

THE Oyster SOCIETY

SEAFOOD | CRAFT COCKTAILS | RAW BAR

THE OYSTER & RAW BAR

<p>④ OYSTER & CLAMS - SEASONAL* The Oyster Society Offers Daily Selections of Cold-Water Seasonal Oysters and Clams - Please Ask Your Server for Daily Offerings</p> <p>④ (3) JUMBO WILD SHRIMP Wild-Caught White Shrimp, Chilled, Served with Cocktail Sauce</p> <p>BAKED OYSTER TRIO (2) CASINO - Garlic, Bacon, Red Peppers & Cheese (2) ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream (2) SPANIARD - Chorizo, Herbs & Manchego Cheese</p> <p>④ THE OCEANIC PLATTER* Chef's Dozen Oysters, Dozen Clams, 1 1/2lb Lobster, Eight (8) Jumbo Shrimp Cocktail, Hamachi Ceviche, Tuna Tartare, Hawaiian Poke, 1lb Crab Selection of The Day</p>	<p>M.P. 48</p> <p>④ CHEF'S DOZEN* Chef's Daily Selection of Four (4) Oyster Varietals "3 Per" Accompanied with Daily Unique Sauces</p> <p>23 THE ATLANTIS PLATTER* Chef's Selection 24 Oysters, Dozen Clams, Dozen Jumbo Shrimp Cocktail, (2) 1 1/2lb Lobsters, 2lb Crab Selection of the Day, 1oz Kaluga Osetra Caviar, Hamachi Ceviche, Tuna Tartare, Hawaiian Poke</p> <p>22 TOS CAVIAR SERVICE* 1oz Amur Kaluga Osetra (Italy) OR 1oz Beluga Osetra (Bulgaria), House Crème Fraîche, Chopped Egg, Shallots, Chives and Capers with French Blini</p>
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STACKS TO SHARE

<p>VOL AU VENT Beef Short Rib, Demi-Glace, Puff Pastry & Melted Brie</p> <p>④ CARAMELIZED SPANISH OCTOPUS Smoked Pepper Vinaigrette, Arugula & Garlic, White Bean Salad & Chili Oil Espuma</p> <p>④ NEW ORLEANS HOT POT Clams, Mussels, Shrimp & Andouille Sausage in Spicy Tomato Creole Broth</p> <p>DUCK - DUCK TUNA TARTARE* Crispy Fried Duck Egg, Foie Gras & Tuna Tartare, Truffle Emulsion & Local Herb Microgreens</p>	<p>24 LOBSTER MONTE CRISTO Maine Lobster Meat, Brioche, Triple Cream Brie in a Crispy Batter with Fig Preserves & Saba Glaze</p> <p>23 ISLAND SKEWERS (2) Surf & Turf Skewers; Filet Mignon & Jumbo Shrimp, Harissa Marinade, Shishito Peppers & Garlic Aioli</p> <p>23 JUMBO SEA SCALLOPS House Chipotle Adobo & Street Corn</p> <p>25 SEARED HUDSON VALLEY FOIE GRAS Brioche, Apple-Butternut Purée, Chili Citrus & Maple Cordial</p>
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SOUPS & SALADS

<p>CHEF'S SOUP OF THE DAY</p> <p>④ SHE-CRAB SOUP Blue Crab Bisque, Crème Fraîche & Chives</p> <p>④ SPROUT & CRUNCH SALAD Shredded Brussels, Kale, Green Onion, Radish, Cucumber, Pomegranate, Celery, Broken Pecans, Feta Cheese & Citrus Mustard Vinaigrette</p> <p>④ SEAWEED SALAD Ogo, Wakame & Fresh Cucumber</p>	<p>M.P. 16</p> <p>④ TOS HOUSE SALAD Roasted Beets, Mint Strawberries, Tangerine & Beet Vinaigrette, Frisée, Arugula, Pumpkin Seeds & Crumbled Goat Cheese</p> <p>15 CAESAR SALAD Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing</p> <p>11 MISO GINGER GREENS Baby Watercress, Romaine, Cabbage, Cucumber, Avocado, Red Onion, Carrot, Almonds & Ginger Miso Dressing</p>
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SUSHI BAR

