

THE Oyster SOCIETY

SEAFOOD | CRAFT COCKTAILS | RAW BAR



OYSTERS & SPECIALS

THE OYSTER & RAW BAR

- ④ **OYSTER & CLAMS - SEASONAL***
The Oyster Society's Daily Selections of Cold-Water Seasonal Oysters and Clams. Please Ask Your Server for Daily Offerings
- ④ **CHEF'S DOZEN***
Chef's Daily Selection of Four (4) Oyster Varietals "3 Per", Accompanied with Daily Unique Sauces
- ④ **(3) JUMBO WILD SHRIMP**
Wild-Caught White Shrimp, Chilled, Served with Cocktail Sauce
- BAKED OYSTER TRIO**
(2) CASINO - Garlic, Bacon, Red Peppers & Cheese
(2) ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream
(2) CARBONARA - Parmigiano, Guanciale, Egg Yolk Carbonara Crust, Truffle Béarnaise
- M.P. ④ **THE OCEANIC PLATTER***
Chef's Dozen Oysters, Dozen Clams, 1 1/2 lb Lobster, Eight (8) Jumbo Shrimp Cocktail, Blue Crab Salad, Scallop Ceviche, 1 lb Crab Selection of the Day
- 48** ④ **THE ATLANTIS PLATTER***
Chef's Selection: 24 Oysters, Dozen Clams, Dozen Jumbo Shrimp Cocktail, (2) 1 1/2 lb Lobsters, 2 lb Crab Selection of the Day, 1 oz Kaluga Osetra Caviar, Blue Crab Salad, Scallop Ceviche
- 24** **TOS CAVIAR SERVICE*** **125 / 175**
1 oz Amur Kaluga Osetra (Italy) OR 1 oz Beluga Osetra (Bulgaria), House Crème Fraîche, Chopped Egg, Shallots, Chives with French Blinis

STACKS TO SHADE

- KOREAN SHORT RIBS**
Kim Chee Slaw, Boursin Creamy Polenta, Red Dragon Sauce **24**
- SPANISH OCTOPUS**
Sun-Dried Tomato Salad, Pita Crisps, Red Pepper Hummus, Black Garlic & Chili Sauce **25**
- JUMBO SEA SCALLOPS**
Truffle Ravioli, Demi-Glace & Porcini Foam **26**
- LOBSTER MONTE CRISTO** **24**
Maine Lobster Meat, Brioche, Triple Cream Brie in Crispy Batter with Fig Preserves & Saba Glaze
- ISLANDER TUNA TARTARE*** **24**
Ginger, Soy, Avocado Cream, Mango Mole, Malanga Chips
- ④ **NEW ORLEANS HOT POT** **24**
Clams, Mussels, Shrimp & Andouille Sausage in Spicy Tomato Creole Broth
- 26 SEARED HUDSON VALLEY FOIE GRAS** **28**
Brioche, Wild Berry Jam & Spiced Cabernet Glaze

SOUPS & SALADS

- CHEF'S SOUP OF THE DAY**
- ④ **SHE-CRAB SOUP** **16**
Blue Crab Bisque, Crème Fraîche & Chives
- ④ **MEDITERRANEAN WEDGE SALAD** **17**
Torched Baby Gem, Whipped Feta, Heirloom Tomato, Mediterranean Olives, Cucumber, Roasted Pepper Emulsion, Oregano & Balsamic Vinaigrette, Toasted Pistachio
- M.P. ④ **TOS HOUSE SALAD** **16**
Roasted Beets, Mint Strawberries, Tangerine & Beet Vinaigrette, Frisée, Arugula, Pumpkin Seeds & Crumbled Goat Cheese
- 16 CAESAR SALAD** **16**
Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing



