

THE OYSTER & RAW BAR

OYSTERS & CLAMS - SEASONAL* - M.P.

The Oyster Society Offers Daily Selections of Cold-Water Seasonal Oysters and Clams - Please Ask Your Server For Daily Offerings

CHEF'S DOZEN* 45

Chef's Daily Selection of 4 Oyster Varietals "3 Per" Accompanied with Daily Unique Sauces

BAKED OYSTER TRIO 19

(2)CASINO - Garlic, Bacon, Red Peppers & Cheese
(2)ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream
(2)SPANIARD - Chorizo, Herbs & Manchego Cheese

(4) JUMBO WILD SHRIMP 19

Wild-Caught White Shrimp, Chilled, Served with Cocktail Sauce

THE OCEANIC PLATTER* M.P.

Chef's Dozen Oysters, Dozen Clams, 1 1/2 # Lobster, Eight (8) Shrimp Cocktail, Hamachi Ceviche, Tuna Tartar, Hawaiian Poke, 1# Crab Selection of The Day

TOS CAVIAR SERVICE* M.P.

1oz Amur Kaluga Osetra "Italy" OR 1oz Imperial Russian Osetra "Russia", House Crème Fraîche, Accoutrements', "Chopped - Egg, Shallots, Chives, and Capers," and French Blini

STACKS TO SHARE

SEA SALT & HERB FRIED CALAMARI 19

Lemon-Roasted Red Pepper Coulis, Aji Amarillo Aioli, and Garlic Shavings

CARAMELIZED SPANISH OCTOPUS 22

Smoked Pepper Vinaigrette, Arugula, Garlic - White Bean Salad, and Chili Oil Espuma

SEARED JUMBO DIVER SCALLOPS* 24

Blueberry Foam, Agrodolce Blueberries, Cabernet Reduction, Cherry Wood Smoke, and Pea Tendrils

NEW ORLEANS HOT POT 21

Clams, Mussels, Shrimp, and Andouille Sausage in a Spicy Tomato Creole Broth

BEEF CARPACCIO 22

House Two Day Cured Beef, Toasted Pine Nuts, Shaved Parmesan, Olive Tapanade, Myer Lemon Oil, Sea Beans, Sea Salt, and Crostini

YUZU-SCENTED TUNA TARTARE* 23

Myer Lemon & Yuzu Emulsion, Sambal, Whipped Avocado, Jalapeño, Scallion, and Chicharron Chips

CHEF'S FOIE GRAS 24

Home Made Foie Gras Ganache, Berry Coulis, Onion Jam, Mini Pancakes, Fresh Berries, and Truffle Honey

SAUTEED CLAMS OR MUSSELS 19

Garlic White Wine Butter or Spicy Tomato Broth with Crostini

SOUPS & SALADS

CHEF'S SOUP OF THE DAY M.P.

SHE-CRAB SOUP 13

Blue Crab Bisque, Crème Fraîche, and Chives

TUNA NIÇOISE 18

2oz Grilled Tuna, Arugula, Watercress, Haricot Verts, Cured Egg Yolk Shaved, Grape Tomatoes, Smoked Tomato Purée, Olive Salad, Herbed Baby Potatoes, Dijon Vinaigrette, and Air Bread

SEAWEED SALAD 7

Ogo & Wakame, and Fresh Cucumber

TOS HOUSE SALAD 14

Roasted Beets, Mint-Strawberries, Tangerine & Beet Vinaigrette, Frisée, Arugula, Pumpkin Seeds, and Crumbled Goat Cheese

CAESAR SALAD 14

Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp, and House Caesar Dressing

MISO GINGER GREENS 14

Baby Watercress, Romaine, Cabbage, Cucumber, Avocado, Red Onion, Carrot, Almonds, and Miso Ginger Dressing

SUSHI BAR

HAWAIIAN AHI POKE* 19

Tuna, Sticky Rice, Avocado, Pineapple, Jalapeño, Seaweed Salad & Miso Ginger Glaze

HAMACHI CEVICHE 22

Blood Orange & Aji Amarillo Leche de Tigre, Red Onion, Cilantro, Citrus Candy & Crisp Plantain