<p>SUMO SUSHI SALAD* Bluefin Tuna, Salmon, Crab, Shrimp, Hamachi, Roe, Sesame, Cucumber, Mixed Fruit & Mixed Greens in Sweet & Spicy Asian Dressing</p> <p>④ HAWAIIAN AHI POKE* Tuna, Sticky Rice, Avocado, Pineapple, Jalapeño, Seaweed Salad & Miso Ginger Glaze</p> <p>④ THE PINK LADY* Pink Soy Paper, Tuna, Spicy Tuna, Cucumber, Whipped Avocado, Herb Microgreens & Sriracha</p> <p>THE CRUNCH ROLL* Spicy Tuna, Spicy Crab, Asparagus, Cream Cheese, Panko-Fried, Aji Amarillo Aioli, Kabayaki Sauce & Scallions</p> <p>SCORPION ROLL* Spicy Tuna, Shrimp Tempura & Avocado - Inside Tuna, Scorpion Sauce, Eel Sauce & Tempura Flake - Outside</p> <p>④ JAPANESE VEGETABLE ROLL Yamagobo, Kampyo, Cucumber & Asparagus - Inside Avocado, Sesame & Spicy GF Soy, Sambal Glaze - Outside</p> <p>LAND & SEA ROLL* Alaskan King Crab, Beef Carpaccio, Cucumber, Avocado, Smoked Trout Roe & Yum Yum Sauce</p> <p>④ FIRECRACKER ROLL* Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha</p> <p>DANCING LOBSTER Tempura Lobster Tail, Avocado, Asparagus, Tobiko, Volcano Sauce, Kabayaki Sauce & Sliced Shishito Peppers</p> <p>④ TUNA TUNA TANGO ROLL* Hamachi, Jalapeño, Cucumber - Inside Tuna, Avocado & Thai Sweet Chili Sauce - Outside</p> <p>THE DRAGON ROLL Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese, Avocado, Shredded Crab Stick, Crispy Beet Strings, Spicy Aioli & Kabayaki Sauce</p> <p>SOCIETY SUSHI PLATTER* Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll & Hawaiian Ahi Poke</p>	<p>27</p> <p>21</p> <p>24</p> <p>23</p> <p>26</p> <p>19</p> <p>39</p> <p>24</p> <p>36</p> <p>24</p> <p>27</p> <p>78</p>
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CHEF'S SPECIALTIES