CHEF'S SPECIALTIES

ADD SOUP, CAESAR OR SEASONAL SALAD 10

- ④ **CRISPY RICE & SESAME ENCRUSTED TUNA*** **51**
Soy & Wasabi Cream Sauce, Potato Purée, Dashi Mushrooms & Sautéed Spinach
- ④ **CHICKEN QUACK N' BLUE** **37**
Two (2) Bell & Evans Chicken Breasts, Duck Ham, Gruyere Cheese, Dijon Cream Sauce, Boursin Mashed Potatoes & Broccolini
- ④ **LOBSTER THERMIDOR** **72**
Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in Sherry Cream, Boursin Mashed Potatoes & Asparagus
- ④ **POTATO ENCRUSTED GROUPEUR** **49**
Baby Bliss Potatoes, Haricots Verts & Pan Piccata Sauce
- ④ **BLACKENED SNAPPER** **46**
Pineapple Chutney, Coconut Rice, Spicy Mango Sauce & Haricots Verts
- ④ **PISTACHIO ENCRUSTED SEA BASS** **55**
Rock Shrimp & Tuscan Bean Ragout, Basil Purée & Broken Olive Oil
- BLACK GARLIC SALMON*** **42**
Vegetable Stir-Fry, Fried Brown Rice & Chinese Char Siu BBQ Sauce
- SEARED SEA SCALLOPS*** **48**
Black Spaghetti, Zucchini, Garlic, Shallots, Nduja & Parmesan Cream Sauce
- ④ **SOME SURF & TURF*** **69**
Butter-Poached Lobster Tail & 6 oz Pepper & Ash Filet Mignon, Guajillo Pepper & Lobster Butter, Boursin Mashed Potatoes & Sautéed Spinach
- THE SOCIETY SCAMPI** **42**
Blue Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan & Bottarga

UPGRADES

- ④ SEARED HUDSON VALLEY FOIE GRAS 2 OZ 25
- ④ OSCAR-STYLE, BLUE CRAB & BÉARNAISE FOAM 18
- ④ 6 OZ MAINE LOBSTER TAIL 30
- ④ LOBSTER & CRAB CRUST WITH LOBSTER GUAJILLO BUTTER 18
- ④ SHAVED TRUFFLES, SEASONAL VARIETIES 25

SAUCES \$5

- ④ BÉARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE
- ④ BEURRE MONTE - LEMON BUTTER
- ④ PAN PICCATA SAUCE - CAPERS, LEMON CREAM SAUCE
- ④ DEMI-GLACE - VEAL REDUCTION
- ④ SHERRY PEPPERCORN
- ④ LOBSTER GUAJILLO CREAM

SIDES

- LOBSTER, CRAB & GNOCCHI CASSEROLE - TRUFFLE & PARMESAN FONDUE 25
- ④ ASPARAGUS - SEA SALT & PARMESAN 14
- ④ LOCALLY GROWN EXOTIC MUSHROOMS & SMOKED BACON 18
- ④ TOS BOURSIN MASHED POTATOES 12
- ④ COCONUT-SCENTED RICE - COCONUT MILK, CILANTRO & LEMONGRASS 8
- ④ DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE 11
- ④ SAUTÉED SPINACH & ARTICHOKES 13
- ④ BROCCOLINI - SUN DRIED TOMATO ROMESCO, PARMESAN 12

FRESH & SIMPLE

FRESH-CUT DAILY

AVAILABLE SEARED, GRILLED OR BLACKENED, FINISHED WITH OLIVE OIL AND SEA SALT.

- ④ **WILD FLORIDA GROUPEUR** **43**
8 oz Line-Caught Florida
- ④ **FLORIDA SNAPPER** **40**
9-10 oz Line-Caught / Species Varies. Based on Best Quality Available
- ④ **FAROE ISLANDS SALMON*** **37**
8 oz Sustainable, Farm-Raised in Faroe Islands
- ④ **YELLOWFIN TUNA*** **42**
8 oz Line-Caught Atlantic
- ④ **CHILEAN SEA BASS** **46**
- IN OR OUT OF THE SHELL**
FINISHED WITH CLARIFIED BUTTER
- ④ **U-10 JUMBO DIVER SCALLOPS*** **45**
Four (4) Seared or Grilled / North Eastern Atlantic
- ④ **TWIN MAINE LOBSTER TAILS** **60**
Two (2) 6 oz Lobster Tails Broiled
- FROM DRY GROUND**
FINISHED WITH SEA SALT AND SERVED WITH ROASTED GARLIC AIOLI WE PROUDLY SERVE CERTIFIED ANGUS BEEF FROM OMAHA NEBRASKA
- ④ **RESERVE 6 OZ FILET MIGNON*** **47**
- ④ **16 OZ PRIME N.Y. STRIP STEAK*** **69**
- ④ **18 OZ PRIME DELMONICO*** **75**
Boneless Ribeye

