

THE Oyster SOCIETY



New Year's Eve Menu - \$110 per person

APPETIZER

Choice of:

BAKED OYSTER TRIO

3 Blue Point Oysters, Rockefeller, Casino & Spaniard

CHEF'S RAW OYSTER TRIO

3 Malpeque Oysters / Smoked Soy / Caviar / Mojito Mignonette

(3) JUMBO WILD SHRIMP

Wild Caught White Shrimp Chilled w/ Cocktail Sauce

LAMB CARPACCIO

Arugula, Onion Jam, Shaved Parmigiano Reggiano

SEARED JUMBO DIVER SCALLOP

Butternut Squash Puree, Vanilla Bean Beurre Blanc & Tendrils

TUNA TARTAR

Truffle - Demi Jus, Crispy Shallots, Cucumber, Grated Truffle & Micro Salad

SEA SALT & HERB FRIED CALAMARI

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

MONGOLIAN BEEF

Skirt Steak, Ginger Soy Glaze & Asian Slaw

SOUP & SALAD

Choice of:

SHE-CRAB SOUP

Blue Crab Bisque, Creme Fraiche & Chives

MUSHROOM CONSUME

Shrimp, Forest Mushrooms, Scallions, Carrot & Pasta Dumplings

TOS HOUSE SALAD

Roasted Baby Beets, Frisee & Arugula, Tangerine & Beet Vinaigrette, Pumpkin Seeds & Goat Cheese

CAESAR SALAD \$14

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

ENTRÉE

Choice of:

PISTACHIO CHILEAN SEA BASS

Tuscan Bean & Shrimp Ragout, Broken Olive Oil & Basil Puree

FILET MIGNON

Truffle Mashed Potatoes, Grilled Asparagus, Forest Mushrooms & Shaved Black Truffle Demi-Glace

TWIN MAINE LOBSTER TAILS

TOS Garlic & Herb Maitre D'hôtel Butter, Shrimp & Lobster Risotto & Broccolini

CHICKEN COQ AU VIN

Braised Chicken Thigh, Forest Mushrooms, Cipollini Onion, Baby Potatoes, Lardons & Red Wine Demi-Glace

LOBSTER, CRAB & GNOCCHI CASSEROLE

Squid Ink Gnocchi, Lobster, Crab, Red Pepper, Onions & Truffle Parmesan Fondue

KOREAN BRAISED BEEF SHORT RIBS

Kim Chee Salad, Boursin Mashed Potatoes & Korean Beef Jus

THE DRAGON ROLL

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

POTATO ENCRUSTED GROUPEL

Pee Wee Potatoes, Haricot Verts & Pan Piccata Sauce

VEGETABLE STIR-FRY

Sticky Rice, Chili-Soy Glazed Vegetables & Crispy Noodles

SALMON OSCAR

Blue Crab Stuffed Faroe Island Salmon, Boursin Mashed Potatoes, Grilled Asparagus & Béarnaise Foam

DESSERT

PETIT FOURS

Chef's Sample of Assorted Mini Pastries

RAW BAR ADD ON'S

THE ATLANTIS PLATTER* \$400

Two Dozen Oysters on the Half-Shell, 2# Stone Crab Steamed, 1½ Lb Lobster, 12 Key West Shrimp, 2 Lb King Crab & 1oz Kaluga Osetra Caviar, Hawaiian Ahi Poke (for 5-8 guests)

TOS CAVIAR SERVICE M.P.

1oz. Osetra Caviar, House Crème Fraiche, Accoutrements' "Chopped - Egg, Shallots, Chives & Capers," & French Blini

FLORIDA STONE CRAB CLAWS 1# M.P.

Brandy Mustard Sauce

THE FLORIDIAN PLATTER* \$200

One Dozen Oysters on the Half-Shell, 1# Stone Crab Steamed 1½ Lb Lobster, 8 Key West Shrimp, 1 Lb King Crab & 1oz Kaluga Osetra Caviar, Hawaiian Ahi Poke (for 2-4 guests)

SEASONAL OYSTERS \$4 EACH

Kumamoto, Kusshi, Malpeque or Blue Point

ADD ONS

MAINE 6OZ LOBSTER TAIL \$20

HUDSON VALLEY SEARED FOIE GRAS \$21

BURGUNDY BLACK TRUFFLES \$25

6OZ BUTTER POACHED KING CRAB \$35



WE LOOK FORWARD TO CELEBRATING WITH YOU!

