

APPETIZERS

PEI MUSSELS

roasted red pepper broth | serrano | pancetta
cilantro pesto | grilled bread 21

AHI TUNA CARPACCIO*

crème fraîche | grilled bread | capers | shaved onion 14

CRISPY CALAMARI

butter milk batter | cabbage | peanuts
sweet soy | rémoulade 17

SEAFOOD GUMBO

house made andouille sausage | jasmine rice 13

CAESAR SALAD

caesar dressing | shaved parmesan | anchovy 13

WEDGE SALAD

baby iceberg | pecanwood smoked bacon
bleu cheese buttermilk dressing 12

NOT SEAFOOD...

COCONUT & PEANUT THAI CURRY

rice noodles | hon shimeji mushrooms
ginger garlic broccolini 27

ROASTED HALF CHICKEN

roasted breast | sangria braised thigh
root vegetables 31

8 OZ FILET MIGNON*

mashed potatoes | caramelized broccolini
roasted garlic butter 55



OSTRA

OYSTER BAR

CHILLED OYSTERS ON THE HALF SHELL*

mignonette | chipotle cocktail sauce
half dozen 18 | dozen 36

CHILLED GULF SHRIMP

chipotle cocktail sauce | horseradish 16

GULF FISH CEVICHE*

red pepper aguachile | house made tortilla chips 17

TUNA TACOS*

wasabi aioli | lime | cucumber | wonton shell 16

SEAFOOD PLATEAU*

east coast & canadian oysters | chilled shrimp
snow crab claws | ceviche MKT

SEAFOOD TOWER*

east coast & canadian oysters | chilled shrimp
snow crab claws | ceviche | lobster tails MKT

SIDES 10

truffle parmesan fries | roasted spanish papas
sautéed kale | bacon roasted brussels sprouts
roasted forest mushrooms | sautéed spinach

FROM THE SEA

FRUITS DE MER PASTA

linguine | scallops | shrimp | mussels | tomato | pancetta | garlic 36

ROASTED GULF REDFISH

homestead gristmill grits | sautéed spinach | roasted tomato 40

MAHI MAHI VERACRUZ

tomato | peppers | olives | masa cake 36

GRILLED AHI TUNA*

togarashi rubbed | hot & sour baby vegetables
crab rangoon | shiitake dashi | sesame scented rice 42

APPLEWOOD ROASTED SALMON*

sweet potato purée | smoked duck succotash
huckleberry jus | local greens 38

8 OZ LOBSTER TAIL

drawn butter | choice of side MKT

FISH OF THE DAY

chef inspired MKT

SWEET TREATS

WARM SEASONAL COBBLER

changed daily 10
served à la mode 2

CHEF'S DAILY TREAT

chef's favorite treat | changes daily 11

CHEESECAKE

berry compote 10

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.



WINE

CHAMPAGNE

MOËT & CHANDON BRUT ROSÉ CHAMPAGNE "IMPÉRIAL", FRANCE 187ML 28

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SWEET WHITE WINES

WV RIESLING, WILLAMETTE, OREGON 11 | 16

LIGHT INTENSITY WHITE WINES

BANFI PINOT GRIGIO "LE RIME", TOSCANA, ITALY 14 | 21

WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 14 | 21

MERRYVALE SAUVIGNON BLANC, NAPA, CALIFORNIA 16 | 24

MEDIUM INTENSITY WHITE WINES

LOVEBLOCK PINOT GRIS, MARLBOROUGH, NEW ZEALAND 18 | 27

MARQUÉS DE CÁCERES ALBARIÑO "DEUSA NAI", RÍAS BAIXAS, SPAIN 13 | 19

FULL INTENSITY WHITE WINES

FRANCISCAN CHARDONNAY, MONTEREY-NAPA, CALIFORNIA 13 | 19

ROSÉ WINES

D'ESCLANS ROSÉ CÔTES DE PROVENCE "WHISPERING ANGEL", FRANCE 16 | 24

MEDIUM INTENSITY RED WINES

ELOUAN PINOT NOIR, OREGON 10 | 18

BELLE GLOS PINOT NOIR "CLARK & TELEPHONE",
SANTA MARIA, CALIFORNIA 20 | 30

BAROSSA VALLEY GSM, BAROSSA, AUSTRALIA 11 | 16

DUCKHORN MERLOT, CARNEROS, CALIFORNIA 26 | 38

FULL INTENSITY RED WINES

DAOU CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA 14 | 22

OBERON CABERNET SAUVIGNON, NAPA, CALIFORNIA 18 | 25