

THE Oyster SOCIETY



OUR OYSTERS ARE YOUR WORLD

STACKS TO SHADE

SEARED JUMBO DIVER SCALLOPS 18

Cast Iron Wild Corn & Chorizo, Lemon-Roasted Pepper Coulis

MEDITERRANEAN OCTOPUS 15

White Bean & Squid Ink Puree, Baby Lettuce, Feta, Pee Wee Potatoes, Sweet Pepper Drops & Red Onions

SEA SALT & HERB FRIED CALAMARI 16

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

LAMB CARPACCIO 16

Arugula, Onion Jam, Shaved Reggiano & Boursin

NEW ORLEANS HOT POT 17

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

STUFFED HALF MAINE LOBSTER 21

Crab & Lobster Meat, Lemon Mascarpone Cream

SOUPS & SALADS

CHEF'S SOUP OF THE DAY M.P.

NEW ENGLAND CLAM 10 & OYSTER CHOWDER

Baby Clams, Oysters, Baby Potatoes, & Fennel Pollen

SEASONAL 12

Local Baby Gem Lettuce, Pomegranate, Cinnamon Roasted Squash, Pickled Beets, Toasted Pumpkin Seeds, Goat Cheese & Apple Cider Vinaigrette

CAESAR SALAD 13

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

SUPER FOODS 13

House Sprouted Lentils & Quinoa, Cucumber, Kale, Local Grape Tomatoes & Herb Vinaigrette

SUSHI BAR

FRESH SASHIMI

(4) MAGURO/TUNA - 15
(4) SAKE/SALMON - 14
(4) HAMACHI/YELLOWTAIL - 16
(4) TAKO/OCTOPUS - 14

TUNA TATAKI 18

Grilled Tuna "Very Rare" Sliced Thin, Cucumber Salad, Roasted Red Peppers & Yuzu Ponzu

AHI POKE 15

Tuna, Sticky Rice, Seaweed Salad & Soy Glaze

FLORIDA SNAPPER CEVICHE 14

Cilantro, Onions, Nikkei-ú Soy-Lime-Ginger

SEAWEED SALAD 5

Ogo & Wakame, Fresh Cucumber

SPICY TUNA ROLL 16

Spicy Tuna, Cream Cheese & Sesame Seeds

T.O.S. SURF & TURF ROLL 25

Spicy Blue Crab, Avocado, Cream Cheese, topped with Sliced Wagyu Beef, Sweet Chili & Spicy Aioli

THE MARCO ISLANDER ROLL 16

"A.K.A. THE BETTER CALI"
Blue Crab, Avocado, Cucumber, Sesame & Tobiko

THE DRAGON 24

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

THE OYSTER & RAW BAR

OYSTERS - SEASONAL SELECTION

The Oyster Society offers daily selections of cold water seasonal oysters. Please check our Daily Selections menu.

BAKED OYSTER PLATTER 18

(2)CASINO - Garlic, Bacon, Red Peppers & Cheese
(2)ROCKEFELLER - Spinach & Béarnaise Foam
(2)AU GRATIN - Garlic & Herb Bread Crumb, Parmesan

BROILED BLUE POINTS 15

(5) Oysters - Sriracha or Truffle Butter

WILD KEY WEST PINK SHRIMP 14/25

(6) 1/2 LB - 14 (12) 1 LB - 25
Old Bay & Lemon Steamed Peel & Eat Shrimp

THE FLORIDIAN PLATTER 65

1 LB Key West Shrimp, 1 LB Stone Crab Claws & Florida Snapper Ceviche

THE OCEANIC PLATTER 175

(12) Seasonal Oysters, Steamed 1 1/2lb Lobster, 1 LB Key West Shrimp, 1 LB Stone Crab Claws, 1 LB King Crab & Florida Snapper Ceviche

Chef's specialties

GRILLED KEY WEST SHRIMP 28

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

PINEAPPLE MISO GLAZED SEA BASS M.P.