Please Call Us To Book Your Reservation - 239.394.3474

THE CLASSICS

MAI TAI 1944

J.M. Rhum Agricole, Rum, Gosling's Float, Lime, Ferrand Dry Curaçao, Orgeat, Pineapple Cordial

LION'S TAIL*

Old Forester Bourbon, Lemon Juice, St. Elizabeth Allspices, Eggs White, Angostura Bitters

PISCO SOUR*

Barsol Pisco, Lemon Juice, 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 Juice, Champagne

BLOODY ORANGE MARGARITA

Lunazul Tequila, Lime Juice, Homemade Spiced Blood Orange Cordial

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 Juice, Champagne

SIMPLE JOY

Absolut Mandrin, House Grapefruit Cordial, St. Germain, Aperol, Lemon Juice, Angostura Bitters

THE FIELD*

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

SEASONAL INSPIRED

G.E.T.

Beefeater Gin, House Orange & Coriander Cordial, Lemon Juice, Grapefruit Bitter, Elderflower Tonic

KENTUCKY BLUSHES

Old Forester Bourbon, House Pomegranate Cordial, Lemon, Ginger Beer, Angostura Bitters

TOS HOUSE PUNCH

Blume Marillen Apricot Eau de Vie, Leopold Apple & Peach Brandy, Giffard Crème de Peche, Luxardo Lemon Juice

OAXACA SPRITZER

Lunazul Tequila, Vida Mezcal, Aperol, Falernum, Lime, Orgeat, Anjo Absinthe, Grapefruit Soda

HAND-SHAKEN PINAPPLE DAQUIRI

Plantation Pineapple Infused Rum, Lime Juice, Vanilla Pineapple Cordial

- 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 ZARDETTO PROSECCO BRUT** 12
Veneto (187ml)
- 003 MOËT & CHANDON BRUT** 25
Champagne (187ml)
- 004 VEUVE CLICQUOT** 60
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** 90
Carte D'or, Champagne, France
- 008 LOUIS ROEDERER CRISTAL** 370
Champagne, France
- 009 JACQUESSON** 120
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 TRAMIN** 10 38
Südtirol Alto Adige, Italy, 2018/19
- 021 CROSSBARN** 16 62
Sonoma Coast, CA, 2018/19
- 023 CHARLES KRUG** 13 50
Carneros, California, 2018/19
- 024 DOMAINE LOUIS MOREAU** 15 58
Petit Chablis, FR, 2019/20
- 027 ROCHIOLI** 118
Russian River, CA, 2018/19
- 028 FAILLA** 104
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** 72
Pouilly-Fuissé, FR, 2018/19
- 032 MINER FAMILY** 57
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, 2019/20
- 042 CHÂTEAU LA GORDONNE** 55
Provence, La Chapelle, France, 2019/20
- 043 WOLFFER ESTATE** 46
Long Island, NY, 2019/20

SAUVIGNON BLANC

- 050 DOMAINE HUBERT BROCHARD** 16 62
Sancerre, Loire Valley, FR, 2019/20
- 051 JERMAN** 12 46
Friuli-Venezia Giulia Italy, 2016/17
- 052 OYSTER BAY** 10 38
Marlborough, New Zealand, 2019/20
- 054 CLOUDY BAY** 68
Marlborough, New Zealand, 2020/21
- 055 CAKEBREAD** 70
Napa, CA, 2019/20
- 057 REGIS MINET** 66
Pouilly-Fumé, Loire Valley, FR, 2019/20

AROMATIC WHITES

- 061 RIESLING** 65
Stadt Krems, Grillenparz Reserve, Austria, 2015/16
- 062 RIESLING** 11 42
Chateau Ste. Michelle, Columbia Valley, 2017/18
- 063 GRÜNER VELTLINER** 55
Prager, Wachau, Austria, 2018/19
- 065 VIOGNIER** 46
Miner Family, CA, 2018/19
- 066 ALBARINO** 12 46
Pazo Das Bruxas, Rias Baixas, Spain, 2018/19
- 067 ASSYRTIKO** 65
Argyros, Santorini, Greece, 2018/19
- 068 GEWÜRZTRAMINER** 11 43
Maison Willm, Alsace, France, 2017/18
- 069 WHITE BLEND** 55
Anima Negra, Quibia, Mallorca, Spain, 2018/19

ITALIAN WHITES

- 070 PINOT GRIGIO** 10 38
Tiefenbrunner, Alto Adige, 2018/19
- 071 PINOT GRIGIO** 15 55
Livio Felluga, Friuli, 2018/19
- 073 LANGHE ARNEIS** 56
Damilano, Piedmont, 2019/20
- 075 SOAVE CLASSICO** 42
Suavia, Veneto, 2018/19
- 076 VERMENTINO** 12 44
Argiolas, Costamolino, Sardegna, 2019/20
- 077 FIANO DI AVELLINO** 49
Radici, Mastroberardino, Campania, 2019/20
- 078 PECORINO** 48
Ferzo, Terre di Chieti, Abruzzo, 2018/19

