

THE Oyster SOCIETY



CHEF'S SPECIALS 5.05.2026

SOUP

SHRIMP CHOWDER SOUP \$16

∞ Mix Veggies ∞ Shrimp ∞ Bacon ∞ Micro Greens ∞

APPETIZER

SEA SCALLOPS \$24

∞ Mushrooms Risotto ∞ Beurre Monte ∞ Sea Beans ∞

ENTREES

CATCH OF THE DAY

TRIPLE TAIL \$46

PISTACHIO ENCRUSTED SEABASS \$55

∞ Shrimp & Tuscan Bean Ragu ∞ Basil Puree ∞ Broken Olive Oil ∞

BLACKENED HALIBUT \$58

∞ Coconut Rice ∞ Green Beans ∞ Red Pepper Curry Cream ∞ Pico de Gallo ∞

10oz 35 DAY DRY AGED NY STRIP STEAK \$64

∞ Wild Mushroom Risotto ∞ Baby Zucchini ∞ Sauteed Mushrooms ∞ Demi - Glace ∞

TODAY'S OYSTER SELECTIONS

LOCAL PREMIUM FLORIDA

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

WET KITTY, FL 10 Thousand Islands 2.5~3" Sweet, Nut-Like Flavor & Firm Meats

EAST COAST

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

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

PEACH TREE, VA, 3" ~3.5" Medium Salinity, Springy Meats, Mineral Finish

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

MERE BLUE, ME, 2.5" ~3" Nice Medium Brine with Well Balanced Flavor

BARNSTABLE LADY, MA, 3" Sweet, Nut-Like Flavor & Firm Meats

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

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

GLACIER BAY, NB, 2.75" Dynamic Brine with A Gentle Crunch, Clean Vegetal Finish

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

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

MOONDANCERS, ME, 3~3.5" Briny, Plump Meat, Meaty Texture & True Taste of The Sea

WEST COAST

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

FANNY BAY, BC, 2.75" Mild & Pleasant, Sweet Crisp Finish

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

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

CHEF'S CREEK, BC, 2.75" Medium Brine with Full Meats & A Lettuce Finish

CHEF DOZEN MIGONETTE SAUCES

BLACKBERRY ∞ LYCHEE & PINEAPPLE ∞ MANGO & SWEET CHILLI