Stir-Fried Rice, Butternut Squash-Ginger Puree & Seasonal Vegetables

CHICKEN ROULAUDE 26

Prosciutto wrapped Stuffed with Spinach-Boursin Wild Mushroom Cream & Grilled Asparagus

LOBSTER & TRUFFLE PASTA 34

Maine Lobster, Shaved Black Truffle, Trofi Pasta, Porcini, Asparagus Tips & Lemon-Uni Cream Sauce

QUINOA SEARED FLORIDA SNAPPER 32

Autumn Squash-Potato Rosti & Red Pepper Curry Sauce

BERKSHIRE PORK SHORT RIB 28

Truffle Mashed Potatoes, Cipollini Onions & Kim Chee Salad

LOBSTER THERMADORE 45

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

CREOLE BLACK GROUPEUR ETOUFEE 34

Coconut Scented Jasmine Rice, Seasonal Vegetables Creole Crawfish & Lobster Etoufee Sauce

'PIER 39" CIOPPINO 34

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

SEARED DIVER SCALLOPS 34

Sweet Potato-Date-Raisin Stuffed Ravioli, Grilled Asparagus & Vanilla Bean Beurre Blanc

CORN & SPICE ENCRUSTED TUNA 36

"Very Rare" Yuzu Beurre Marnier, Corn & Chorizo Hash & Roasted Pee Wee Potatoes

BLACK PASTA & LOBSTER 37

Twin 6oz Lobster Tails, Squid Ink Infused Spaghetti, Spicy Tomato Sauce

LAND & SEA 46

1/2 Stuffed Maine Lobster, 6oz Filet Mignon, Boursin Mashed Potatoes, Asparagus & Espresso Demi-Glace

SALMON OSCAR 29

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

FRESH & SIMPLE

Fresh Cut Daily

AVAILABLE: SEARED, GRILLED, OR BLACKENED

THE DAILY CATCH M.P.

Chef's selection of fish of the day

BLACK GROUPEUR 29

8 oz Line Caught Florida

FLORIDA YELLOWTAIL SNAPPER 29

9 oz Line Caught Key West

FAROE ISLAND SALMON 26

7 oz Wild New Zealand

YELLOWFIN TUNA 29

7 oz Line Caught Pacific

CHILEAN SEA BASS M.P.

8 oz Line Caught Deep Water Artic

In or Out of the Shell

1 1/4 LB ULTIMATE KING CRAB 65

De-shelled, Butter Poached / Alaska

U-10 JUMBO DIVER SCALLOPS 29

(4) Seared or Grilled / North Eastern Atlantic

STUFFED 1 1/4 LB MAINE LOBSTER 42

Crab & Lobster Meat, Lemon Mascarpone Cream

TWIN MAINE LOBSTER TAILS 35

Two 6oz Lobster Tails Broiled

From Dry Ground

RESERVE 6 OZ FILET MIGNON 27

16 OZ BONE-IN NY. 39

Creek Stone Farms Reserve Bone-in N.Y. Strip

SAUCES \$2

BEARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE
BEURRE MONTE - LEMON BUTTER
VANILLA BEAN BEURRE BLANC - VANILLA & BUTTER
YUZU BEURRE MARNIER - CITRUS BROWN BUTTER SAUCE
DEMI-GLACE - VEAL REDUCTION
OSCAR STYLE \$10 BLUE CRAB & BÉARNAISE FOAM

SIDES \$7

GRILLED ASPARAGUS - BÉARNAISE FOAM
SEASONAL VEGETABLES - FRESH LOCAL VEGETABLES
CORN & CHORIZO HASH - WILD CORN, SPANISH CHORIZO, ONIONS & PEPPERS
BOURSIN MASHED POTATOES
TRUFFLE MASHED POTATOES
COCONUT SCENTED JASMINE RICE - COCONUT MILK, CILANTRO & LEMONGRASS
ROASTED PEE WEE POTATOES - OLIVE OIL, LEMON, ROSEMARY & SEA SALT
BLACK SPAGHETTI FRA DIAVOLO - SPICY TOMATO SAUCE