ADD SOUP, CAESAR OR SEASONAL SALAD 10

<p>④ GRILLED KEY WEST SHRIMP Wild Jumbo Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus</p> <p>④ MEDITERRANEAN BRANZINO Ladolemono Sauce, Oregano, Confit Tomato, Red Onion, Lemon & Roasted Potatoes</p> <p>BELL & EVANS AIRLINE CHICKEN BREAST Marinated & Seared, Smoked Olive Oil & Trafilata Pasta with Garlic, Spinach, Parmesan & Tomato Confit</p> <p>④ LOBSTER THERMIDOR Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in Sherry Cream, Boursin Mashed Potatoes & Asparagus</p> <p>④ SLASH'N BURN LOCAL SNAPPER House Three-Chile Crust, Pipian Green Mole, Coconut Rice & Mexican Slaw</p>	<p>38</p> <p>48</p> <p>35</p> <p>M.P. 46</p>	<p>④ CHILEAN SEA BASS TANDOORI Cilantro Lime Purée, Haricot Vert & Coconut-Scented Rice, Tropical Salsa</p> <p>④ CRISPY RICE & SESAME ENCRUSTED TUNA* Soy & Wasabi Cream Sauce, Potato Purée, Dashi Mushrooms & Sautéed Swiss Chard</p> <p>④ SLOWLY BRAISED LAMB SHANK Lentil Bean Stew, Baby Carrots & Parsnip Crisps</p> <p>BLACK GARLIC SALMON* Vegetable Stir-Fry, Fried Brown Rice & Chinese Char Siu BBQ Sauce</p> <p>④ ARGENTINIAN-STYLE PRIME RIBEYE* 18oz Prime Delmonico Ribeye, Chimichurri, Grilled Vegetables & Baby Bliss Potatoes</p>	<p>M.P. 47</p> <p>48</p> <p>M.P.</p> <p>40</p> <p>48</p>	<p>SEARED DIVER SCALLOPS* Wild Mushroom & Truffle Ravioli, Black Truffle Demi-Glace & Blistered English Peas</p> <p>④ PIER 39 CIOPPINO Clams, Mussels, Shrimp, Crab, Fish, Scallop & Octopus in Roasted Tomato Broth</p> <p>④ SOME SURF & TURF* Butter-Poached Lobster Tail & 6oz Pepper & Ash Filet Mignon, Guajillo Pepper & Lobster Butter, Boursin Mashed Potatoes & Swiss Chard</p> <p>THE SOCIETY SCAMPI Blue Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan & Bottarga</p> <p>④ POTATO ENCRUSTED GROUPEL* Baby Bliss Potatoes, Haricots Vert & Pan Piccata Sauce</p>
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FRESH & SIMPLE

FRESH-CUT DAILY

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

<p>④ THE DAILY CATCH* Chef's Selection of Fish of the Day</p> <p>④ WILD FLORIDA GROUPEL 8oz Line-Caught Florida</p> <p>④ FLORIDA SNAPPER 9-10oz Line-Caught / Species Varies. Based on Best Quality Available</p> <p>④ FAROE ISLANDS SALMON* 8oz Sustainable, Farm-Raised in Faroe Islands</p> <p>④ YELLOWFIN TUNA* 8oz Line-Caught Atlantic</p> <p>④ CHILEAN SEA BASS 8oz Line-Caught Deep Water Arctic</p>	<p>M.P.</p> <p>40</p> <p>39</p> <p>36</p> <p>41</p> <p>M.P.</p>
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IN OR OUT OF THE SHELL

FINISHED WITH CLARIFIED BUTTER

<p>④ U-10 JUMBO DIVER SCALLOPS* Four (4) Seared or Grilled / North Eastern Atlantic</p> <p>④ TWIN MAINE LOBSTER TAILS Two (2) 6oz Lobster Tails Broiled, Finished with Clarified Butter</p> <p>FROM DRY GROUND FINISHED WITH SEA SALT AND SERVED WITH ROASTED GARLIC AIOLI</p> <p>④ 8oz MANHATTAN STRIP*</p> <p>④ RESERVE 6oz FILET MIGNON*</p> <p>④ 16oz PRIME N.Y. STRIP STEAK*</p> <p>④ 18oz PRIME DELMONICO* Boneless Ribeye</p>	<p>M.P.</p> <p>M.P.</p> <p>M.P.</p> <p>M.P.</p> <p>M.P.</p> <p>M.P.</p>
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SAUCES \$4

- ④ BÉARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE
- ④ BEURRE MONTE - LEMON BUTTER
- ④ PAN PICCATA SAUCE - CAPERS, LEMON CREAM SAUCE
- ④ DEMI-GLACE - VEAL REDUCTION
- ④ SPICED CABERNET REDUCTION
- ④ SHERRY PEPPERCORN
- ④ LOBSTER BUTTER SAUCE
- ④ GUAJILLO PEPPER & LOBSTER BUTTER

