

# S&P OYSTER

*Restaurant and Bar*

## MOTHER'S DAY MENU

### CHILLED APPETIZERS

<b>Oysters on the Half</b> <i>1/2 dozen</i>	21
<b>Little Necks 6</b>	13 <sup>5</sup>
<b>Jumbo Shrimp Cocktail, each</b>	4
<b>Nori Encrusted Tuna</b> <i>crispy rice, tataki sauce, red tobiko</i>	19
<b>Shrimp &amp; Scallops Aguachile</b> <i>avocado, cucumber, tortilla</i>	17
<b>Guacamole</b> <i>pistachio &amp; green chili pesto, crispy yuca, queso fresco</i>	14
<b>Halibut Ceviche</b> <i>rocoto pepper, cilantro, red onions, crispy yuca</i>	19
<b>Raw Bar Sampler</b> <i>6 oysters, 4 little necks, 5 colossal shrimp, cocktail, mignonette</i>	51

### HOT APPETIZERS

<b>Crab Cake</b> <i>horseradish remoulade, kohlrabi-apple salad</i>	23
<b>Pan Roasted Spanish Octopus</b> <i>fava bean purée, green olive vinaigrette, crispy batata</i>	19
<b>Spicy Catalan Mussels</b> <i>shallots, tomatoes, saffron, picada, garlic bread</i>	17
<b>Root Vegetables Napoleon</b> <i>tomatoes, beets, blue cheese, pine nuts</i>	13
<b>Poblano Pepper Falafel</b> <i>corn hummus, tomatillo shatta</i>	15
<b>Mediterranean Calamari</b> <i>artichokes, sun-dried tomatoes, spicy peppers, olives</i>	17
<b>Korean Crispy Pork Bao Buns</b> <i>cucumbers, red onions, scallions, sesame seeds</i>	16
<b>Fried Oysters</b> <i>creamy horseradish sauce</i>	23

### SOUPS & SALADS

<b>New England Clam Chowder</b>	12
<b>Lobster Bisque</b> <i>tobiko crème fraîche</i>	16
<b>Roasted Tomato Soup</b> <i>brioche croutons</i>	10
<b>Garden Salad</b> <i>artisan greens, kale, squash, red onions, almonds, apples, apple cider-maple vinaigrette</i>	10
<b>Rocket Salad</b> <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave white balsamic vinaigrette</i>	13

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## ENTRÉES

<b>Pan Roasted Halibut</b> <i>Meyer lemon risotto, Italian salsa verde, fava bean &amp; beets salad</i>	42
<b>Seafood Paella</b> <i>monkfish, shrimp, scallops, chorizo, clams, mussels, pimientos, green peas, saffron rice</i>	32
<b>Roasted Kohlrabi</b> <i>barley risotto, pesto, roasted seacoast mushrooms, herb gremolata</i>	21
<b>Dayboat Cod Loin</b> <i>pan seared, Mediterranean salsa, wilted spinach, whipped potatoes</i>	32
<b>Pan Seared Scallops</b> <i>handmade wild mushroom &amp; ricotta cheese ravioli, arugula, tomato concasse, pink vodka sauce, basil oil</i>	32
<b>Bouillabaisse</b> <i>mussels, shrimp, calamari, salmon, cod, tuna, savory tomato stew, choice of garlic bread or over linguini</i>	34
<b>Thai BBQ Lamb Chops</b> <i>crunchy jicama slaw, jasmine rice</i>	32
<b>Seafood Ambrosia</b> <i>shrimp, scallops, crab, cod, seafood stuffing, vegetables of the day</i>	34
<b>Filet Mignon</b> <i>blue cheese &amp; bacon stuffed potato, wilted spinach, cabernet jus</i>	42
<b>Jumbo Lump Crab Salad</b> <i>artisan lettuce, avocado, grape tomatoes, olives, bacon, toasted baguette, Meyer lemon vinaigrette</i>	36
<b>Pan Seared Scallops Pasta</b> <i>shallots, wild mushrooms, cherry tomatoes, lemon tarragon sauce, fettuccine</i>	34
<b>Pan Roasted Duck</b> <i>marble potato purée, ancho blackberry sauce, roasted seacoast mushrooms</i>	30
<b>Pan Roasted Faroe Island Salmon</b> <i>lemon horseradish whipped potatoes, mustard sauce, arugula, organic carrots, crispy prosciutto salad</i>	34