

THE Oyster SOCIETY



APPETIZER

Choice of:

JAPANESE NIGIRI TRIO

Salmon-BBQ, Hamachi-Kosho, Tuna-Ginger Soy

CHEF'S RAW OYSTER TRIO

3 Malpeque Oysters, Citrus & Herb Mignonette, Creme Fraiche, & Caviar

JUMBO WILD SHRIMP

Wild Caught White Shrimp Chilled with Cocktail Sauce

LOBSTER & KING CRAB SALAD

Mâche, Blood Orange Vinaigrette

VOL AU VENT

Beef Short Rib, Demi-Glace, Puff Pastry & Melted Brie

JUMBO SEA SCALLOPS

True Ravioli, Demi-Glace & Porcini Foam

TUNA TARTARE

Crispy Capers, Scallions, Lemon Zest Preserve, Shallot, Deviled Egg Smash, Caviar & Brioche Crouton

CRAB & LOBSTER CAKE

Pickled Tomato Pepper Relish & Pipian

MINI FILET DUET

Goat Cheese, Cabernet / Au Poivre

SOUP & SALAD

Choice of:

SHE-CRAB SOUP

Blue Crab Bisque, Creme 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

CAESAR SALAD

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

DESSERT

Choice of:

VALENTINE'S ROSE FOR TWO

Pistachio Crumble, Raspberry Pastry Cream, Berry Jam & Chocolate Mousse

KEY LIME

CRÈME BRÛLÉE

CHOCOLATE NUTELLA SEMIFREDDO

VALENTINE'S MENU - \$125 PER PERSON

ENTRÉE

Choice of:

TWIN MAINE LOBSTER TAILS

TOS Garlic & Herb Maître D'hôtel Butter, Boursin Mashed Potatoes & Grilled Asparagus

TOS SURF & TURF - 6OZ FILET MIGNON & LOBSTER TAIL

Guajillo Pepper & Lobster Butter, Truffle Mashed Potatoes, & Grilled Asparagus

BRAISED BEEF SHORT RIB

Japanese Sweet Potato, Brussels Sprouts Kim Chee & Sweet Soy Demi-Glace

LOBSTER & CRAB ENCRUSTED HALIBUT

Boursin Mashed Potatoes, Broccoli & Lobster Guajillo Butter

SALMON OSCAR

Blue Crab, Béarnaise Foam, Mashed Potatoes & Asparagus

BELL & EVANS AIRLINE CHICKEN PASTA

Marinated & Seared, Smoked Olive Oil & Tralata Pasta with Garlic, Mushrooms, Spinach, Parmesan & Tomato Confit

POTATO ENCRUSTED GROUPEL

Roasted Baby Potatoes, Haricot Verts, & Pan Piccata Sauce

DREAMY LOBSTER SUSHI ROLL

Maine Lobster Salad, Asparagus & Cucumber - Inside Avocado, Smoked Butter Aioli, Eel Sauce & Trout Roe - Outside

WILD MUSHROOM RISOTTO

Truffle, Parmesan & Wild Forest Mushrooms

SEARED SEA SCALLOPS

Black Spaghetti, Zucchini, Garlic, Shallots, Nduja Sausage & Parmesan Cream

RAW BAR ADD ONS

TOS CAVIAR SERVICE - M.P.

1oz Amur Kaluga Osetra (Italy) OR 1oz Beluga Osetra (Bulgaria), House Crème Fraîche, Chopped Egg, Shallots, Chives and Capers with French Blini

FLORIDA STONE CRAB CLAWS - M.P.

Brandy Mustard Sauce

THE LOVERS PLATTER - \$65

4 Malpeque Oysters, 2 Large Stone Crabs & 2 Jumbo Shrimp Served with Cocktail & Three Mustard Sauce

SEASONAL OYSTERS \$3.75 EACH

Chef's Selection of East & West Coast Oysters

ADD ONS

MAINE 6OZ LOBSTER TAIL M.P. | HUDSON VALLEY SEARED FOIE GRAS \$25 | BURGUNDY BLACK TRUFFLES M.P.

WE LOOK FORWARD TO CELEBRATING WITH YOU!

PLEASE CALL US TO BOOK YOUR RESERVATION - (239) 394-3473