THE CRUNCH ROLL* 23

Spicy Tuna, Spicy Crab, Asparagus, Cream Cheese, Panko-Fried, Aji Amarillo Aioli, Kabayaki Sauce & Scallions

SCORPION ROLL 26

Spicy Tuna, Shrimp Tempura & Avocado - Inside
Tuna, Scorpion Sauce, Eel Sauce & Tempura Flake - Outside

CARAMELIZED SALMON 24

Rice, Jalapeño, Cream Cheese - Inside
Salmon Togarashi Sugar Torched, Eel Sauce - Outside

JAPANESE VEGETABLE ROLL 19

Yamagobo, Kampyo, Cucumber & Asparagus - Inside
Avocado, Sesame & Spicy GF Soy, Sambal Glaze - Outside

SURF & TURF ROLL* 28

Fresh Maine Lobster & Blue Crab, Asparagus - Inside
Prime Beef Carpaccio, Micro Herbs, Yum Yum & Tonkatsu Sauce - Outside

FIRECRACKER ROLL* 22

Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha

J.B. ROLL* 17

Smoked Salmon, Cream Cheese, Scallions, Kabayaki Sauce, and Everything Bagel Crust

TUNA TUNA TANGO ROLL* 19

Inside - Hamachi, Jalapeño, Cucumber
Outside - Tuna, Avocado & Thai Sweet Chili Sauce

THE DRAGON ROLL* 25

Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese, Avocado, Shredded Krab Stick, Crispy Beet Strings, Spicy Aioli & Kabayaki Sauce

SOCIETY SUSHI PLATTER* 75

Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll, and Hawaiian Ahi Poke

CHEF'S SPECIALTIES

ADD SOUP, CAESAR OR SEASONAL SALAD \$8

GRILLED KEY WEST SHRIMP 34

Large Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice, and Grilled Asparagus

PISTACHIO CHILEAN SEA BASS 45

Tuscan Bean & Shrimp Ragout, Broken Olive Oil, and Basil Purée

HERB ROASTED CHICKEN 33

Chimichurri Sauce, Garden Vegetables, and Roasted Baby Potatoes

THE SOCIETY SCAMPI 39

Blue Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan, and Botarga

POTATO-ENCRUSTED GROUPEL 43

Roasted Marble Potatoes, Haricots Verts & Pan Piccata Sauce

MACADAMIA ENCRUSTED SNAPPER 39

Local Snapper, Tropical Salsa, Key Lime Beurre Blanc, Cilantro-Lime Puree, and Coconut Rice

MOROCCAN LAMB SHANK 41

Braised Moroccan Spiced Lamb Shank, Roasted Vegetables, Boursin Mashed Potatoes, and Lamb Jus

LOBSTER THERMIDOR M.P.

Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in a Sherry Cream, Boursin Mashed Potatoes, and Asparagus

'PIER 39' CIOPPINO 44

Clams, Mussels, Shrimp, Crab, Fish, Scallop, and Squid in a Roasted Tomato Broth

SEARED DIVER SCALLOPS* 39

Butternut Squash & Mascarpone Ravioli, Toasted Pecans, Sage, Carrot & Beet Purée, and Vanilla Bean Beurre Blanc

SEA SALT & ASH TUNA "RARE"* 44

Shrimp-Forbidden Black Rice, Red Curry Vinaigrette, and Mixed Melon Rind Slaw

GORGONZOLA ENCRUSTED RIBEYE M.P.

18oz Prime Delmonico Ribeye, Melted Gorgonzola, Agrodolce Blueberries, Cabernet Reduction, Grilled Asparagus, and Dauphinoise Potatoes

TOS SURF & TURF M.P.

8oz Manhattan Ny Strip & Jumbo Prawn Stuffed With Chorizo And Manchego Cheese Congac & Green Peppercorn Demi, Grilled Asparagus, and Boursin Mashed Potatoes

BLACK GARLIC SALMON 38

Vegetable Stir-Fry, Coconut Rice, and Chinese Char Siu BBQ Sauce

FRESH & SIMPLE

FRESH CUT DAILY

AVAILABLE: SEARED, GRILLED, OR BLACKENED FINISHED WITH OLIVE OIL AND SEA SALT

THE DAILY CATCH M.P.

