

## Ostras e Cruas

**Chilled Oysters on the Half-Shell\*** ⑧  
gulf, east coast or canadian oysters  
mignonette | chipotle cocktail sauce  
1/2 doz - 24      dozen - 46

**Ceviche\*** ⑧ 22  
texas redfish | serrano | avocado  
red pepper crema | cilantro  
corn tortilla chips

**Hamachi Crudo\*** ⑧ ⑨ 24  
avocado | canchas | tajín vinaigrette  
yuzu | cilantro oil

**Tuna Tacos\*** 19  
cucumber | wasabi aioli | seaweed salad  
lime | wonton shells

**Seafood Plateau\*** ⑧ MP  
gulf, east coast & canadian oysters  
chilled shrimp | snow crab claws | ceviche

**Seafood Tower\*** ⑧ MP  
gulf, east coast & canadian oysters  
chilled shrimp | snow crab claws  
ceviche | lobster tails

**Ahi Tuna Tartare\*** 22  
saku tuna | soy vinaigrette  
cilantro tuile | grilled baguette

## Aperitivo

**Chilled Gulf Shrimp Cocktail** ⑧ ⑨ 25  
chipotle cocktail sauce | horseradish

**Shishito Peppers** ⑧ 14  
soy sauce vinaigrette | spicy aioli  
garlic chips

**PEI Mussels** ⑧ 26  
garlic | shallot | sofrito | white wine  
butter | grilled baguette | french fries

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

**Crab Cake** 30  
jumbo lump crab | snow pea slaw  
jalapeño aioli

**Shrimp Tortilla Soup** ⑧ 18  
shrimp | avocado | cotija cheese  
tortilla strips | cilantro | grilled lime

**Caesar Salad** 18  
anchovy | romaine | shaved parmesan  
caesar dressing | crouton

**add shrimp 12 | chicken 8**  
**salmon\* 12 | hanger steak\* 15**

**Burrata & Arugula Salad** 24  
burrata | baby arugula | heirloom tomatoes  
berry compote | grilled baguette

**Baby Kale Salad** ⑧ 18  
pickled red onion | compressed asian pear  
pepitas | shaved pecorino  
pecan vinaigrette

**add shrimp 12 | chicken 8**  
**salmon\* 12 | hanger steak\* 15**

**Roasted Bone Marrow** 22  
frisée salad | capers | pickled shallot  
focaccia

## Prato Principal

**Arugula & Onion Burger** 24  
bone marrow patty | swiss cheese  
caramelized onions | arugula | pickles  
spicy aioli | brioche bun

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

**Blackened Redfish** ⑧ 46  
converse gristmill grits  
sautéed spinach | roasted tomato

**Halibut** ⑧ ⑨ 48  
riced cauliflower | saffron corn crema  
charred broccolini | pickled radish

**Grilled Ahi Tuna\*** 46  
togarashi rub | hot & sour baby vegetables  
shiitake dashi | sesame-scented rice

**Ora King Salmon\*** ⑧ 46  
parsnip purée | baby bok choy  
chimichurri | papadum crackers

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

**Cauliflower Steak** ⑧ ⑨ ⑩ 26  
roasted tomatoes | avocado crema  
chimichurri | tajín

**Roasted Chicken** ⑧ 41  
converse gristmill grits  
enokitake mushrooms | asparagus  
creamy jus

**Filet\*** ⑧ 65  
crispy duck fat potatoes  
asparagus | au jus

**Flat Iron\*** ⑧ 50  
mushroom butter | baby heirloom carrots  
broccolini | chimichurri

**Filet and Lobster Tail\*** ⑧ 110  
au jus

**Flat Iron and Shrimp\*** ⑧ 78  
mushroom butter | baby heirloom carrots  
broccolini | chimichurri

## Acompanhamentos

**Truffle & Parmesan Fries** 18  
**Applewood-Smoked Bacon Roasted**  
**Brussels Sprouts** ⑧ 12  
**Roasted Forest Mushrooms** ⑧ 12  
**Sautéed Spinach** 12  
**Crispy Duck Fat Potatoes** ⑧ 14

## Aditivos

**5g Black Truffle** 25  
**2g Osetra Malossol Caviar\*** 25  
**Two Scallops** 20  
**Lobster Tail** MKT/ea

# OSTRA

gluten-friendly bread available upon request

⑧ Gluten-Friendly    ⑨ Vegan    ⑩ 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.

