



# OSTRA

## OSTRA RESTAURANT IN ROOM DINNER

Dial "5818" to order | daily 5pm-10pm

### SMALL PLATES STARTERS

**AHI TUNA CARPACCIO** 18  
crème fraîche | grilled bread | capers  
shaved onion

**CHILLED GULF SHRIMP** 20  
chipotle cocktail sauce | horseradish

**SHRIMP CEVICHE\*** 19  
baby red gulf shrimp | salsa picante  
plantains

**TUNA TACOS\*** 18  
wasabi aioli | lime | cucumber | wonton shells

**PEI MUSSELS** 24  
roasted red pepper broth | serrano | pancetta  
cilantro pesto | grilled bread

**CRISPY CALAMARI** 20  
buttermilk batter | cabbage | peanuts  
sweet soy | rémoulade

### GREENS & BROTHS...

**CALDO DE MARISCOS** 21  
veracruz-style seafood chowder  
spicy tomato broth | tortilla crisps

**CAESAR SALAD** 15  
romaine | caesar dressing  
shaved parmesan | anchovy

**WEDGE SALAD** 16  
baby iceberg | pecanwood smoked bacon  
blue cheese | buttermilk dressing

### NOT SEAFOOD

**FRIED MAITAKE  
MUSHROOMS** 24  
fried mushrooms | seaweed salad | vinaigrette

**ROASTED AIRLINE CHICKEN** 36  
organic chicken | roasted purple potatoes  
asparagus | creamy au jus

**8OZ FILET MIGNON\*** 65  
mashed potatoes | asparagus  
roasted garlic butter

### SIDES

**TRUFFLE PARMESAN FRIES** 12

**ROASTED SPANISH PAPAS** 12

**BACON ROASTED BRUSSELS  
SPROUTS** 12

**ROASTED FOREST  
MUSHROOMS** 12

**SAUTÉED SPINACH** 12

**SAUTÉED KALE** 12

### FROM THE SEA

**LOBSTER ARRABBIATA** 43  
squid ink pasta | lobster  
spicy cream sauce | tobiko

**ROASTED GULF REDFISH** 45  
homestead 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  
crab rangoon | shiitake dashi  
sesame-scented rice

**ORA KING SALMON\*** 44  
parsnip purée | baby bok choy | chimichurri  
papadam crackers

**SEARED DIVER SCALLOPS** 46  
seared scallops | charred leeks  
butternut squash purée  
lemon-ginger beurre blanc

**SURF & TURF\*** 110  
prime beef tenderloin | baby chick lobster  
confit white asparagus | black caviar cream

### SWEET TREATS

**FIVE-LAYER CHOCOLATE TORTE** 12

**RED VELVET CAKE** 12

**CARROT CAKE** 12

**KEY LIME PIE** 12

**CLASSIC CHEESECAKE** 12

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.

5.00 delivery charge / 25% service charge and applicable sales tax will be added to your bill.

## BEER

BUD LIGHT 7  
MICHELOB ULTRA 7  
DOS XX 7.5  
HEINEKEN 0.0 7.5 0.0% abv

## WINES

CHANDON SPARKLING ROSÉ, CA 12  
MOËT & CHANDON BRUT, CHAMPAGNE, FRA 28  
LOVEBLOCK PINOT GRIS, MARLBOROUGH, NZL 18  
FRANCISCAN CHARDONNAY, MONTEREY, NAPA, CA 13  
MERRYVALE SAUVIGNON BLANC, MARLBOROUGH, NZL 14  
D'ESCLANS WHISPERING ANGEL ROSÉ, CÔTES DE PROVENCE, FRA 16  
ELOUAN PINOT NOIR, OR 12  
OBERON CABERNET SAUVIGNON, NAPA, CA 16

## LIBATIONS

PALOMA 13  
A South Texas favorite, designed to help beat the heat!  
El Jimador Blanco | fresh grapefruit | Topo Chico | agave | salt

SOUTH TEXAS OLD FASHIONED 15  
A San Antonio take on the quintessential classic.  
Strong, a little sweet, with a kick to keep it interesting.  
TX Whiskey | Cocchi Americano | Angostura & orange bitters | jalapeño | sugar

APEROL GRAPEFRUIT SPRITZ 14  
A Texan take on an Italian legend. Bubbly, sweet,  
and a little bitter come together beautifully.  
Aperol | TX grapefruit | dry prosecco