Chef's selection of fish of the day

WILD FLORIDA GROUPEL 35

8oz Line Caught Florida

FLORIDA SNAPPER 33

9-10oz Line Caught / Species Vary. Based on best quality available

FAROE ISLAND SALMON* 32

7oz Sustainable Farm Raised in Faroe Islands

YELLOWFIN TUNA* 37

7oz Line Caught Atlantic

CHILEAN SEA BASS M.P.

8oz Line Caught Deep Water Arctic

IN OR OUT OF THE SHELL

U-10 JUMBO DIVER SCALLOPS 34

(4) Seared or Grilled / North Eastern Atlantic

TWIN MAINE LOBSTER TAILS M.P.

Two 6oz Lobster Tails Broiled, Finished with Clarified Butter

FROM DRY GROUND

FINISHED WITH SEA SALT AND SERVED WITH ROASTED GARLIC AIOLI

RESERVE 6OZ FILET MIGNON* 37

16oz PRIME NY STRIP STEAK* M.P.

18oz PRIME DELMONICO* M.P.

"Boneless Ribeye"

SEARED HUDSON VALLEY FOIE GRAS 2oz 21

6oz MAINE LOBSTER TAIL* M.P.

SHAVED TRUFFLES SEASONAL VARIETIES* M.P.

OSCAR-STYLE BLUE CRAB & BÉARNAISE FOAM 15

SAUCES \$3

- ④ BÉARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE
- ④ BEURRE MONTE - LEMON BUTTER
- ④ VANILLA BEAN BEURRE BLANC - VANILLA & BUTTER
- ④ PAN PICCATTA SAUCE - CAPERS, LEMON CREAM SAUCE
- ④ DEMI-GLACE - VEAL REDUCTION
- ④ SPICED CABERNET REDUCTION
- ④ SHERRY PEPPERCORN

SIDES

- VEGETABLE STIR-FRY & HOISIN GLAZE (SEASONAL) 10
- LINGUINE POMODORO - TOMATO & BASIL 8
- LOBSTER, CRAB & GNOCCHI CASSEROLE - TRUFFLE PARMESAN FONDUE 21
- ④ GRILLED ASPARAGUS - BÉARNAISE FOAM 8
- ④ BOURSIN MASHED POTATOES 8
- ④ ROASTED MUSHROOMS, CIPOLLINI ONIONS & SMOKED BACON 10
- ④ VEGETARIAN BROWN FRIED RICE 9
- ④ ESQUITES-MEXICAN STREET CORN SALAD 9
- ④ COCONUT SCENTED RICE - COCONUT MILK, CILANTRO & LEMONGRASS 7
- ④ ROASTED MARBLE POTATOES - GOLDEN BABY POTATOES, OLIVE OIL & HERBS DE PROVENCE 8
- ④ DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE 9
- ④ SAUTÉED SPINACH & ARTICHOKES - GARLIC & OIL 11

UPGRADES

THE CLASSICS

MAI TAI 1944

Plantation Xaymaca Jamaica Rum, Goslings Float, Lime, Pierre Ferrand Dry Curaçao, Orgeat, Pineapple Cordial

LAST WORD

Tanqueray Gin, Chartreuse, Luxardo, Lime

PISCO SOUR*

Barsol Pisco, Lemon, Egg White, Syrup, Floral Aromas

SAZERAC

Redemption Rye, Absinthe Mist, Sugar, Peychaud's Bitters, Orange, Ice Block

REMEMBER THE MAINE

WhistlePig 6 Rye, Martini & Rossi Sweet Vermouth, Cherry Heering, Absinthe

OUR COCKTAIL DEN

ANITA'S SUNSET

Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon, Champagne

BLOODY ORANGE MARGARITA

Lunazul Tequila, Lime, Spiced Blood Orange

BLACK WALNUT OLD FASHIONED

Redemption Rye, St. Elizabeth Allspice, Maple Syrup, Black Walnut Bitters, Ice Block

