

S&P
OYSTER
Restaurant and Bar

VALENTINE'S WEEKEND MENU

Saturday 2/13 & Sunday 2/14 starting at 4:00pm

FIRST COURSE

Calamari a la Plancha
banana peppers & cilantro

Sesame Tuna Tataki
wasabi aioli, edamame, cilantro micro

PEI Mussels
Bruno's sausage, peppers, fresh herbs, garlic bread

Fluke Ceviche
rocoto, pepper, radishes, sweet potato

Crispy Oyster Taquitos
pimentón aioli, pickled beets, horseradish

Corn & Queso Fresco Fritters
chile de árbol aioli, corn Frito

SECOND COURSE

Caesar Salad
brioche croutons, pecorino romano

Lobster Bisque
chives

THIRD COURSE

Surf & Turf 75
*5oz filet mignon & wood grilled lobster tail,
lobster béarnaise sauce, asparagus, potato au gratin*

Pasta de Mariscos 65
lobster, shrimp, calamari, scallops, cilantro pepitas pesto, linguini

Miso Marinade Faroe Island Salmon 60
*carrots, shiitake mushroom,
red pepper yuzu salad, jasmine rice*

Scallops Montanari 60
*shallots, sundried tomatoes, shiitake mushrooms,
baby spinach, black truffle oil, rich potato purée*

French Cut Pork Chop 60
*blackberry & ancho Chile sauce, yuca croquette,
spinach, roasted red pepper*

Ecuadorian Roasted Chicken 55
roasted fingerling potatoes & winter vegetables

Vegetables Paella 45
*seacoast wild mushrooms, kale, red peppers,
onions, farro, fried artichokes*

Pan Roasted Cod Loin 60
*sautéed spinach, shallots, sundried tomatoes,
green peas, carrot vanilla velouté*

FOURTH COURSE

Dessert for Two
chocolate brownie, red velvet cookies, fresh berries