SIDES

- VEGETABLE STIR-FRY & HOISIN GLAZE (SEASONAL) 11
- LINGUINE POMODORO - TOMATO & BASIL 9
- LOBSTER, CRAB & GNOCCHI CASSEROLE - TRUFFLE & PARMESAN FONDUE 25
- ④ ASPARAGUS - SEA SALT & PARMESAN 10
- ④ LOCALLY GROWN EXOTIC MUSHROOMS & SMOKED BACON 18
- ④ VEGETARIAN FRIED BROWN RICE 10
- ④ ESQUITES - MEXICAN STREET CORN SALAD 10
- ④ COCONUT-SCENTED RICE - COCONUT MILK, CILANTRO & LEMONGRASS 8
- ④ ROASTED BABY BLISS POTATOES - OLIVE OIL, GARLIC & FRESH HERBS 9
- ④ DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE 11
- SPINACH ROCKEFELLER - PERNOD & PARMESAN CREAM, SMOKED BACON & TOASTED PANKO 14

UPGRADES

- ④ SEARED HUDSON VALLEY FOIE GRAS 2oz 24
- ④ 6oz MAINE LOBSTER TAIL M.P.
- ④ SHAVED TRUFFLES, SEASONAL VARIETIES M.P.
- ④ OSCAR-STYLE, BLUE CRAB & BÉARNAISE FOAM 18

THE CLASSICS



MAI TAI 1944

Plantation Xaymaca Jamaican Rum, Myers's Float, Lime, Pierre Ferrand Dry Curaçao, Orgeat, Pineapple Cordial



LAST WORD

Tanqueray Gin, Chartreuse, Luxardo, Lime



LILIKOI PISCO SOUR*

Barsol Pisco, Lemon, Passion Fruit, Egg Whites



A LA LOUISIANE

Rye, House Vermouth Blend, Bénédictine, Absinthe, Peychaud's Bitters



SWF COLDEST MARTINI

Freezer-Cold Grey Goose, Dolin, Olive

OUR COCKTAIL DEN



ANITA'S SUNSET

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



BLOOD ORANGE MARGARITA

Corazón Tequila, Lime, Spiced Blood Orange



BLACK WALNUT OLD FASHIONED

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



OLA PROVENCE

Tequila, Cucumber, Ancho Verde, Lavender, Lime, Butterfly Pea Flower



SIMPLE JOY

Grey Goose L'Orange, Grapefruit, St. Germain, Aperol, Lemon, Angostura Bitters



THE FIELD*

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

SEASONALLY INSPIRED



CHAMP DE POIRE

Grey Goose La Poire, Cocchi Rosa, Lemon, Green Apple & Celery



STONE FRUIT SOUR

WhistlePig Bourbon, Peach, Apricot, Lemon, Passion Fruit Foam



DECONSTRUCTED MIAMI VICE

Coconut Tequila, Pineapple Rum, Strawberry, Vanilla, Lime, Piña Colada Foam



AUTUMN IN TULUM

Tequila, Mezcal, Pomegranate, Apple, Cranberry, Lime, Chipotle, Black Tea, Black Salt



A MARCO HOLIDAY

Jamaican and Pineapple Rums, Myer's Dark, Coconut, Cold Brew, Allspice, Passion Fruit, Lime

MOCKTAIL & SENSIBLE ALCOHOL CRAFT



APPLE & CELERY

Seedlip Garden & Grove, Apple & Celery, Lemon, Pineapple, Elderflower



SO COOL

Seedlip Garden, Cucumber, Lavender, Mint, Lime, Ginger



NA VENETIAN SPRITZER

Lyer's Spritzer, Seedlip Grove 42, Grapefruit Soda, Orange



BERRY CRUSH

Seedlip Grove, Berries, Lime, Mint

CHAMPAGNE + SPARKLING

001 FRANÇOIS MONTAND 13

Brut Blanc de Blancs Sparkling, France (187ml)

002 MIONETTO 12

Prosecco Brut, Veneto, Italy (187ml)

003 MOËT & CHANDON 25

Brut Champagne, France (187ml)