LIGHT & REFRESHING

-  **ANITA'S SUNSET** 18
Tito's Handmade Vodka, TOS. Mix, Lemon, Champagne, Grapefruit
BRIGHT + CITRUSY + GENTLY SPARKLING
-  **THE FIELD*** 18
Jasmine Green Tea Citadelle Gin, Lavender & Rose, Lime & Elderflower, Egg Whites
FRESH + FLORAL + SOFTLY TEXTURED
-  **OKINAWA SPRITZER** 17
Roku Japanese Gin, Cucumber & Elderflower, Ginger & Lime Acid, CO2
CRISP + COOLING + DELICATE AROMATIC

FRUITY & BOLD

-  **MAI TAI 1944** 17
Plantation Xaymaca Rum, Myers's Float, Lime, Pierre Ferrand Dry Curaçao, Orgeat, Vanilla & Pineapple
BALANCED + NUTTY + CITRUS DRIVEN
-  **BLOOD ORANGE MARGARITA** 18
Corazón Tequila, Lime, Spiced Blood Orange, Sriracha Salt
VIBRANT + JUICY + LIGHTLY TART
-  **MANGO & HOT THINGS** 18
Cazadores Reposado, Mango, Lime, Cilantro, Fire Tincture, Tajin Pineapple Salt
RIPE + SPICY + SLIGHTLY TROPICAL
-  **IMPROVED LYCHEE MARTINI** 20
Grey Goose Vodka, Lychee & Citrus, Cucumber Elderflower Yuzu Foam
SILKY + FRAGRANT + SUBTLY EXOTIC

BOOZY & COMPLEX

-  **SOCIETY OLD FASHIONED** 20
Overholt Rye, Maple, St. Elizabeth Allspice, Cocoa & Ango Bitters
RICH + WARM + SUBTLY SPICED
-  **VESPER AL BERGAMOT** 17
Grey Goose Vodka, Bombay Sapphire Gin, Lillet, Italicus, Lemon Peel
CLEAN + ELEGANT + CITRUS-LIFTED
-  **ADIOS MANHATTAN** 18
Espolòn Añejo Tequila, Cocchi Torino, Ancho Reyes Barrica, Cocoa Bitters, Coffee Essence
DEEP + BOLD + BITTERSWEET
-  **NEGRONI MARCONI** 18
Toasted Rice Bombay Sapphire Gin, Cocchi Torino, Campari, Pandan & Coconut
TOASTED + SOFTLY BITTER + TROPICAL

