



THE Oyster SOCIETY

CHEF'S SPECIALS 3.3.2026

SOUP

CREAM OF ROASTED VEGETABLES & CAJUN SHRIMP \$16

∞ Roasted Bell Pepper ∞ Yellow Squash ∞ Asparagus ∞ Charred Onion ∞
∞ Potato ∞ Zucchini ∞ Cajun Shrimp

APPETIZER

U10 SEARED SCALLOPS WITH LOBSTER RISOTTO \$32

∞ Scallops ∞ Lobster & Crab Risotto ∞ ∞ Beurre-Monte ∞ Smoked Trout Caviar ∞

ENTREES

CATCH OF THE DAY - FLORIDA TRIPLE TAIL \$45

BLACKENED SWORDFISH \$58

∞ Lobster – Guajillo Butter ∞ Lobster & Crab Risotto ∞ Broccolini ∞ Tomato Salad ∞

PAN ROASTED RED SNAPPER \$56

∞ Coconut Rice ∞ Haricot Verts ∞ Tropical Salsa ∞ Thai Peanut Sauce ∞

BRAISED BEEF SHORT RIBS \$62

∞ Boursin Mashed Potatoes ∞ Asparagus ∞ Demi-Glace ∞ Sea Beans ∞

TODAY'S OYSTER SELECTIONS

LOCAL PREMIUM FLORIDA

SHINEY DIMES, FL Oyster Bay, 2 -2.5" earthy, briny, meaty bite

OTTERS CHOICE, FL Apalachee Bay 2.5~3" Balanced salty taste, fleshy chew, and neutral finish.

BABY SHARKS, FL New Smyrna, 2 -2.5" Umami rich, earthy, briny, meaty bite.

SALTYBIRDS, FL Apalachee Bay 2 -2.25" Smooth and briny with a clean, refreshing finish.

EAST COAST

MURDER POINTS, AL Bayou La Batre 3.25" Subtle Brine, Delicate Meats, Clean Stone Finish

BLUE POINT, CT, 3.5" ~4.5" Medium Salinity, Springy Meat, Mineral Finish

MALPEQUE, P.E.I., 3.5" Moderate Salt, Meaty Bite, Clean Finish

BIG BUTTERS, AL Bayou La Batre 3.25" Balanced salty taste, nice chew, and clean finish

RASPBERRY POINT, P.E.I., 3.25" Crunchy Meat, Gentle Brine, Mushroom Finish

FORTUNE, NB, 3" Sweet Brine with Soft Meats & A Gentle Mineral Finish

BAD BOY, NB, 2.5~3" Mild, Clean Finish

SAVAGE BLONDES, P.E.I., 2.5" Sharp Brine, Sweet, Stony Finish

MOOKIEMOTO, ME, 2.75" Chewy Meat with A Heavy Brine

WEST COAST

HOOD CANAL, WA, 2.25" Firm Meat, With A Salty, Less Sweet Flavor, & Lemon Zest

KISU, BC, 2" Mild in Salinity, Slightly Sweet & A Lengthy Cucumber Finish

PURPLE MOUNTAIN, WA 2~3" Firm, Plump, Sweet Meats, Moderately High Salinity

KUMAMOTO, CA" OR, WA", 2.25" Plump & Buttery, Melon Finish

ROYAL MIYAGI, BC, 3" Medium Brine, Tangy Cucumber Finish

SHIGOKU, WA, 2.75" high-brine, sweet, and crisp taste

PEALE PASS, WA, 2~3" Creamy, With Metallic Soybean Flavor

CHEF DOZEN SAUCES

COCONUT CURRY ∞ SWEER CHILI ∞ OLD BAY & HOT HONEY