004 VEUVE CLICQUOT 37 146

Yellow Label Champagne, France

005 J VINEYARDS 80

Sparkling Cuvée, Russian River, Sonoma, CA

006 PERRIER-JOUËT 170

Blason Rosé Brut Champagne, France

007 DRAPPIER 95

Cuvée Carte d'Or Brut Champagne, France

008 LOUIS ROEDERER 510

Cristal Champagne, France

009 LAURENT-PERRIER 175

Blanc de Blancs Brut Nature Champagne, France

010 CHARLES LAFITTE 12 46

Rosé Prestige Sparkling, France

011 SZIGETI GUSTAV KLIMT 60

Gustav Klimt Sekt Brut Blanc de Blancs, Burgenland, Austria

012 FERRARI 85

Perlé Bianco Riserva Brut Sparkling, Trento, Italy

CHARDONNAY

020 HAYES RANCH 13 50

California 2022/23

021 MY FAVORITE NEIGHBOR 20 78

San Luis Obispo County, CA, 2021/22

023 CHALK HILL 15 58

Sonoma Coast, CA, 2022/23

024 LA CHABLISIENNE LE FINAGE 16 62

Chablis, France, 2020/21

025 DROUHIN 150

Côte de Beaune, Burgundy, France, 2020/21

027 CHATEAU MONTELENA 129

Napa Valley, CA, 2020/21

028 FAILLA 105

Olivet Vineyard, Sonoma, CA, 2020/21

029 DOMAINE DROUHIN-VAUDON 100

Chablis Vaudon, France, 2017/18

030 OLIVIER LEFLAIVE 260

Chassagne-Montrachet, Burgundy, France 2021/22

031 BOUCHARD PÈRE & FILS 74

Pouilly-Fuissé, France, 2020/21

032 STAG'S LEAP WINE CELLARS 74

Napa Valley, CA, 2022/23

033 ROMBAUER 92

Carneros, Sonoma, CA, 2022/23

034 EVENING LAND 78

Seven Springs, Eola-Amity Hills, OR 2021/22

ROSÉ

040 FEUDI DI SAN GREGORIO 60

Visione, Campania, Italy, 2021/22

041 LE FIGUIER 13 50

Provence, France, 2022/23

042 FLOWERS 18 70

Sonoma Coast, CA, 2022/23

043 WOLFFER ESTATE 56

Long Island, NY, 2022/23

044 CHATEAU D'ESCLANS 78

Rock Angel, Provence, France, 2021/22

SAUVIGNON BLANC

050 FOURNIER 20 78

Les Belles Vignes Sancerre, Loire Valley, France, 2021

052 OYSTER BAY 13 50

Marlborough, New Zealand, 2022/23

053 MERRY EDWARDS 93

Russian River, CA, 2022/23

054 CLOUDY BAY 68

Marlborough, New Zealand, 2022/23

055 DUCKHORN 16 62

North Coast, CA, 2022/23

057 REGIS MINET 66

Pouilly-Fumé, Loire Valley, France, 2022/23

INTERESTING WHITES

060 MOSCATO D'ASTI 13 50

Fontanafredda, Piemonte, Italy 2022/23

061 RIESLING 80

Stadt Krems, Grillenparz Reserve, Austria, 2020/21

062 RIESLING 12 46

Chateau Ste. Michelle, Columbia Valley, CA, 2021/22

063 GRÜNER VELTLINER 62

Domane Wachau Federspiel, Wachau, Austria, 2021/22

064 ORANGE WINE 14 54

Gérard Bertrand, Orange Gold, France, 2021/22

065 VIOGNIER 46

Miner Family, CA, 2019/20

066 ALBARIÑO 13 50

Pazo das Bruxas, Rias Baixas, Spain, 2022/23

067 ASSYRTIKO 78

Gai'a, Thassitis, Santorini, Greece 2021/22

