THE Oyster SOCIETY

CHEF'S SPECIALS 11.04.26

SOUP

CREAMY CORN CHOWDER $16

APPETIZER

BLUEFIN TUNA CRUDO $26
∞ Bluefin Tuna ∞ Yuzu Vinaigrette ∞ Pickled Red Radishes ∞

ENTREES

GRILL DORADE $70
∞ Dorade ∞ Salsa Verde ∞ Stir Fry Vegetables ∞ Roasted Potatoes ∞

LOBSTER TAIL "MILANESE" $70
∞ (2) Main Lobster Tails "Milanese" ∞ Roasted Cauliflower ∞ Chorizo-Saffron Rice ∞

THE KING & CUT $175
∞ 32oz CAB Prime Porterhouse ∞ King Crab poached in Beurre monte ∞ Asparagus

TODAY'S OYSTER SELECTIONS

LOCAL OYSTERS

SHARKBITE, FL New Smyrna, 3" Umami rich, earthy, briny, meaty bite.
IROCS, FL Apalachee Bay 2 -2.25" Smooth and briny with a clean, refreshing finish.
BIG GULPS, FL Apalachee Bay 2.5˜3 Salty taste, nice chew, and clean finish.

EAST COAST

TIDAL TREASURES, PEI, 3.25" Bright, briny open, that transitions into a rich, buttery body, subtly sweet finish.
BLUE POINT, CT, 3.5" ˜4.5" Medium Salinity, Springy Meats, Mineral Finish
MALPEQUE, P.E.I., 3.5" Moderate Salt, Meaty Bite, Clean Finish
EEL LAKE, SW NS, 3" Plump & Crunchy with Distinct Grassy Finish
IRISH POINT, P.E.I., 2.75" Sweet Brine with A Crunchy, Meat Mineral Finish
BEAU SOLEIL, NB, 2.5" Delicate with A Mild Brininess & Sweet Finish
FIRE LAKE, PEI, 2.75" Smooth salinity with a pronounced vegetal finish
QUEENS CUP, P.E.I., 3" Moderate Salt, Meaty Bite, Clean Finish
IRISH POINT, P.E.I., 2.75" Sweet Brine with A Crunchy, Meat Mineral Finish
CHADWICK CREEK, NC, 2.5-4" The buttery texture combines with clean brininess and a lingering sweet finish
GREAT WHITES, MA, 2.5˜3" Medium Salinity Notes of Green Melon, Citrus & Cucumber
MOOKIEMOTO, ME, 2.75" Chewy Meat with A Heavy Brine

WEST COAST

KUSSHI, BC, 1.75" Good Salt, Robust Melon Cucumber Finish
CHEF'S CREEK, BC, 2.75" Medium Brine with Full Meats & A Lettuce Finish
KUMAMOTO, CA, OR WA, 2.25" Plump & Buttery, Melon Finish
FANNY BAY, BC, 2.75" Mild & Pleasant, Sweet Crisp Finish
PURPLE MOUNTAIN, WA 2˜3" Firm, Plump, Sweet Meats, Moderately High Salinity

CHEF DOZEN MIGONETTE SAUCES

∞ **PASSION FRUIT & SWEET PEACH NOIR** ∞ **RED CURRY** ∞ **AJI AMARILLIO** ∞

STONE CRAB SEASON 2026-2027

∞ **LARGE $22 per claw** ∞
∞ **JUMBO $40 per claw** ∞