THE Oyster SOCIETY

NEW YEAR'S EVE MENU - $195 PER PERSON

APPETIZER

Choice of:

JAPANESE NIGIRI TRIO

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

CHEF'S RAW OYSTERS

3 Malpeque Oysters, Ponzu, Creme Fraiche, & Caviar

JUMBO WILD SHRIMP

Wild Caught White Shrimp Chilled with Cocktail Sauce

STEAK TARTARE*

Moroccan Harissa, Whipped Feta, Egg Gel, & Malanga Chip

VOL AU VENT

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

JUMBO SEA SCALLOP

True Ravioli, Demi-Glace & Porcini Foam

ISLANDER'S TUNA TARTARE*

Ginger, Soy, Avocado Smash, Mango Mole, & Wonton Chips

BLUE CRAB CAKE

Pico de Gallo & Aji Amarillo Aioli

BEEF CHEEK & ROASTED BONE MARROW

Braised Wagyu Beef Cheek, Parmesan Gnocchi Truffle Jus, & Toasted Panko

SOUP & SALAD

Choice of:

SHE-CRAB SOUP

Blue Crab Bisque, Creme Fraiche, & Chives

WINTER TRUFFLE BISQUE

Wild Mushroom & Truffle Bisque, Forest Mushrooms, & Crab Salad

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

SWEET ENDINGS

Chef's Secret Duet of two Pastries

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

Boursin Polenta, Red Dragon Sauce, & Toasted Hazelnuts

14 OZ PRIME NY STRIP STEAK

Au Poirve Sauce, Roasted Potatoes, & Haricot Verts

OLIVE OIL POACHED SEABASS

Tuscan Bean Purée, Chorizo Vinaigrette, & Sautéed Spinach

CRISPY RICE HAWAIIAN TUNA*

Soy - Wasabi Cream Sauce, Potato Puree, Dashi Mushrooms & Sauteed Swiss Char

BELL & EVANS AIRLINE CHICKEN PASTA

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

POTATO ENCRUSTED GROUPER

Roasted Baby Potatoes, Haricot Verts, & Pan Piccata Sauce

BLACK TIE ROLL

Iniside – Spicy Tuna, Cucumber, & Avocado
Outside – Torched Prime NY, Shaved Black Truffle, Truffle-Yaki, & Crispy Shallots

PORCINI & TRUFFLE RISOTTO

Goat Cheese, Pickled Currant, Pine Nuts & Truffle–Parmesan Foam

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RAW BAR ADD OI'S

THE ATLANTIS PLATTER* - $650

Two Dozen Oysters on the Half-Shell, 2# Stone Crab Steamed, 1 1/2 Lb Lobster, 12 Key West Shrimp, 1oz Beluga Caviar "Bulgaria", & Scallop Ceviche (for 5-8 guests)

TOS CAVIAR SERVICE - $175

1oz Beluga Caviar "Bulgaria", House Crème Fraiche, Accoutrements' "Chopped – Egg, Shallots, Chives & Capers,", & French Blini

FLORIDA STONE CRAB CLAWS - M.P.

Brandy Mustard Sauce

THE FLORIDIAN PLATTER* - $375

One Dozen Oysters on the Half-Shell, 1# Stone Crab Steamed, 1 1/2 Lb Lobster, 8 Key West Shrimp, 1oz Kaluga Osetra Caviar, & Scallop Ceviche (for 2- 4 guests)

SEASONAL OYSTERS $4 EACH

Chef's Selection of East & West Coast Oysters

ADD OI'S

MAINE 6OZ LOBSTER TAIL $32 **HUDSON VALLEY SEARED FOIE GRAS $28** **BURGUNDY BLACK TRUFFLE $28**
TRUFFLE BUTTER $10

WE LOOK FORWARD TO CELEBRATING WITH YOU!

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