068 CHENIN BLANC 13 50

Sauvion Vouvray, Loire Valley, France, 2021/22

069 THE PRISONER 20 78

Blindfold, Blanc de Noirs, Sonoma, CA, 2021/22

ITALIAN WHITES

070 PINOT GRIGIO 13 50

Tiefenbrunner, Alto Adige, 2022/23

071 PINOT GRIGIO 17 65

Jermann, Friuli-Venezia Giulia, 2023/24

073 LANGHE ARNEIS 57

Damilano, Piedmont, 2021/22

074 TOSCOLO 52

Vernaccia di San Gimignano, Tuscany, 2021/22

075 SOAVE CLASSICO 50

Suavia, Veneto, 2022/24

076 VERMENTINO 13 50

Argiolas Costamolino, Sardegna, 2021/22

078 VERDICCHIO DEI CASTELLI DI JESI 52

Bucci, Marche, 2022/23

PINOT NOIR + BURGUNDY

100 BELLE GLOS 20 78

Clark & Telephone, Santa Lucia, CA, 2021/22

101 ERATH 13 50

Resplendent, OR, 2020/21

102 CRISTOM 75

Willamette Valley, OR, 2020/21

104 PONZI RESERVE 138

Chehalem Mountains, OR, 2018/19

105 FAILLA 75

Sonoma Coast, CA, 2021/22

106 MIGRATION 78

Russian River Valley, CA, 2021/22

107 KOSTA BROWNE 176

Sonoma Coast, CA, 2021/22

108 PATZ & HALL 80

Sonoma Coast, CA, 2018/19

109 SANFORD 84

St. Rita Hills, CA, 2021/22

110 JOSEPH DROUHIN 165

Côte de Nuits Villages, France, 2020/21

111 BOUCHARD PÈRE & FILS 16 62

Bourgogne Reserve, France 2020/21

112 NICOLE CHANRION 63

Côte de Brouilly Beajolais, France, 2021/22

We are all mortal until the first kiss and the second glass of wine.

- Eduardo Galeano, Uruguayan Journalist

BORDEAUX

201 CHATEAU LAPLAGNOTTE-BELLEVUE 75

Saint Émilion Grand Cru, France, 2019/20

202 SÉGLA 168

2nd Wine Rauzan-Ségla Margaux, France, 2014/15

203 CHATEAU BATAILLEY 186

Paulliac, Bordeaux, France, 2016/17

204 CHATEAU GLORIA 110

Saint Julien, France, 2020/21

205 CHATEAU DE PARENCHÈRE 52

Bordeaux Supérieur, France, 2018/19

206 CHATEAU BELLES-GRAVES 85

Lalande de Pomerol, France, 2018/19

207 CHATEAU DE PEZ 125

St. Estèphe, France, 2019/20

ITALIAN REDS

300 BARBERA D'ASTI

Pico Maccarario, Piemonte, 2021/22

302 NEBBIOLO LANGHE

Vietti Perbacco, Piemonte, 2020/21

303 BAROLO

Damilano, Le Cinque Vigne, Piemonte, 2018/19

304 BARBARESCO

Giuseppe Cortese, Piemonte, 2019/20

305 CHIANTI CLASSICO GRAN SELEZIONE

Antinori, Badia Passignano, Tuscany, 2019/20

306 CHIANTI CLASSICO

Castello di Bossi, Tuscany, 2020/21

307 BRUNELLO DI MONTALCINO

Castiglion del Bosco, Tuscany, 2018/19

308 BRUNELLO DI MONTALCINO

Altesino Montosoli, Tuscany, 2017/18

309 SUPER TUSCAN

Tua Rita Giusto dei Notri, Tuscany, 2020/21

310 SUPER TUSCAN

Antinori Il Bruciato, Tuscany, 2021/22

311 VALPOLICELLA RIPASSO

Bertani, Veneto 2020/21

313 ETNA ROSSO