SOCIAL CRUSTA

Camus Cognac, Solerno Blood Orange, Luxardo Maraschino, Lemon, Champagne

SIMPLE JOY

Absolut Mandrin, Grapefruit, St. Germain, Aperol, Lemon, Angostura Bitters

THE FIELD*

Jasmine Green Tea Aviation Gin, Lavender and Rose, St. Germain, Egg White, Rose Buds

SEASONAL INSPIRED

SMOKE, FIRE & PINA

Vida Mezcal, Lime, Vanilla, Pineapple, Three Chillies Tincture

FALL CHILLS*

Chamomile Infused Bourbon, Pear, Amaretto, Luxardo, Honey, Lemon, Egg White

JAPANESE PALOMA

Lunazul Tequila, Yuzu, Lime, Grapefruit, Hawaii Black Salt

RAZ & LYCHEE

Tanqueray Gin, Nolet Gin, St. Germain, Raz & Lychee, Lemon

HAND-SHAKEN PINEAPPLE DAQUIRI

Plantation Pineapple Infused Rum, Lime, Vanilla Pineapple

DRAFT

BUD LIGHT (St. Louis, MO) 4.2%

STELLA ARTOIS (Belgium - Pilsner) 5.2%

YUENGLING (Pennsylvania - Lager) 4.5%

LOCAL DRAFT OF THE MONTH (ask your server)

REEF DONKEY APA (Tampa, FL - American Pale Ale) 5.5%

DRAFT OF THE MONTH (ask your server)

CORONA LIGHT

HEINEKEN

MICHELOB ULTRA

LAGUNITAS IPA

ISLAMORADA ALE (ISLAMORADA)

WOODCHUCK AMBER CIDER (GLUTEN FREE)

BUDWEISER

BUD LIGHT

MILLER LITE

BECK'S (NA)

CORONA

BOTTLES

CHAMPAGNE + SPARKLING

001 FRANÇOIS MONTAND BRUT	10
Blanc de Blancs, France (187ml)	
002 MIONETTO PROSECCO BRUT	12
Veneto (187ml)	
003 MOËT & CHANDON BRUT	25
Champagne (187ml)	
004 VEUVE CLICQUOT	70
Yellow Label, Champagne, France (half bottle)	
005 SCHRAMSBERG VINEYARDS	80
Blanc de Blancs, California	
006 PERRIER-JOUËT	170
Blason Rosé Brut, Champagne, France	
007 DRAPPIER	80
Carte D or Brut, Champagne, France	
008 LOUIS ROEDERER CRISTAL	395
Champagne, France	
009 JACQUESSON	149
Extra Cuvée Brut 738, Champagne, France	
010 CHARLES LAFITTE	10 38
Rosé Prestige, France	
011 SZIGETI, GUSTAV KLIMT	60
Sekt Brut Blanc de Blancs, Burgenland, Austria	

CHARDONNAY

020 HAYES RANCH	10 38
California 2019/20	
021 STAG'S LEAP WINE CELLAR	18 70
Karia, Napa Valley, CA 2019/20	
023 CHALK HILL	13 50
Sonoma Coast 2019/20	
024 DOMAINE LOUIS MOREAU	16 62
Petit Chablis, FR, 2019/20	
027 ROCHIOLI	118
Russian River, CA, 2018/19	
028 FAILLA	105
Chuy Vineyard, Sonoma, CA, 2017/18	
029 DOMAINE DROUHIN-VAUDON	87
Chablis 1er Cru, Vaudon, FR, 2017/18	
030 LAURENT COGNARD	85
Château De Buxy Montagny 1er Cru Les Bassets, FR, 2017/18	
031 JOSEPH DROUHIN	74
Pouilly-Fuissé, FR, 2018/19	
032 MINER FAMILY	60
Napa, CA, 2018/19	
033 ROMBAUER	89
Carneros, Sonoma, CA, 2019/20	

