




## Ostras e Cruas

**Chilled Oyster on the Half-Shell\***    
gulf, east coast or canadian oysters  
mignonette | chipotle cocktail sauce  
1/2 doz - 24                      dozen - 46

**Ceviche\***  20  
texas redfish | serrano | avocado  
red pepper crema | cilantro  
corn tortilla chips

**Hamachi Crudo\***   22  
avocado | canchas | tajín vinaigrette  
cilantro oil

**Seafood Plateau\***  MP  
gulf, east coast & canadian oysters  
chilled shrimp | snow crab claws | ceviche


**Seafood Tower\***  MP  
gulf, east coast & canadian oysters  
chilled shrimp | snow crab claws  
ceviche | lobster tails

**Chilled Gulf Shrimp Cocktail**  20  
chipotle cocktail sauce | horseradish

**Shishito Peppers**  14  
soy sauce vinaigrette | spicy aioli  
garlic chips

## Aperitivo

**Ahi Tuna Carpaccio\*** 18  
capers | shallot | sofrito | white wine  
crème fraîche | grilled bread

**PEI Mussels**  26  
garlic | shallot | sofrito | white wine  
butter | grilled baguette | french fries


**Crispy Calamari** 20  
buttermilk batter | cabbage | peanuts  
sweet soy | rémoulade

**Crab Cake** 28  
snow pea slaw | jalapeño

**Lobster Bisque**  18  
brandy crème fraîche | tarragon oil

**Caesar Salad** 16  
anchovy | romaine | shaved parmesan  
caesar dressing | crouton

**Burrata & Prosciutto Salad** 24  
burrata | crispy prosciutto  
baby arugula | heirloom tomatoes  
berry compote | grilled baguette

**Salmon & Baby Kale Salad**  27  
pickled red onion | compressed asian pear  
pepitas | shaved pecorino  
pecan vinaigrette

## Prato Principal

**Clams Linguini** 32  
sofrito | white wine cream




**Blackened Redfish**  46  
converse gristmill grits  
sautéed spinach | roasted tomato

**Mahi-Mahi Veracruz**   38  
tomato | peppers | olives | masa cake

**Grilled Ahi Tuna\*** 44  
togarashi rub | hot & sour baby vegetables  
shiitake dashi | sesame-scented rice


**Ora King Salmon\*** 45  
parsnip purée | baby bok choy  
chimichurri | papadum crackers


**Sea Scallops** 50  
rice noodles | snow peas | bok choy  
coconut & peanut curry sauce

**Cauliflower Steak**    26  
roasted tomatoes | avocado cream  
chimichurri | tajín

**Roasted Chicken**  38  
converse gristmill grits  
enokitake mushrooms | asparagus  
creamy jus

**Filet\***  65  
crispy duck fat potatoes  
asparagus | au jus

**Ribeye\***  62  
truffle & parmesan fries | béarnaise

**Filet and Lobster Tail\***  110  
au jus

**Ribeye and Shrimp\***  95  
jumbo gulf shrimp | roasted garlic butter

## Acompanhamentos

Truffle & Parmesan Fries 14

Pecanwood-Smoked Bacon Roasted  
Brussels Sprouts  12

Roasted Forest Mushrooms  12

Sautéed Spinach 12

Crispy Duck Fat Potatoes  14

## Aditivos

5g Black Truffles 25

2g Ostra Malossol Cavier 25

Two Scallops 20

Lobster Tail MKT/ea



# OSTRA

Daily 5:00pm - 10:00pm



 Gluten-Friendly    Vegan    Vegetarian    Dairy-Free

\*consuming raw or undercooked meats | poultry | seafood | shellfish or eggs  
may increase your risk of foodborne illness. please notify us of any food allergy.

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