Florida Stone Crab Season
OCTOBER 15TH - MAY 15TH

THE CLASSICS

MAI TAI 1944

Cruzan Silver Rum, Myers Dark Rum Float, Lime, Ferrand Dry Curacao, Orgeat, House-Made Pineapple Cordial

AVIATION

Aviation Gin, Luxardo Maraschino, Rothman & Winter Crème de Violette, Lemon Juice

PISCO SOUR

Ocucaje Pisco, Lemon Juice, *Egg White, Syrup, Floral Aromas

SAZERAC

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

KENTUCKY BUCK

Old Forester Bourbon, Fresh Lemon Juice, Syrup, Strawberry, Angostura Bitters, Ginger Beer

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

OUR COCKTAIL DETI

BLOODY ORANGE MARGARITA

El Jimador Tequila, Lime Juice, Homemade Spiced Blood Orange Syrup

BLACK WALNUT OLD FASHIONED

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

SOCIAL CRUSTA

De Luze Cognac, Solerno Blood Orange, Luxardo Maraschino, Lemon Juice, Champagne

ANITA'S SUNSET

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

SIMPLE JOY

Grey Goose L' Orange, 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

- BUD LIGHT** (St. Louis, MO) 4.2%
STELLA ARTOIS (Belgium - Pilsner) 5.2%
YUENGLING (Pennsylvania - Lager) 4.5%
LOCAL DRAFT OF THE MONTH (Ask server.)
REEF DONKEY APA (Tampa, FL - American Pale Ale) 5.5%
DRAFT OF THE MONTH (Ask server.)

- BUDWEISER**
BUD LIGHT
MILLER LITE
BECK'S (NA)
CORONA
CORONA LIGHT
- HEINEKEN**
MICHELOB ULTRA
LAGUNITAS IPA
ISLAMORADA ALE (ISLAMORADA)
WOODCHUCK AMBER CIDER (GLUTEN FREE)

CHAMPAGNE + SPARKLING

- 001 FRANCOIS MONTAND BRUT** 10
Blanc de Blancs, France (187 ml)
- 002 MIONETTO PROSECCO BRUT** 12
Veneto (187 ml)
- 003 MOET CHANDON BRUT** 25
Champagne (187 ml)
- 004 VEUVE CLICQUOT** 60
Yellow Label, Champagne, France, Half Bottle
- 005 SCHRAMSBERG VINEYARDS** 65
Blanc de Blancs, 2013/14 California
- 006 PERRIER-JOUET** 125
Blason Rose Brut, Champagne, France
- 007 DRAPPIER** 75
Carte D or Brut, Champagne, France
- 008 LOUIS ROEDERER CRISTAL** 300
Champagne, France 2007
- 009 JACQUESSON** 105
Extra Cuvee Brut 738, Champagne, France

CHARDONNAY

- 020 TELLUS** 8 32
Umbria IGT 2015/16
- 021 ENROUTE** 16 56
Russian River By Far Niente 2015/16
- 023 AU BON CLIMAT** 13 48
Santa Barbara, CA 2016/17
- 025 KISTLER** 89
Les Noisetier, Sonoma Coast, CA 2015/16
- 027 ROCHIOLI** 82
Russian River, CA 2014/15
- 028 FAILLA** 90
Chuy Vineyard, Sonoma, CA 2014/15
- 029 DOMAINE DROUHIN-VAUDON** 78
Chablis 1er Cru, Vaudon, FR 2014/15
- 030 DOMAINE BACHELET-MONNOT** 95
Chassagne-Montrachet, FR 2014/15
- 031 JOSEPH DROUHIN** 62
Pouilly-Fuisse, FR 2014/15
- 032 MINER FAMILY** 48
Napa, CA 2013/14
- 033 SCHUG** 50
Carneros, Sonoma, CA 2014/15

ROSE

- 040 LACRIMAROSA** 11 42
Mastroberardino, Campania 2015/16
- 041 LE FIGUIER** 33
Provence, France 2015/16
- 042 CHATEAU LA GORDONNE** 55
Provence, La Chapelle, France 2015/16
- 043 WOLFFER ESTATE** 39
Long Island, NY 2015/16