ROSÉ

040 LACRIMAROSA	46
Mastroberardino, Campania, 2019/20	
041 LE FIGUIER	10 38
Provence, France, 2020/21	
042 CHÂTEAU LA GORDONNE	55
Provence, La Chapelle, France, 2019/20	
043 WOLFFER ESTATE	55
Long Island, NY, 2020/21	

SAUVIGNON BLANC

050 DOMAINE HUBERT BROCHARD	18 70
Sancerre, Loire Valley, FR, 2019/20	
052 OYSTER BAY	10 38
Marlborough, New Zealand, 2020/21	
053 ORIN SWIFT	16 62
Blanc Stare, Russian River, CA, 2019/20	
054 CLOUDY BAY	68
Marlborough, New Zealand, 2020/21	
055 CAKEBREAD	70
Napa, CA, 2020/21	
057 REGIS MINET	66
Pouilly-Fumé, Loire Valley, FR, 2019/20	

INTERESTING WHITES

060 MOSCATO D'ASTI	11 45
Fontana Fredda, Piemonte, IT 2020/21	
061 RIESLING	78
Stadt Kremis, Grillenparz Reserve, Austria, 2015/16	
062 RIESLING	11 42
Chateau Ste. Michelle, Columbia Valley, 2020/21	
063 GRUNER VELTLINER	60
Loimer Langenlois Kamptal, Austria, 2020/21	
064 ORANGE WINE	14 54
Gerard Bertrand, Orange Gold, FR 2020/21	
065 VIOGNIER	46
Miner Family, CA, 2018/19	
066 ALBARIÑO	12 46
Pazo Das Bruxas, Rias Baixas, Spain, 2019/20	
067 ASSYRTIKO	77
Argyros, Santorini, Greece, 2019/20	
068 CHENIN BLANC	12 46
Sauvion Vouvray, Loire Valley, FR 2020/21	
069 WHITE BLEND	55
Anima Negra, Quibia, Mallorca, Spain, 2018/19	

ITALIAN WHITES

070 PINOT GRIGIO	10 38
Tiefenbrunner, Alto Adige, 2019/20	
071 PINOT GRIGIO	15 55
Jerman Friuli Venezia Giulia, 2019/20	
073 LANGHE ARNEIS	56
Damilano, Piedmont, 2019/20	
074 ORVIETO CLASSICO	62
Antinori, San Giovanni Della Sala, Lazio, 2019/20	
075 SOAVE CLASSICO	42
Suavia, Veneto, 2018/19	
076 VERMENTINO	12 46
Argiolas, Costamolino, Sardegna, 2020/21	
077 FIANO DI AVELLINO	49
Radici, Mastroberardino, Campania, 2019/20	
078 PECORINO	48
Il Feuduccio, Terre di Chieti, Abruzzo, 2018/19	

PILOT NOIR + BURGUNDY

100 BELLE GLOS	18 70
Las Alturas, Santa Lucia Highlands, Wagner Family, 2019/20	
101 ERATH	12 44
Resplendent, Oregon, 2019/20	
102 CRISTOM	70
Willamette Valley, Oregon, 2018/19	
104 PONZI RESERVE	110
Chehalem Mountains, Oregon, 2017/18	
105 FAILLA	75
Sonoma Coast, California, 2019/20	
106 MIGRATION	78
Russian River Valley, Ca, 2019/20	
107 KOSTA BROWNE	176
Sonoma Coast, Ca, 2019/20	
108 PATZ & HALL	75
Sonoma Coast, CA, 2017/18	
109 SANFORD	75
St. Rita Hills, CA, 2018/19	
110 JOSEPH DROUHIN	135
Cote de Nuits, France, 2017/18	
111 DOMAINE CHANZY	16 62
Bourgogne, Les Fortunés, FR, 2018/19	
112 NICOLE CHANRION	63
Cote de Brouilly, Beaujolais 2020/21	

We are all mortal until the first kiss
and the second glass of wine.
- Eduardo Galeano, Uruguayan Journalist



