, lettuce, tomato, french fries</i>	19
Veggie Burger <i>tzatziki sauce, avocado, radish sprouts, homemade pita bread, side salad</i>	17
Lemon Rosemary Chicken on Foccacia <i>black pepper cream sauce, gruyère cheese, roasted peppers, french fries</i>	19
Jumbo Lump Crab Salad <i>artisan greens, mango, bacon, snow peas, tomatoes, carrots, creamy citrus vinaigrette, toasted baguette</i>	36
Crunchy Buttermilk Cod <i>creamy coleslaw, lemon serrano tartar sauce, french fries</i>	21
Linguini, Clams & Spanish Chorizo <i>corn, shallots, fresh chopped herbs, garlic bread</i>	25
Seafood Paella <i>monkfish, shrimp, mussels, Spanish chorizo, bomba rice</i>	27
Seafood Ambrosia <i>cod, shrimp, scallops, crab, seafood stuffing, sautéed vegetables</i>	28
Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	25
Faroe Island Salmon Poke <i>edamame, avocado, snow peas, carrots, scallions, pickled ginger, seaweed, sesame seeds, jasmine rice</i>	24
Nori Wrapped Yellowfin Tuna <i>chilled somen noodles, red peppers, radish sprouts, red tobiko, pickled bunapi mushrooms</i>	28
Scallop Pasta <i>squid ink pasta, spinach, kalamata olives, tomatoes, garlic, fresh basil</i>	27

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.