



THE Oyster SOCIETY

CHEF'S SPECIALS 9.28.26

SOUP

NEW ENGLAND SEAFOOD CHOWDER \$16

∞ Bacon ∞ Clams ∞ Fish ∞ Potatoes ∞ Cream ∞ Mire Poix ∞

APPETIZERS

SALMON TIRADITO \$24

∞ Salmon Belly ∞ Jalapeno-Avocado Sauce ∞ Onion Brunoise ∞
∞ Toasted Quinoa ∞ Green Apple ∞ Micro Cilantro ∞

ENTREES

CATCH – LOCAL TRIPLE TAIL \$45

LOBSTER & CRAB ENCRUSTED HALIBUT \$63

∞ Boursin Mashed Potatoes ∞ Broccolini ∞ Lobster Guajillo Butter ∞

GRILLED WHOLE BRANZINO MEDITERRANEAN \$75

∞ Light Tomato Sauce ∞ Cavatelli ∞ Olives ∞ Hollander Mussels ∞

18 OZ DELMONICO RIBEYE & CAMBOZOLA BRULEE \$85

∞ Broiled and Charred Cambozola Cheese ∞ Dauphinoise Potatoes ∞
∞ Asparagus ∞ Cabernet Reduction ∞

DESSERT

FALL TRIO \$25

THE APPLE PIE – Vanilla-Cinnamon Infused Cream & Apple Compote

BANANA & HAZELNUT – Banana Cake, Hazelnut Cream & Banana Caramel

BLACK FOREST – Chocolate Cake, Chocolate Mousse & Dark Cherries

TODAY'S OYSTER SELECTIONS

LOCAL OYSTERS

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.

LITTLE HONEYS, FL Apalachee Bay 2.5~3" Complex sweet and succulent flavor honeydew finish.

SUMMER SALT 3" Buttery, Creamy Meat, Finishes with A Balance of Salt & Mineral

EAST COAST

IRISH POINT, P.E.I., 2.75" Sweet Brine with A Crunchy, Meat Mineral Finish

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

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

FIRE LAKE, PEI, 2.75" Smooth salinity with a pronounced vegetal finish

BEAU SOLEIL, NB, 2.5" Delicate with A Mild Brininess & Sweet Finish

COLIVILLE BAY, P.E.I., 3.25" Moderate Brine with A Clean, Rounded Granite Finish

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

GREAT WHITES, MA, 2.5~3" Medium Salinity Notes of Green Melon, Citrus & Cucumber

MOMMA MIA, P.E.I., 2.5" ~3" Nice Medium Brine with A Slightly Fruity Finish

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

WHITE STONE, VA, 3" 4" flavor of mushrooms and fresh herbs, oceanic saltiness and umami

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

WEST COAST

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

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

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

ROYAL MIYAGI, WA, 3" Savory Brine With A Tangy, Cucumber Finish.

KUSSHI, BC, 1.75" Good Salt, Robust Melon Cucumber Finish

CHEF DOZEN MIGONETTE SAUCES

∞ STRAWBERRY, CARDAMOM & MINT ∞ CHIPTLE - SOY ∞ POMEGRANTE SHALLOT ∞