BORDEAUX

201 CHÂTEAU LAPLAGNOTTE-BELLEVUE	75
Saint Emilion Grand Cru, France, 2018/19	
202 SEGLA	140
2nd Wine Rauzan-Ségla, Margaux, France, 2015/16	
204 CHÂTEAU PEYMARTIN	90
Saint-Julien, France, 2015/16	
205 CHÂTEAU DE PARENCHÈRE	46
Bordeaux Supérieur, France, 2018/19	
206 CHÂTEAU BELLES-GRAVES	85
Lalnde de Pomerol France, 2017/18	

ITALIAN REDS

300 BARBERA D'ASTI	45
Pico Maccario, Piemonte, 2020/21	
302 NEBBIOLO	58
Langhe, Vietti "Perbacco", Piemonte, 2018/19	
303 BAROLO	92
Damilano, Le Cinque Vigne, Piemonte, 2015/16	
304 BARBARESCO	75
Castello di Neive, Piemonte, 2017/18	
305 CHIANTI CLASSICO GRAN SELEZIONE	98
Badia A Passignano, Antinori, Tuscany, 2016/17	
306 CHIANTI CLASSICO	12 44
Castello Di Bossi, Tuscany, 2017/18	
307 BRUNELLO DI MONTALCINO	116
Castiglion Del Bosco, Tuscany, 2015/16	
308 BRUNELLO DI MONTALCINO	206
Altesino Montosoli, Tuscany, 2016/17	
309 SUPER TUSCAN	165
Tua Rita, Giusto dei Notri, Tuscany, 2018/19	
310 SUPER TUSCAN	16 62
Antinori, Il Bruciato, Tuscany, 2018/19	
311 VALPOLICELLA RIPASSO	60
Bertani, Veneto 2018/2019	
313 ETNA ROSSO	57
Pietradolce, Sicily, 2019/20	

INTERESTING REDS

400 RIOJA	13 50
Finca Valpiedra, Cantos de Valpiedra, Spain, 2016/17	
401 DELILLE D2	72
Columbia Valley, Washington, 2017/18	
402 DOMAINE DE LA JANASSE	57
Côtes du Rhône, d'Argile, FR, 2017/18	
403 CHÂTEAU ST. COSME	110
Châteauneuf-du-Pape, Rhône, FR, 2018/19	
404 DOURO	48
Manoella Tinto, Portugal, 2018/19	
500 MERLOT	10 38
Seven Falls, Wahluke Slope Washington, 2018/19	
503 SHIRAZ	90
E&E Black Pepper, Barossa Valley, Australia, 2016/17	
504 MALBEC	10 38
Graffigna Centenario, Argentina, 2018/19	
505 ZINFANDEL	38
Grayson Cellars, CA, 2018/19	
506 CABERNET FRANC	56
Tenuta Luisa, Friuli, Italy, 2017/18	

CABERNET + BLENDS

600 JUSTIN	16 62
Paso Robles, CA, 2018/19	
601 JOSH CELLARS	11 42
California, 2019/20	
602 HANNA WINERY	72
Alexander Valley, CA, 2018/19	
603 GIRARD WINERY	64
Yountville, Napa, 2018/19	
604 HEITZ CELLAR	106
Napa Valley, CA, 2015/16	
605 PRIEST RANCH	90
Napa Valley, CA, 2018/19	
607 STAG'S LEAP WINE CELLARS	118
Artemis, Napa, 2018/19	
609 CHARLES KRUG	110
Generations, Napa, 2017/18	
610 FAR NIENTE	295
Oakville Estate Vineyard, Napa 2017/18	
611 NICKEL & NICKEL	166
State Ranch, Napa Valley 2018/19	
612 O'SHAUGHNESSY	139
Napa Valley, CA, 2018/19	
615 OVERTURE BY OPUS ONE	232
Napa, NV	
617 SCHRADER	130
Double Diamond, Oakville, Napa, 2018/19	
619 TAKEN WINE CO.	64
By "Phelps Family," Napa, CA, 2018/19	
620 JUSTIN	120
Isosceles, Paso Robles, 2017/18	
621 ORIN SWIFT	110
Papillon, Napa, 2018/19	
622 ORIN SWIFT	18 70
Abstract, California, 2019/20	
623 JOSEPH PHELPS	150
Napa, California, 2018/19	