

ICE BAR

OYSTERS	ONE/SIX/DOZEN
CHEBOOKTOOK (CA)	3/18/32
PECONIC GOLD (LI)	3/18/32
MONTAUK PEARLS (MTK)	3/18/32
OYSTER SELECTION (4 EACH)	32
JUMBO SHRIMP COCKTAIL (6)	18
KING CRAB PLATTER (7 LEGS)	125
CAVIAR, AMERICAN STURGEON	85
CAVIAR, OSETRA	115

SEAFOOD TOWERS

TUNA TARTARE
JUMBO SHRIMP
OYSTERS
LITTLENECKS
KING CRAB LEGS
LOBSTER TAIL
SERVES TWO - 125
SERVES FOUR - 250

SERVED WITH CRUSHED ICE, LEMON, COCKTAIL AND MIGNONETTE SAUCES
ONE OZ. CAVIAR PORTIONS ARE SERVED WITH TRADITIONAL ACCOMPANIMENTS

MUSHROOM ALBONDIGAS	18
VEGGIE MEATBALLS, GUAJILLO TOMATO SAUCE, WITH SPINACH	
SUMMER SALAD	18
HEIRLOOM TOMATOES, ARUGULA PESTO, BURRATA, DRIZZLED WITH OLIVE OIL, AND AMAGANSETT SEA SALT	
DIPS + SPREADS	30
BEET HUMMUS, PIMENTÓN POTTED SHRIMP, + CAPONATA SERVED WITH PITA + CHILLED VEGETABLES	
CHARCUTERIE FOR TWO	32
A SELECTION OF MEATS AND CHEESES (3 OF EACH)	
CHARRED OCTOPUS SALAD	22
THICK BACON, RAINBOW MICRO-GREENS, BABY NEW POTATOES, WITH A TANGERINE SAUCE	
TUNA TARTARE	24
AVOCADO, CUCUMBER, SCALLION, + RICE CRACKERS	
GRILLED FLATBREAD	22
STILTON CREAM, PROSCIUTTO, FINGERLING POTATOES, FIGS, BASIL, AND GARLIC.	
LAMB KOFTA	20
MIDDLE EASTERN SPICED LAMB WITH A LEMON YOGURT DIPPING SAUCE. WITH CUCUMBER + RED ONION SALAD.	
OYSTERS CASINO	24
THICK CUT BACON, PARMESAN CHEESE, SHALLOTS, + PANKO.	

A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.