SAUVIGNON BLANC

- 050 HUBERT BROCHARD** 15 55
Sancerre, Loire Valley, FR 2016/17
- 051 DECOY** 10 38
By Duckhorn, Sonoma County, CA 2016/17
- 052 OYSTER BAY** 10 38
New Zealand, 2016/17
- 054 CLOUDY BAY** 38
Marlborough, New Zealand 2016/17
- 055 CLIFF LEDE VINEYARD** 53
Sonoma, CA 2016/17
- 057 REGIS MINET** 45
Pouilly-Fume, Loire Valley, FR 2014/15
- 058 LE ROI DES PIERRES** 60
Sancerre, Loire Valley, FR 2016/17

AROMATIC WHITES

- 061 RIESLING** 65
Rudi Pichler, Wachau, Austria 2014/15
- 062 RIESLING** 11 42
Chateau Ste. Michelle, Columbia Valley, 2015/16
- 063 GRUNER VELTLINER** 55
Prager, Wachau, Austria 2016
- 065 VIOGNIER** 38
Miner Family, California 2014/15
- 066 ALBARINO** 35
Bodegas la Cana, Spain 2015/16
- 067 ASSYRTIKO** 54
Domaine Sigalas, Santorini, Greece, 2015/16

ITALIAN WHITES

- 070 PINOT GRIGIO** 8 32
Tiefenbrunner, Alto Adige, 2015/16
- 071 PINOT GRIGIO** 15 55
Livio Felluga, Friuli, 2015/16
- 072 MUELLER THURGAU** 60
Tiefenbrunner Feldmarschall, Sudtirol, Alto Adige, 2013/14
- 073 ROERO ARNEIS** 42
Bruno Giacosa, Piedmont, 2013/14
- 075 GARGANEGA** 58
Suavia, Le Rive, Veneto, 2013/14
- 076 VERMENTINO** 40
Argiolas, IS, Sardegna, 2015/16
- 077 FIANO DI AVELLINO** 45
Radici, Mastroberardino, Campania 2015/16
- 078 VERDICCHIO DEI CASTELLI DI JESI** 36
Pievalta, Marche 2015/16
- 079 ETNA BIANCO** 65
Puddara, Tenuta Di Fessina, Sicily 2013/14

PINOT NOIR

- 100 BELLE GLOS** 18 70
Las Alturas, Santa Lucia Highlands, Wagner Family 2015/16
- 101 ERATH** 10 38
Resplendent, Oregon, 2016/17
- 102 CRISTOM** 55
Mt Jefferson, Willamette Valley, Oregon 2014/15
- 104 SOTER** 120
Mineral Springs Ranch, Oregon 2014/15
- 105 FAILLA** 72
Sonoma Coast, California 2015/16
- 106 FREEMAN WINERY** 93
Russian River, California 2014/15
- 107 OCCIDENTAL WINES** 105
Sonoma Coast, CA, 2012/13
- 108 PATZ&HALL** 115
Hyde Vineyard, Carneros, CA, 2014/15
- 109 SANFORD** 75
St. Rita Hills, California 2014/15
- 110 JOSEPH DROUHIN** 125
Gevrey-Chambertin, France, 2013/14
- 111 POUSSE D'OR CHAMBOLLE-MUSIGNY** 135
Cote de Nuits, France, 2013/14
- 112 DOMAINE ROBERT CHEVILLON** 130
Nuits-Ste Georges, VV 2014/15

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

BORDEAUX

- 201 CLOS MANOU** 75
Médoc, France 2012/13
- 202 SEGLA** 102
2nd Wine Rauzan-Segla, Margaux, France 2012/13
- 204 CHATEAU MEYNEU** 92
Saint Estephe, France, 2013/14
- 205 CHATEAU DE PARENCHERE** 42
Bordeaux Supérieur, France 2014/15
- 206 CLOS BEAUREGARD** 96
Pomerol, France 2012/13