PINOT NOIR + BURGUNDY

- 100 BELLE GLOS** 18 70
Las Alturas, Santa Lucia Highlands, Wagner Family, 2018/19
- 101 ERATH** 12 44
Resplendent, Oregon, 2018/19
- 102 CRISTOM** 70
Mt. Jefferson, Willamette Valley, Oregon, 2018/19
- 104 PONZI RESERVE** 110
Chehalem Mountains, Oregon, 2016/17
- 105 FAILLA** 72
Sonoma Coast, California, 2018/19
- 106 DUTTON ESTATE** 65
Karmen Isabella Vyd, Russian River, CA, 2015/16
- 107 OCCIDENTAL WINES** 115
Sonoma Coast, CA, 2017/18
- 108 PATZ & HALL** 75
Sonoma Coast, CA, 2016/17
- 109 SANFORD** 75
St. Rita Hills, CA, 2017/18
- 110 JOSEPH DROUHIN** 125
Côte de Nuits, France, 2016/17
- 111 DOMAINE CHANZY** 16 62
Bourgogne, Les Fortunés, FR, 2018/19
- 112 CHÂTEAU DE BEAUREGARD** 60
Morgon Grand Cras, Beaujolais, France, 2017/18

*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, 2017/18
- 202 SEGLA** 102
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, 2017/18
- 206 CLOS BEAUREGARD** 105
Pomerol, France, 2012/15/16

ITALIAN REDS

- 300 BARBERA D'ASTI** 45
Pico Maccario, Piemonte, 2017/18
- 302 NEBBIOLO** 58
Langhe, Vietti "Perbacco", Piemonte, 2017/18
- 303 BAROLO** 92
Damilano, Le Cinque Vigne, Piemonte, 2014/15
- 304 BARBARESCO** 75
Castello di Neive, Piemonte, 2015/16
- 305 CHIANTI CLASSICO GRAN SELEZIONE** 95
Badia A Passignano, Antinori, Tuscany, 2016/17
- 306 CHIANTI CLASSICO** 12 44
Castello Di Bossi, Tuscany, 2016/17
- 307 BRUNELLO DI MONTALCINO** 90
Castiglion Del Bosco, Tuscany, 2015/16
- 308 BRUNELLO DI MONTALCINO** 165
Altesino Montosoli, Tuscany, 2014/15
- 309 SUPER TUSCAN** 165
Tua Rita, Giusto dei Nostr, Tuscany, 2016/17
- 310 SUPER TUSCAN** 16 62
Antinori, Il Bruciato, Tuscany, 2016/17
- 311 VALPOLICELLA RIPASSO** 60
Secondo Marco, Veneto, 2014/15
- 312 CERASUOLO DI VITTORIA** 51
Planeta, Sicily, 2016/17
- 313 ETNA ROSSO** 57
Pietradolce, Sicily, 2017/18

INTERESTING REDS

- 400 RIOJA** 13 50
Finca Valpiedra, Cantos de Valpiedra, Spain, 2015/16
- 401 DELILLE D2** 72
Columbia Valley, Washington, 2016/17
- 402 DOMAINE DE LA JANASSE** 57
Côtes du Rhône, d'Argile, FR, 2017/18
- 403 CHATEAU ST. COSME** 105
Châteauneuf-du-Pape, Rhône, FR, 2017/18
- 404 DOURO** 48
Manoella Tinto, Portugal, 2018/19
- 500 MERLOT** 10 38
Seven Falls, Wahluke Slope Washington, 2018/19
- 503 SHIRAZ** 86
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
Lang & Reed, North Coast, CA, 2016/17

CABERNET + BLENDS

- 600 JUSTIN** 16 62
Paso Robles, CA, 2018/19
- 601 WENTE** 11 42
Livermore Valley, CA, 2017/18
- 602 HANNA WINERY** 72
Alexander Valley, CA 2015/16
- 603 GIRARD WINERY** 64
Yountville, Napa 2017/18
- 604 HEITZ CELLAR** 104
Napa 2014/15
- 605 PRIEST RANCH** 90
Napa Valley, CA 2016/17
- 607 STAG'S LEAP WINE CELLARS** 110
Artemis, Napa 2017/18
- 609 CHARLES KRUG** 110
Generations, Napa 2016/17
- 610 FAR NIENTE** 295
Oakville Estate Vineyard, Napa 2017/18
- 611 NICKEL & NICKEL** 166
State Ranch, Napa Valley 2017/18
- 612 O'SHAUGHNESSY** 136
Napa 2016/17
- 614 BRYANT FAMILY VINEYARD** 250
DB4, Napa 2017/18
- 615 OVERTURE BY OPUS ONE** 220
Napa NV
- 616 GRACE FAMILY** 255
Blank Vineyard, Rutherford, Napa 2012/13
- 617 SCHRADER** 130
Double Diamond, Oakville, Napa 2017/18
- 619 TAKEN WINE CO.** 64
By "Phelps Family," Napa, CA 2017/18
- 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** 120
Napa, California, 2016/17