

# S&P OYSTER

*Restaurant and Bar*

## GLUTEN-FREE MENU

served all day

### APPETIZERS

<b>Oysters on the Half</b> <i>1/2 dozen, cocktail sauce, mignonette</i>	18	<b>Tomato Basil Mussels</b> <i>white wine, garlic, butter</i>	14
<b>Little Necks 6</b>	12	<b>Colossal Shrimp Cocktail</b>	4
<b>Spinach &amp; Artichoke Dip</b> <i>blue corn chips</i>	13	<b>Yellowfin Tuna Guacamole</b> <i>blue corn chips</i>	18
<b>Cauliflower Tamale</b> <i>ají amarillo sauce, cauliflower relish</i>	11	<b>Baked Mystic Oysters</b> <i>smoked red chili &amp; bourbon butter</i>	13

### SALADS & BREAD

<b>Garden Salad</b> <i>artisan greens, cucumbers, tomatoes, carrots, celery, red onion, honey balsamic vinaigrette</i>	9	<b>Rocket Salad</b> <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave balsamic vinaigrette</i>	12
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Blue Corn Gluten-Free Muffin 1<sup>5</sup>

### ENTRÉES

<b>Dayboat Cod Loin</b> <i>lemon pan butter, parsley gremolata, wilted spinach, whipped potatoes</i>	29	<b>Chicken Yucatan</b> <i>oven roasted spicy chicken, black bean &amp; corn risotto, guacamole</i>	25
<b>Cast Iron Faroe Island Salmon</b> <i>parsley gremolata, cauliflower, wild mushroom &amp; tomato risotto</i>	31	<b>Pork Tenderloin</b> <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>	25
<b>Colossal Shrimp Scampi Risotto</b> <i>roasted seasonal squash</i>	28	<b>Filet Mignon 6oz</b> <i>pan roasted, haricot verts, crispy humita</i>	39
<b>Pan Seared Sea Scallops</b> <i>tomato, garlic &amp; basil vinaigrette, jasmine rice</i>	31	<b>Seafood Paella</b> <i>monkfish, shrimp, mussels, little neck clams, Spanish chorizo, Bomba rice</i>	33
<b>Sesame Encrusted Yellowfin Tuna</b> <i>Korean chili aioli, crispy shiitake mushrooms, jasmine rice</i>	35		

### DESSERT

Cocoa Mousse 9

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

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## VEGAN MENU

served all day

<b>Garden Salad</b> <i>artisan greens, cucumbers, tomatoes, carrots, celery, red onion, honey balsamic vinaigrette</i>	9	<b>Vegetable Polenta</b> <i>roasted wild mushrooms, shallots, cherry tomatoes, asparagus, butternut squash, baby arugula</i>	16
<b>Rocket Salad</b> <i>arugula, red grapes, jicama, avocado, toasted pecans, agave balsamic vinaigrette</i>	12	<b>Vegetable Tacos</b> <i>eggplant, yellow squash, red pepper, onion, black beans, corn, guacamole, flour tortilla</i>	14
<b>Roasted Butternut Squash</b> <i>mizuna lettuce, olive oil, lemon, toasted almonds</i>	10	<b>Sautéed Vegetables over Jasmine Rice</b> <i>kale, broccoli, asparagus, red pepper, carrots, onion</i>	15
<b>Tri-colored Quinoa</b> <i>lemon tarragon, shallots, sea coast mushrooms, kale, chickpeas, heirloom tomatoes, carrots</i>	14	<b>Wild Mushroom Bolognese</b> <i>cremini &amp; portabella mushrooms, garganelli pasta, savory tomato herb broth</i>	21

### ADDITIONS

<b>Oven Roasted Asparagus</b>	8
<b>Black Bean &amp; Corn Salsa</b>	5
<b>Vegetable Dujour</b>	7
<b>Jicama Slaw</b>	6

### DESSERT

**Cocoa Mousse** 9