

Thank you for your interest in Ostra, ideally located on the famous San Antonio Paseo del Rio within the Mokara Hotel & Spa. You are invited to enjoy exquisite cuisine in a romantic riverfront locale at our signature AAA Four Diamond seafood restaurant. Our Executive Chef Robert Cantu passionately oversees a sustainable seafood menu filled with exotic new dishes and tempting standards. Don't miss our acclaimed Oyster Bar, which offers a variety of the freshest oysters, crab, shrimp, and ceviche.

SOUPS & SALADS

(Choose Two)

NEW ENGLAND-STYLE CLAM CHOWDER

fingerling potaotes | celery root | clams | lardon

SHRIMP TORTILLA SOUP gf

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

ARUGULA SALAD

ricotta salata | lemon preserve dressing | crispy shallots

ENTRÉES

MUSHROOM STEAK df vg gf

roasted tomatoes | avocado crema | chimichurri

ROASTED CORNISH HEN n gf

herb pistou | pommes purée

DENVER STEAK*

mushroom butter | steak frites | broccolini | chimichurri

DESSERT

(Choose Two)

CHOCOLATE LAVA CAKE

house-made ice cream

CLASSIC CHEESECAKE KEY LIME PIE

\$75 PER PERSON

gf gluten-friendly

vg vegan

df dairy-free **n** contains nuts/peanuts



SOUPS & SALADS

(Choose Two)

SHRIMP TORTILLA SOUP gf

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

ARUGULA SALAD

ricotta salata | lemon preserve dressing | crispy shallots

CAESAR SALAD

romaine | anchovy | shaved parmesan | caesar dressing | crouton

ENTRÉES

MUSHROOM STEAK df vg gf

roasted tomatoes | avocado crema | chimichurri

ROASTED CORNISH HEN n gf

herb pistou | pommes purée

SCALLOPS* gf

spring pea risotto | brown butter cream | trout roe

DENVER STEAK*

mushroom butter | steak frites | broccolini | chimichurri

DESSERT

(Choose Two)

CHOCOLATE LAVA CAKE

house-made ice cream

CLASSIC CHEESECAKE

KEY LIME PIE

\$90 PER PERSON

gf gluten-friendly

vg vegan

df dairy-free **n** contains nuts/peanuts



SOUPS & SALADS

(Choose Two)

SHRIMP TORTILLA SOUP gf

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

ARUGULA SALAD

ricotta salata | lemon preserve dressing | crispy shallots

CAESAR SALAD

romaine | anchovy | shaved parmesan | caesar dressing | crouton

ENTRÉES

MUSHROOM STEAK df vg gf

roasted tomatoes | avocado crema | chimichurri

ROASTED CORNISH HEN n gf

herb pistou | pommes purée

BUTTER-BASTED HALIBUT* gf

saffron royale sauce | tarragon

FILET* gf

pommes purée | asparagus | red wine jus

DESSERT

(Choose Two)

CHOCOLATE LAVA CAKE

house-made ice cream

CLASSIC CHEESECAKE

KEY LIME PIE

\$105 PER PERSON



SMALL PLATES/STARTERS

1/2 DOZEN CHARGRILLED OYSTERS* 26

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

CRISPY CALAMARI n 20

buttermilk batter | cabbage | peanuts | sweet soy | rémoulade

PASTRAMI-SMOKED SALMON LATKES* gf 19

crispy potato cakes | crème fraîche | caviar

CRAB DUMPLINGS 21

peekytoe crab | scallion broth | chili crisp

ACCOMPANIMENTS

TRUFFLE PARMESAN FRIES gf 18

ROASTED FOREST MUSHROOMS gf 12

SAUTÉED SPINACH 12

CRISPY POTATOES gf 14

VEGETABLE OF THE DAY 14

RAW BAR ADD-ONS

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

gf gluten-friendly vg vegan df dairy-free n contains nuts/peanuts