MOCKTAILS

-  **SO COOL** 14
Seedlip Garden 108, Cucumber, Lavender, Mint, Lime, Ginger

-  **TROPICAL LOVE** 14
Ritual N/A Rum, Mango, Coconut, Lime

-  **LYCHEE DELIGHT** 14
Lyre's N/A Gin, Lychee, Grapefruit, Citrus

CHAMPAGNE + SPARKLING ROSÉ

- 002 MIONETTO** 15
Prosecco Brut, Veneto, Italy (187ml)
- 003 MOËT & CHANDON** 27
Brut Champagne, France (187ml)
- 004 VEUVE CLICQUOT** 37 146
Yellow Label, Champagne, France
- 005 SCHRAMSBERG** 92
Blanc de Blancs Sparkling, North Coast, CA
- 006 PERRIER-JOUËT** 170
Blason Rosé Brut Champagne, France
- 007 DRAPPIER** 97
Cuvée Carte d'Or Brut Champagne, France
- 008 LOUIS ROEDERER** 510
Cristal Champagne, France
- 009 LAURENT-PERRIER** 177
Blanc de Blancs Brut Nature Champagne, France
- 010 CHARLES LAFITTE** 14 54
Rosé Prestige Sparkling, France
- 011 REMI LARROQUE** 60
Pet Nat, Gaillacoise, France
- 012 FERRARI** 85
Bianco Riserva Brut Sparkling, Trento, Italy

CHARDONNAY

- 020 HAYES RANCH** 13 50
California 2024/25
- 021 ROMBAUER** 27 108
Carneros, Sonoma, CA, 2024/25
- 023 CHALK HILL** 16 62
Sonoma Coast, CA, 2024/25
- 024 LA CHABLISIENNE** 18 70
Le Finage, Chablis, France, 2022/23
- 025 DROUHIN** 152
Côte de Beaune, Burgundy, France, 2022/23
- 027 ALPHA & OMEGA** 140
Napa Valley, CA, 2020/21
- 028 FAILLA** 105
Olivet Vineyard, Sonoma, CA, 2022/23
- 029 DOMAINE DROUHIN-VAUDON** 102
Chablis Vaudon, France, 2022/23
- 030 OLIVIER LEFLAIVE** 260
Chassagne-Montrachet, Burgundy, France 2021/22
- 031 BOUCHARD PÈRE & FILS** 74
Pouilly-Fuissé, France, 2022/23
- 032 PATZ & HALL** 80
Sonoma Coast, CA, 2022/23
- 034 EVENING LAND** 78
Seven Springs, Eola-Amity Hills, OR, 2022/23
- 1001 AUBERT** 292
UV-SL, Sonoma Coast, CA, 2023/24
- 033 STAG'S LEAP WINE CELLARS** 78
Karia, Napa Valley, CA, 2022/23
- 1002 PAHLMAYER** 200
Napa Valley, CA 2022/23

SAUVIGNON BLANC

- 050 COMTE DE LA CHEVALIÈRE** 25 98
Sancerre, Loire Valley, France, 2023/24
- 1003 ALPHONSE MELLOTT** 180
Sancerre, Satellite, Loire Valley, France, 2023/24
- 052 OYSTER BAY** 13 50
Marlborough, New Zealand, 2024/25
- 053 MERRY EDWARDS** 93
Russian River, CA, 2023/24
- 054 CLOUDY BAY** 75
Marlborough, New Zealand, 2023/24
- 055 CLOS DU VAL** 18 70
Napa Valley, CA 2024/25
- 057 RÉGIS MINET** 70
Pouilly-Fumé, Loire Valley, France, 2023/24

- 041 LE FIGUIÈRE** 13 50
Provence, France, 2024/25
- 042 MUGA ROSADO** 60
Rioja, Spain, 2024/25
- 043 WOLFFER ESTATE** 56
Long Island, NY, 2024/25

- 044 CHÂTEAU D'ESCLANS** 18 70
Rock Angel, Provence, France, 2022/23

INTERESTING WHITES

- 060 MOSCATO D'ASTI** 14 54
Fontanafredda, Piemonte, Italy 2023/24
- 061 RIESLING** 80
Stadt Krems, Grillenparz Reserve, Austria, 2022/23
- 062 RIESLING** 13 52
Château Ste. Michelle, Columbia Valley, CA, 2023/24
- 063 GRÜNER VELTLINER** 62
Domäne Wachau, Federspiel, Wachau, Austria, 2024/25
- 065 PINOT BLANC** 58
Trimbach, Alsace, France, 2023/24
- 066 ALVARINHO** 16 62
Soalheiro Clássico, Vinho Verde, Portugal, 2022/23
- 067 ASSYRTIKO** 93
Gaia, Thalassitis, Santorini, Greece, 2022/23
- 068 CHENIN BLANC** 16 62
Jacques Dumont, Vouvray, Loire Valley, FR, 2024/25

