

Aw, Shucks!

OYSTER BAR & BISTRO



SMALL PLATES & SHAREABLES

OYSTERS ON THE HALF SHELL

See Server for Today's Selections M/P

OYSTERS ROCKEFELLER HALF DOZEN 19

Spinach & Garlic Cream Reduction, Fresh Hollandaise

SOUP OF THE DAY

Chef's Seasonal Creation M/P

MEDITERRANEAN PLATTER 10

Fresh Hummus, Tzatziki and Baba Ganoush served with Olive Oil Brushed Grilled Pita and Tortilla Chips

GARLIC BREAD WITH CHEESE 8

Herb & Garlic Butter, Mozzarella Cheese

FRIED BRUSSEL SPROUTS 9

Served with Chef's Artisan Sweet & Spicy Jalapeno Sauce and Toasted Almonds

POLENTA FRIES 9

Fried Polenta with an Arugula Pesto Aioli

GRILLED CALAMARI 13

Black Olives, Capers, Roasted Red Peppers, Lemon and Garlic, Balsamic Reduction

FRIED CALAMARI AND SHRIMP 17

Golden Brown Dusting, Chipotle Aioli, Lemon

LAMB SPIDUCCI (5) - 14

Grilled Lamb Skewers served with Tzatziki

ARANCINI (5) - 12.5

Lightly Fried Rice Balls stuffed with Peas & Cheese served with Tomato Sauce

STEAMED P.E.I. MUSSELS 13

Fennel, Sambuca, Cherry Tomatoes, White Wine Chardonnay

BEEF CARPACCIO 15

Thinly Sliced AAA Beef Tenderloin, Baby Arugula, Fried Capers, Lemon Olive Oil, Shaved Parmesan Cheese

CHEF'S BOARD 20

Chef's Selection of Cured Meats, Cheeses, Grilled Vegetables, House Made Preserves and Crostinis

SALADS

SEASONAL GREENS SALAD 11

Cucumber wrapped Organic Mixed Greens, Cherry Tomatoes, Diced Peppers, Raspberry Vinaigrette

CAESAR SALAD 12

Crisp Romaine Hearts, Smoked Bacon Crumble, Parmesan Croutons, Roasted Garlic Caesar Dressing

HEIRLOOM CAPRESE SALAD 16

Local Grown Heirloom Tomatoes, Fresh Fior di Latte Mozzarella, Basil, Balsamic Reduction

ANTIOXIDANT BEET SALAD 15

Trio of Beets, Friscee, Arugula, Radicchio, Ontario Goat Cheese, Toasted Almonds, White Honey Balsamic Vinaigrette, Extra Virgin Olive Oil

Add Chicken Breast 6

Add Shrimp Skewer (3) 8