

THE Oyster SOCIETY

CHEF'S SPECIALS 4.8.2026

SOUP

CREAM OF CHICKEN & WILD MUSHROOM SOUP \$16

∞ Wild Black Rice ∞ Exotic Mushrooms ∞ Chicken ∞ Cream ∞

APPETIZER

BLACKENED SEA SCALLOPS \$24

∞ Mushroom Risotto ∞ Beurre Monte ∞ Sea Beans ∞

ENTREES

CATCH OF THE DAY

WHOLE BRANZINO BUTTERFLY \$56

LOBSTER & CRAB ENCRUSTED TRIPLE TAIL \$64

∞ Lobster Guajillo Butter ∞ Haricot Verts ∞ Boursin Mashed Potatoes ∞

GRILLED BRANZINO BUTTERFLY \$65

∞ Beurre Monte ∞ Broccoli ∞ Wild Mushroom Risotto ∞

18oz PRIME RIBEYE \$88

∞ Dauphinoise Potatoes ∞ Asparagus ∞ House Jam ∞ Sherry Peppercorn Sauce ∞

TODAY'S OYSTER SELECTIONS

LOCAL PREMIUM FLORIDA

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

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

RATTLESNAKE COVE, FL Apalachee Bay 2.5 -3" Smooth and briny with a clean, refreshing finish.

SHARKBITE, FL New Smyrna, 3" Umami rich, earthy, briny, meaty bite

EAST COAST

SUMMER LOVE, P.E.I., 2.75" Buttery, Creamy Meat, Finishes with A Balance of Salt & Mineral

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

FRENCH KISS, P.E.I., 3" Tender Meats, With Medium Brine & Sweet Flavor

EEL LAKE, SW NS, 3" Plump & Crunchy with Distinct Grassy Finish

WELLFLEET, MA, 3.5" Cool Brine, Buttery Meat, Sweet Lettuce Finish

PINK MOON, P.E.I., 2.75" Creamy Meat with Salt & Mineral Finish

KATAMA BAY, MA, 3.5" Salt Bomb with A Sweet as Candy Finish

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

WEST COAST

PICKERING PASS, WA, 2.75" Briny with A Cucumber Finish

DEER CREEK, WA, 3.75" Light Salt, Cucumber Finish

DABOB BAY, WA, 3.5" Crisp & Briny - Sweet Melon Finish

CHEF DOZEN MIGONETTE SAUCES

FUNKY BLUEBERRY ∞ SWEET CHILI ∞ COCONUT LIME