ITALIAN WHITES

- 070 PINOT GRIGIO** 13 50
Esperto, Friuli-Venezia Giulia, 2024/25
- 071 PINOT GRIGIO** 17 65
Jermann, Friuli-Venezia Giulia, 2024/25
- 072 LUGANA** 15 58
Ca' dei Frati, Lombardy, 2024/25
- 073 LANGHE ARNEIS** 57
Damilano, Piedmont, 2021/22
- 074 VERNACCIA DI SAN GIMIGNANO** 54
Toscolo, Tuscany, 2021/22
- 075 SOAVE CLASSICO** 66
Pra, Veneto, 2021/22
- 076 VERMENTINO** 14 54
Argiolas, Costamolino, Sardegna, 2024/25
- 078 GRECO DI TUFO** 68
Feudi San Gregorio, Cutizzi Riserva, Campania, 2024/25

PINOT NOIR + BURGUNDY

- 100 BELLE GLOS** 20 78
Las Alturas Vineyard, Santa Lucia, CA, 2022/23
- 101 ERATH** 14 54
Resplendent, OR, 2024/25
- 102 CRISTOM** 80
Willamette Valley, OR, 2023/24
- 103 BOARS VIEW ESTATE** 215
Fort Ross-Seaview, Sonoma Coast, CA, 2023/24
- 104 PONZI** 142
Reserve, Chehalem Mountains, OR, 2018/19
- 105 FAILLA** 75
Sonoma Coast, CA, 2022/23
- 106 HARTFORD COURT** 78
Russian River Valley, CA, 2022/23
- 107 KOSTA BROWNE** 201
Sonoma Coast, CA, 2022/23
- 108 PATZ & HALL** 80
Sonoma Coast, CA, 2021/22
- 109 SANFORD** 84
Sta. Rita Hills, CA, 2022/23
- 110 JOSEPH DROUHIN** 170
Côte de Nuits-Villages, France, 2022/23
- 111 REGNARD** 18 70
Bourgogne, France, 2024/25
- 112 NICOLE CHANRION** 63
Côte-de-Brouilly Beaujolais, France, 2023/24

We are all mortal until the first kiss and the second glass of wine.
- Eduardo Galeano, Uruguayan Journalist

BORDEAUX

- 201 CHÂTEAU LAPLAGNOTTE-BELLEVUE** 85
Saint Émilion Grand Cru, France, 2022/23
- 202 CHÂTEAU RAUZAN-SÉGLA** 168
2nd Wine Margaux, France, 2014/15
- 203 CHÂTEAU BATAILLEY** 230
Pauillac, Bordeaux, France, 2017/18
- 204 CHÂTEAU GLORIA** 135
Saint-Julien, France, 2022/23
- 205 CHÂTEAU DE PARENCHÈRE** 52
Bordeaux Supérieur, France, 2020/21
- 206 CHÂTEAU BELLES-GRAVES** 85
Lalande de Pomerol, France, 2019/20
- 207 CHÂTEAU DE PEZ** 125
St. Estèphe, France, 2021/22

ITALIAN REDS

- 300 BARBERA D'ALBA** 62
Ca Viola, Piemonte 2022/23
- 302 NEBBIOLO LANGHE** 64
Vietti Perbacco, Piemonte, 2022/23
- 303 BAROLO** 101
Damilano, Le Cinque Vigne, Piemonte, 2020/21
- 304 BARBARESCO** 84
Giuseppe Cortese, Piemonte, 2020/21
- 305 CHIANTI CLASSICO GRAN SELEZIONE** 106
Antinori, Badia Passignano, Tuscany, 2022/23
- 306 CHIANTI CLASSICO** 15 58
Castello di Bossi, Tuscany, 2022/23
- 307 BRUNELLO DI MONTALCINO** 130
Castiglion del Bosco, Tuscany, 2019/20
- 308 BRUNELLO DI MONTALCINO** 250
Altesino Montosoli, Tuscany, 2017/18
- 309 SUPER TUSCAN** 165
Tua Rita, Giusto dei Notri, Tuscany, 2020/21
- 311 SUPER TUSCAN** 20 70
Le Pupille, Poggio Valente, Tuscany, 2023/24
- 312 VALPOLICELLA RIPASSO** 68
Bertani, Veneto 2021/22
- 313 ETNA ROSSO** 60
Pietradolce, Sicily, 2022/23

