

# S&P

## OYSTER

*Restaurant and Bar*

### CHILLED APPETIZERS

<b>Ultimate Aperitif</b> <i>375 Luc Bellaire Sparkling Rosé &amp; 12 oysters on the half shell</i>	79
<b>Oysters on the Half</b> <i>1/2 dozen, cocktail, mignonette</i>	21
<b>Colossal Shrimp Cocktail, each</b>	4
<b>Little Necks 6</b>	13 <sup>s</sup>
<b>Halibut Ceviche</b> <i>rocoto pepper, red onion, cilantro, crispy yuca</i>	23
<b>Guacamole</b> <i>pistachio-green chili pesto, queso fresco, crispy yuca</i>	15
<b>Gravlax</b> <i>Greek yogurt &amp; dill cream sauce, apple &amp; cucumber relish, homemade sourdough</i>	16
<b>Jumbo Lump Crab Cocktail</b> <i>Louie dressing</i>	32
<b>Salpicón De Mariscos</b> <i>shrimp, calamari, mussels, shallots, tomatoes, crispy yuca</i>	17
<b>Yellowfin Tuna Tartare</b> <i>yuzu, ginger, soy, scallions, pickled mushrooms, wontons</i>	21
<b>Raw Bar Sampler</b> <i>6 oysters, 4 little necks, 5 colossal shrimp, cocktail, mignonette</i>	51

### HOT APPETIZERS

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

### SOUPS, SALADS & BREAD

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

#### SALAD ENHANCERS

<b>3 Colossal Shrimp</b>	12
<b>5 oz. Chicken</b>	8
<b>5 oz. Faroe Island Salmon</b>	14
<b>4 oz. Yellowfin Tuna</b>	16

<b>Pan Seared Sea Scallops</b>	16
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*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

<b>Sesame Encrusted Yellowfin Tuna</b> <i>chilled soba noodles, miso soy ginger sauce, carrots, shiitake mushrooms, edamame &amp; snow peas</i>	38
<b>Dayboat Cod Loin</b> <i>pan seared, Mediterranean salsa, wilted spinach, whipped potatoes</i>	33
<b>Cast Iron Seared Faroe Island Salmon</b> <i>saffron rice, asparagus, ají amarillo sauce</i>	35
<b>Pan Seared Halibut</b> <i>meyer lemon risotto, zucchini, yellow squash, provincial vinaigrette</i>	42
<b>Jumbo Lump Crab Cake</b> <i>pecorino polenta cake, roasted carrots, green &amp; yellow squash, lemon chive beurre blanc</i>	43
<b>Bouillabaisse</b> <i>mussels, shrimp, calamari, salmon, cod, tuna, savory tomato stew, choice of garlic bread or over linguine</i>	35
<b>Pork Tenderloin</b> <i>ancho blackberry sauce, butternut squash purée, spinach &amp; red peppers</i>	29
<b>Chicken Yucatan</b> <i>oven roasted spicy chicken, black bean &amp; corn risotto, guacamole, crispy tortilla strips</i>	28
<b>Pan Roasted Duck Breast</b> <i>marble potato purée, ancho blackberry sauce, roasted seacoast mushrooms</i>	32
<b>Seafood Paella</b> <i>monkfish, shrimp, mussels, calamari, Spanish chorizo, bomba rice</i>	38
<b>Homemade Squid Ink Pasta</b> <i>shrimp, sea scallops, calamari, little neck clams, garlic, tomato rocoto butter</i>	39
<b>Pan Seared Sea Scallop Pasta</b> <i>shallots, wild mushrooms, cherry tomatoes, creamy lemon tarragon sauce, fettuccine</i>	36
<b>Colossal Shrimp Scampi Risotto</b> <i>roasted seasonal squash, pecorino romano cheese</i>	31
<b>Crispy Jumbo Shrimp, Sea Scallops &amp; Cod Loin</b> <i>serrano tartar sauce, french fries, creamy coleslaw</i>	39
<b>1 lb Alaskan Crab Legs</b> <i>dijonnaise lemon tartar sauce, marble mashed potatoes, street corn on the cob</i>	79

## HAND-CUT CREEKSTONE FARM STEAKS

<b>Cast Iron Filet Mignon 6 oz.</b> <i>marble mashed potatoes, haricot verts, port wine reduction</i>	43
<b>Surf &amp; Turf</b> <i>6 oz. filet mignon &amp; 2 colossal seafood stuffed shrimp, marble mashed potatoes, grilled asparagus, chimichurri</i>	52
<b>Cast Iron NY Strip 12 oz.</b> <i>street corn on the cob, blue cheese twice baked potatoes, chimichurri</i>	48
<b>Short Ribs</b> <i>New Mexico chili rubbed short ribs, creamy parmesan polenta, asparagus</i>	38

## ADDITIONS & SIDES

<b>Roasted Vegetable Risotto</b>	12
<b>Blue Cheese Twice Baked Potato</b>	8
<b>Asparagus</b>	10
<b>Street Corn on the Cob</b>	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.*