



OSTRA



SMALL PLATES / STARTERS

CRISPY CALAMARI

buttermilk batter | cabbage | peanuts
sweet soy | remoulade 16

GULF FISH CEVICHE

red pepper aguachile | house made tortilla chips 17

CHILLED SHRIMP COCKTAIL

chipotle cocktail sauce | horseradish 16

TUNA TACOS

wasabi aioli | lime | cucumber
wonton shell  15

JALAPEÑO HUSHPUPPIES

spicy crawfish remoulade 12

SOUP & SALADS

SEAFOOD GUMBO

andouille sausage | jasmine rice 12

OSTRA COBB SALAD

grilled shrimp | avocado
pecanwood smoked bacon | tomato
farm fresh egg | buttermilk dressing 22

CAESAR SALAD

local romaine | crouton | parmesan
caesar dressing 12
add choice of
chicken 7 | grilled shrimp 9 | salmon* 10

BETWEEN THE BREAD

choice of old bay french fries | fresh fruit | small salad

OLD SCHOOL CHEESEBURGER*

double patty | american cheese | lettuce | tomato
onion | pickles | spicy aioli 17
substitute the beyond burger add 2
the revolutionary plant based burger that looks,
cooks and satisfies like beef 

ALBACORE TUNA MELT

house tuna salad | tarragon | grain mustard
swiss cheese | jewish rye 14

HOUSE ROASTED TURKEY CLUB

grilled sourdough | pecanwood smoked bacon
tomato | lettuce | roasted garlic aioli 14

ENTRÉES

"STREET STYLE" FISH TACOS

street food inspired with local tortilla | pico de gallo
cotija cheese | carrots in escabeche 14

CALDO DE MARISCOS

vera cruz style seafood chowder
spicy tomato broth | tortilla crisps 16

GULF COAST FISH AND CHIPS

cornmeal dusted flounder | hushpuppies
old bay fries | coleslaw | tartar sauce 16

WILD MUSHROOM LINGUINE

wild mushrooms | spinach
truffle | parmesan 16
add chicken 5

SWEET TREATS

WARM SEASONAL FRUIT COBBLER 9

served à la mode 2

CRÈME FRAÎCHE CHEESECAKE

berry compote 9

SELECTION OF ICE CREAMS OR SORBETS 9

 Gluten-Free  Vegan

*consuming raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

a 19% service charge will be added to parties of 6 or more.