INTERESTING REDS

- 318 RIBERA DEL DUERO** 67
Emilio Moro, Spain, 2022/23
- 400 RIOJA** 58
Finca Valpiedra, Cantos de Valpiedra, Spain, 2020/21
- 401 TINTO DE TORO** 95
Numanthia, Spain, 2018/19
- 403 CHÂTEAUNEUF-DU-PAPE** 128
Château St. Cosme, Rhône, France, 2023/24
- 404 DOURO TINTO** 58
Manoella, Portugal, 2022/23
- 500 MERLOT** 13 50
Be Human, Columbia Valley, WA, 2021/22
- 501 MERLOT** 130
Castellare di Castellina, Poggio ai Merli, Tuscany, Italy, 2018/19
- 502 SYRAH** 151
Isole e Olena, Tuscany, Italy, 2019/20

INTERESTING REDS

- 503 SHIRAZ** 95
E&E, Black Pepper, Barossa Valley, Australia, 2015/16
- 504 MALBEC** 13 50
Graffigna, Centenario, Argentina, 2022/23
- 505 ZINFANDEL** 48
Grayson Cellars, CA, 2022/23
- 506 CABERNET FRANC** 56
Tenuta Luisa, Friuli, Italy, 2022/23
- 508 ZINFANDEL** 92
Rombauer Vineyards, Napa Valley, CA, 2022/23
- 509 PETITE SIRAH** 92
Robert Biale, Royal Punisher Vineyard, Napa Valley, CA, 2022/23

CABERNET + BLENDS

- 600 TREANA** 16 62
Paso Robles, CA, 2023/24
- 601 JOSH CELLARS** 13 50
CA, 2023/24
- 602 PRIEST RANCH** 25 96
Napa Valley, CA, 2022/23
- 603 TAKEN WINE CO** 20 78
Napa Valley, CA, 2019/20
- 604 HEITZ CELLAR** 150
Napa Valley, CA, 2019/20
- 605 HANNA WINERY** 74
Alexander Valley, CA, 2022/23
- 606 ROBERT MONDAVI** 86
Napa Valley, CA, 2021/22
- 607 STAG'S LEAP WINE CELLARS** 146
Artemis, Napa Valley, CA, 2021/22
- 608 TO KALON VINEYARD CO** 385
H.W.C., Oakville, CA, 2018/19
- 609 CHARLES KRUG** 130
Generations, Napa Valley, CA, 2019/20
- 610 FAR NIENTE** 205
Napa Valley, CA, 2021/22
- 611 NICKEL & NICKEL** 185
Napa Valley, CA, 2022/23
- 612 O'SHAUGHNESSY** 160
Napa Valley, CA, 2019/20
- 613 JARVIS** 360
Napa Valley, CA, 2018/2019
- 614 ORIN SWIFT** 80
Abstract, Red Blend, CA, 2022/23
- 615 OPUS ONE** 325
Overture, Napa Valley, CA, 2021/22
- 617 SCHRADER** 192
Double Diamond, Oakville, Napa Valley, CA, 2022/23
- 618 QUINTESSA** 600
Rutherford, CA, 2022/23
- 619 OPUS ONE** 755
Napa Valley, CA, 2022/23
- 620 JUSTIN** 130
Isosceles, Paso Robles, CA, 2020/21
- 621 ORIN SWIFT** 140
Papillon, Napa Valley, CA, 2022/23
- 623 JOSEPH PHELPS** 185
Napa Valley, CA, 2022/23