

# DINNER

## RAW BAR

OYSTERS □ - each

montauk lady killahs, ny 3.75  
thatch island, fire island, ny 3.50



little necks □ 10 / half dozen  
shrimp cocktail 18



TOWERS □

BARTENDER'S

60

oyster selection, shrimp cocktail,  
oyster shooter tasting

CHEF'S

70

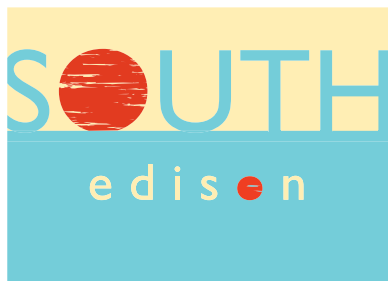
grand oyster selection  
littleneck clams



**THURSDAY**  
PRIX FIXE DINNER \$25

Happy Hour  
All Night Long

**SUNDAY**  
BRUNCH 11am - 4pm  
Half-Price Oysters  
Happy Hour All Day



## FIRST COURSE

ANCHO BEET SOUP • 15  
*taro root matchsticks, crema, fried oyster*

OLIVE OIL BRAISED BABY OCTOPUS TACOS • 14 / 27  
*hen-of-the-woods mushroom, pickled red onion, crema, queso cotija, salsa verde, blistered fresno chili,*

WINTER SALAD • 14  
*baby arugula, baby watercress, castelfranco radicchio, black fig, mung bean sprouts, persimmon, lemon-macadamia nut vinaigrette*

BLISTERED SHISHITO PEPPERS • 12  
*fresh crema*

MARKET FISH CEVICHE • 17  
*ponzu, seaweed salad, radish, scallion, crispy tortilla, cilantro oil*

FRIED ROCK SHRIMP • 13  
*wasabi aioli, pickled ginger*

## SECOND COURSE

HAND ROLLED CAVATELLI 21  
*japanese eggplant, heirloom tomato, basil whipped ricotta, parmigiano-reggiano*

LOCAL MARKET FISH a la PLANCHA • 30  
*parsnip cream, fresno purée, asparagus, radish, beech mushrooms*

BLACK AND BLUE SEA SCALLOPS • 33  
*pablano-chestnut romesco, sunchoke, brussels sprouts, black trumpet mushroom*

LEMONGRASS BUTTERMILK-BRAISED CRISPY CHICKEN 23  
*cheddar-scallion biscuit, creamed chinese broccoli*

BONE-IN COUNTRY STYLE PORK CHOP 26  
*country style gravy, fontina cheese, zucchini*

LA FRIEDA FLANK STEAK • 27  
*sweet potato purée, broccolini*

## SIDES

BRUSSEL SPROUTS • 10  
*sesame, fresno chili, shallot*

CREAMED  
CHINESE BROCCOLI • 10

TRUFFLE FRIES • 11  
*grated parmigiano-reggiano, truffle oil, basil*



□ Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

• This item is gluten-free.  
Parties of 8 or more will be charged an automatic gratuity of 20%