THE Oyster SOCIETY

SEAFOOD | CRAFT COCKTAILS | RAW BAR

OYSTERS & SPECIALS

THE OYSTER & RAW BAR

OYSTER & CLAMS - SEASONAL* M.P.
The Oyster Society's Daily Selections of Cold-Water Seasonal Oysters and Clams. Please Ask Your Server for Daily Offerings

CHEF'S DOZEN* 48
Chef's Daily Selection of Four (4) Oyster Varietals "3 Per", Accompanied with Daily Unique Sauces

(3) JUMBO WILD SHRIMP 24
Wild-Caught White Shrimp, Chilled, Served with Cocktail Sauce

BAKED OYSTER TRIO 24
(2) CASINO - Garlic, Bacon, Red Peppers & Cheese
(2) ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream
(2) CARBONARA - Parmigiano, Guanciale, Egg Yolk Carbonara Crust, Truffle Béarnaise

THE OCEANIC PLATTER* M.P.
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

THE ATLANTIS PLATTER* M.P.
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

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

SUSHI BAR

FIRECRACKER ROLL* 25
Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha

TSUNAMI CRUNCH ROLL* 26
Hamachi, Cucumber, Mint, Shaved Jalapeño, Crispy Tempura Flake & Lemon – Yuzu Kosho Jus

THE OCEAN KING 36
Lobster & Blue Crab, Shrimp, Avocado, Asparagus, Caviar, Volcano & Kabayaki Sauce

SAMBA ROLL 24
Salmon, Jalapeño, Cucumber, Scallions, Avocado, Red Tobiko & Sambal Aioli

BLACK TIE ROLL* 32
Spicy Tuna, Cucumber, Avocado, Torched Prime NY, Shaved Black Truffle, Truffle-Yaki, Crispy Shallots

THE DRAGON ROLL 28
Shrimp Tempura, Asparagus, Spicy Blue Crab, Cream Cheese, Avocado, Shredded Krab Stick, Spicy Aioli, Beet String & Kabayaki Sauce

SOCIETY SUSHI PLATTER* 78
Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll & Hawaiian Ahi Poke

SNACKS TO SHARE

KOREAN SHORT RIBS 24
Kim Chee Slaw, Boursin Creamy Polenta, Red Dragon Sauce

SPANISH OCTOPUS 25
Sun-Dried Tomato Salad, Pita Crisps, Red Pepper Hummus, Black Garlic & Chili Sauce

JUMBO SEA SCALLOPS 26
Truffle Ravioli, Demi-Glace & Porcini Foam

ISLANDER TUNA TARTARE* 24
Ginger, Soy, Avocado Cream, Mango Mole, Malanga Chips

NEW ORLEANS HOT POT 24
Clams, Mussels, Shrimp & Andouille Sausage in Spicy Tomato Creole Broth

SEARED HUDSON VALLEY FOIE GRAS 28
Brioche, Wild Berry Jam & Spiced Cabernet Glaze

LOBSTER MONTE CRISTO 24
Maine Lobster Meat, Brioche, Triple Cream Brie in Crispy Batter with Fig Preserves & Saba Glaze

SOUPS & SALADS

CHEF'S SOUP OF THE DAY M.P.

SHE-CRAB SOUP 16
Blue Crab Bisque, Crème Fraîche & Chives

MEDITERRANEAN WEDGE SALAD 17
Torched Baby Gem, Whipped Feta, Heirloom Tomato, Mediterranean Olives, Cucumber, Roasted Pepper Emulsion, Oregano & Balsamic Vinaigrette, Toasted Pistachio

TOS HOUSE SALAD 16
Roasted Beets, Mint Strawberries, Tangerine & Beet Vinaigrette, Frisée, Arugula, Pumpkin Seeds & Crumbled Goat Cheese

CAESAR SALAD 16
Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing



CHEF'S SPECIALTIES

ADD SOUP, CAESAR OR SEASONAL SALAD 10

CRISPY RICE & SESAME ENCRUSTED TUNA* 51
Soy & Wasabi Cream Sauce, Potato Purée, Dashi Mushrooms & Sautéed Spinach

CHICKEN QUACK N' BLUE 37
Two (2) Bell & Evans Chicken Breasts, Duck Ham, Gruyere Cheese, Dijon Cream Sauce, Boursin Mashed Potatoes & Broccolini

LOBSTER THERMIDOR 72
Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in Sherry Cream, Boursin Mashed Potatoes & Asparagus

POTATO ENCRUSTED GROUPER 49
Baby Bliss Potatoes, Haricots Verts & Pan Piccata Sauce

BLACKENED SNAPPER 46
Pineapple Chutney, Coconut Rice, Spicy Mango Sauce & Haricots Verts

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

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

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

FRESH & SIMPLE

FRESH-CUT DAILY

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

WILD FLORIDA GROUPER 43
8 oz Line-Caught Florida

FLORIDA SNAPPER 40
9-10 oz Line-Caught / Species Varies. Based on Best Quality Available

FAROE ISLANDS SALMON* 37
8 oz Sustainable, Farm-Raised in Faroe Islands

YELLOWFIN TUNA* 42
8 oz Line-Caught Atlantic

CHILEAN SEA BASS 46
8 oz Line-Caught Deep Water Arctic

IN OR OUT OF THE SHELL

FINISHED WITH CLARIFIED BUTTER

U-10 JUMBO DIVER SCALLOPS* 45
Four (4) Seared or Grilled / North Eastern Atlantic

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

RESERVE 6 OZ FILET MIGNON* 47

16 OZ PRIME N.Y. STRIP STEAK* 69

18 OZ PRIME DELMONICO* 75
Boneless Ribeye

SAUCES $5

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

SIDES

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

EXECUTIVE CHEF CHRIS DEGENOVA | RESERVATIONS ARE SUGGESTED. PLEASE CALL 239.394.FISH | MENU IS SUBJECT TO CHANGE DUE TO SEASONAL CONDITIONS.
WE RESERVE THE RIGHT TO ADD A SERVICE CHARGE OF 20% TO A CHECK FOR PARTIES OF 6 OR MORE.
* CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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, Tajín 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

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 PAHLMEYER 200
Napa Valley, CA 2022/23

SAUVIGNON BLANC

050 COMTE DE LA CHEVALIÈRE 25 98
Sancerre, Loire Valley, France, 2023/24

1003 ALPHONSE MELLOT 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

ROSÉ

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 Supèrieur, 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