

SMALL PLATES / STARTERS

CHARGRILLED OYSTERS* 1/2 DOZ 26
served with bread

with optional butters: garlic butter | miso butter | shrimp butter

CRISPY CALAMARI 20

buttermilk batter | cabbage | peanuts | sweet soy | rémoulade

PASTRAMI-SMOKED SALMON LATKES* 19
crispy potato cakes | crème fraîche | caviar

IPA BATTERED COD 16

house-cured cod | local ipa batter | smoked tomato aioli | zhug

CRAB DUMPLINGS 20

peekytoe crab | scallion broth | chili crisp

SOUPS & SALADS

SHRIMP TORTILLA SOUP 18

shrimp | avocado | cotija cheese | tortilla strips
cilantro | grilled lime

NEW ENGLAND-STYLE CLAM CHOWDER 18

fingerling potatoes | celery root | clams

CAESAR SALAD 18

romaine | anchovy | shaved parmesan | caesar dressing | crouton
add shrimp 16 | chicken 8 | salmon* 14 | denver steak* 15

ARUGULA SALAD 16

ricotta salata | lemon preserve dressing | crispy shallots

BY LAND

MUSHROOM STEAK 29

roasted tomatoes | avocado crema | chimichurri

ROASTED CORNISH HEN 34

herb pistou | pommes purée

FILET* 65

potatoes purée | asparagus | red wine jus

DENVER STEAK* 50

mushroom butter | steak frites | broccolini | chimichurri

DENVER & SHRIMP* 78

mushroom butter | baby heirloom carrots | broccolini | chimichurri



OSTRA

Daily 5pm - 10pm

RAW BAR

OYSTERS ON THE HALF SHELL*

gulf, east coast or canadian oysters | mignonette
chipotle cocktail sauce | horseradish

1/2 dozen 24 | dozen 46

TUNA TACOS* 19

cucumber | wasabi aioli | seaweed salad | lime | wonton shells

TUNA CEVICHE TOSTADAS* 19

avocado | salsa roja | red onion | fish chicharrón de pescado

CHILLED GULF SHRIMP COCKTAIL 25

chipotle cocktail sauce | horseradish

CEVICHE* 22

gulf snapper | serrano | avocado | red pepper crema
cilantro | tortilla chips

SALMON BELLY CRUDO* 24

pineapple gel | serrano | salmon roe | dill

KINMEDAI CRUDO* 28

fennel citrus vinaigrette | baby kimchi cucumbers
basil oil | barrel-aged soy

CAVIAR SERVICE* 85

egg | blinis | chives | sour cream | shallots | fermented honey

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

BY SEA

SCALLOPS* 39

spring pea risotto | brown butter cream
trout roe

BUTTER-BASTED HALIBUT* 42

saffron royale sauce | tarragon

CLAMS CASINO 28

linguini | calabrese | oregano

TAMARIND BBQ OCTOPUS 32

chorizo potatoes | zucchini | ginger lime foam

CHRAIME 50

braised whole black bass | tomato
roasted peppers | ciabatta toast

BLACKENED REDFISH 46

converse gristmill grits | sautéed spinach
roasted tomato

SHRIMP DIABLO 38

charred vegetable salsa | pumpkin squash
lime | pomegranate

ACCOMPANIMENTS

TRUFFLE PARMESAN FRIES 18

ROASTED FOREST MUSHROOMS 12

SAUTÉED SPINACH 12

CRISPY POTATOES 14

VEGETABLE OF THE DAY 14

ENHANCEMENTS

2G OSETRA MALOSSOL CAVIAR* 25

TWO SCALLOPS* 20

THREE SHRIMP 16

LOBSTER TAIL MKT/EA

Gluten-Friendly Vegan Vegetarian Dairy-Free Contains Nuts

*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.