ITALIAN REDS

- 300 BARBERA D' ASTI SUPERIORE** 38
Pico Maccario, Tre Roveri, Piemonte 2014/15
- 301 DOLCETTO** 40
G.D. Vajra Piemonte 2016/17
- 302 NEBBIOLO** 52
Langhe, Vietti "Perbacco" Piemonte 2013/14
- 303 BAROLO** 92
Ceretto, Piemonte 2013/14
- 304 BAROLO** 145
Bric del Fiasc, Paolo Scavino, Piemonte 2011/12
- 305 CHIANTI CLASSICO GRAN SELEZIONE** 90
Badia A Passignano, Antinori, Tuscany 2010/11
- 306 CHIANTI CLASSICO 10** 38
Poggio Scalette, Tuscany 2014/15
- 307 BRUNELLO DI MONTALCINO** 115
Il Maronetto, Tuscany 2012/13
- 308 BRUNELLO DI MONTALCINO** 165
Altesino Montosoli, Tuscany 2011/12
- 309 SUPER TUSCAN** 46
Rosso di Notri, Tua Rita, Tuscany 2015/16
- 310 SUPER TUSCAN** 15 55
Antinori, Il Bruciato, Tuscany 2015/16
- 311 VALPOLICELLA RIPASSO** 55
Secondo Marco, Veneto 2013/14
- 312 CERASUOLO DI VITTORIA** 45
Planeta, Sicily 2014/15
- 313 ETNA ROSSO** 55
Musmeci Riserva, Tenuta Fessina, Sicily 2011/12

GRENAPE + COTES DU RHONE

- 400 BODEGA BORSAO** 34
Campo De Borja Berola, Spain 2012/13
- 401 SLACKER POSEUR** 75
Linne Calado, Paso Robles, CA 2013/2014
- 402 DOMAINE DE LA JANASSE** 48
Cotes du Rhone, d'Argile, FR 2012/13
- 403 CHATEAU ST. COSME** 102
Chateaufeuf du Pape, Rhone, FR 2013/14

INTERESTING REDS

- 500 MERLOT** 15 55
Emmolo, Wagner Family, Napa, CA 2014/15
- 503 SHIRAZ** 52
Penfolds Kalimna, Bin #28, Barossa Valley, Australia 2013/14
- 504 MALBEC** 10 38
Felino, Vina Cobos By Paul Hobbs, Mendoza, Argentina 2015/16
- 505 ZINFANDEL** 10 38
Grayson Cellars, CA 2015/16

CABERNET + BLENDS

- 600 BERINGER KNIGHTS VALLEY** 15 55
Sonoma County, CA 2014/15
- 601 FEDERALIST** 10 38
Lodi, CA 2015/16
- 602 HANNA WINERY** 53
Alexander Valley, CA 2014/15
- 603 GIRARD WINERY** 55
Yountville, Napa 2014/15
- 604 HEITZ CELLAR** 89
Napa 2012/13
- 605 PRIEST RANCH** 60
Napa Valley, CA 2014/15
- 606 AMIZETTA** 105
Complexity, Napa 2013/14
- 607 STAG'S LEAP WINE CELLARS** 102
Artemis, Napa 2014/15
- 609 CHARLES KRUG** 92
Generations, Napa 2013/14
- 610 FAR NIENTE** 225
Oakville Estate Vineyard, Napa 2014/15
- 611 NICKEL & NICKEL** 160
State Ranch, Napa Valley 2014/15
- 612 O'SHAUGHNESSY** 120
Napa 2013/14
- 614 BRYANT FAMILY VINEYARD** 250
DB4, Napa 2013/14
- 615 OVERTURE** 180
By Opus One, Napa 2013/14
- 616 GRACE FAMILY** 255
Blank Vineyard, Rutherford, Napa 2012/13
- 617 ALTAMURA** 190
Napa 2013/14
- 619 TAKEN WINE CO.** 60
By "Phelps Family," Napa, CA 2013/14
- 620 JUSTIN** 120
Isosceles, Paso Robles, 2014/15
- 621 MAGNIFICAT** 115
Franciscan, Napa 2013/14
- 622 ORIN SWIFT** 18 68
Abstract, California, 2015/16
- 623 JOSEPH PHELPS** 115
Napa, 2014/15

