



THE Oyster SOCIETY

AVAILABLE SUNDAY - THURSDAY BEFORE 6 PM  
\$45 PER PERSON + TAX AND GRATUITY

25% OFF BOTTLES OF WINE UNDER \$100

SMALL BITES

CHOOSE ONE ITEM

**LOBSTER MONTE CRISTO**

*Maine Lobster Meat, Brioche, Triple Cream Brie in a Crispy Batter with Berry Preserves & Saba Glaze*

**SPICY TUNA POPPERS**

*Sesame Rice, Cream Cheese, Spicy Tuna, Spicy Aioli & Eel Sauce*

**SPANISH OCTOPUS**

*Chorizo & Pepper Relish, Olives & Pommes Frites*

**PRIME BEEF TARTAR**

*Crispy Potato Pave, Prime Beef, Egg Yolk, Caper, Shallot, Chives, Parmesan Aioli & Crispy Shallots*

SOUP & SALAD

CHOOSE ONE ITEM

**SHE CRAB SOUP**

*Blue Crab Bisque, Crème Fraiche & Chives*

**SPROUT & CRUNCH SALAD**

*Shredded Brussels, Kale, Green Onion, Radish, Cucumber, Pomegranate, Celery, Broken Pecans, Feta Cheese & Citrus Mustard Vinaigrette*

**TOS HOUSE SALAD**

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

ENTRÉES

CHOOSE ONE ITEM

**HALF LOBSTER THERMIDOR**

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

**GRILLED SALMON**

*Pepper & Olive Tapenade, Beurre Monte, Broccolini & Roasted Potatoes*

**BELL & EVANS AIRLINE CHICKEN BREAST**

*Marinated & Seared, Smoked Olive Oil & Traflata Pasta with Garlic, Spinach, Parmesan & Tomato Confit*

**BEEF SHORT RIB PAPPARDELLE**

*Braised & Pulled Beef Short Rib, Demi-Glace, Shallots, Brie & Parmesan Cream Sauce*

**SURF & TURF** (Additional \$10)

*6oz Petite Filet Mignon, Jumbo Shrimp, Sautéed Spinach & Lobster Guajillo Butter Sauce*

**THE SOCIETY SCAMPI**

*Blue Crab & Shrimp, Basil Pesto, Garlic & Olive Oil, Linguine, Spinach, Parmesan & Bottarga*

