



WINTER RESTAURANT WEEK AT THE OYSTER



★★ JANUARY 10 - 19, 2020 ★★

★★★ LUNCH \$20 ★★★

Daily, 11:30 - 4pm only

FIRST COUSE

2 grilled oysters casino
herb, parmesan & bacon butter

3 jumbo shrimp cocktail
stoli citron cocktail sauce

classic caesar salad
cornbread croutons, shaved
parmesan

SECOND COURSE

Soup & Sliders
cup of cream of crab & 2 crab
cake sliders

**harvest brussel sprout
salad w/chicken**
dried cranberries, blue cheese,
pecans, apples, roasted sweet
potatoes, fried shallots, apple
cider vinaigrette

southwest salmon tacos
grilled, butter lettuce, fresh pico
de gallo, capers, avocado-basil
vinaigrette

★★★ DINNER \$35 ★★★

Daily until close.

FIRST COURSE

cream of crab, cup
jumbo lump, sherry, cream

½ dozen raw local oysters
stoli citron cocktail sauce,
mignonette, lemon

roasted beet salad
red & golden, field greens, goat
cheese, dijon vinaigrette



SECOND COURSE

jumbo lump crab cake
roasted corn & cucumber relish,
dijon fennel mustard

ahi tuna poke bowl
sushi rice, nori, carrots,
cucumber, avocado, sesame
seeds, spicy peanut sauce

grilled fresh salmon
mashed potatoes, asparagus, herb
mushroom beurre blanc

THIRD COURSE

key lime mousse
brown sugar graham cracker, fresh whipped cream

raspberry olliejack
vanilla gelato, Grand Marnier soaked raspberries, fresh
whipped cream

★★★ BRUNCH \$20 ★★★

Saturday & Sunday only, 11:30-3pm

FIRST COURSE

bacon herb deviled eggs
3, spicy micro greens

crab hush puppies
3, maple honey butter

bloody mary bar
2 trips to our original bloody bar,
vodka, homemade mixers & lots
of garnishes

SECOND COURSE

top o' the morning
open faced toasted brioche, fried
chicken, cheddar, bacon, tasso
ham gravy, fried egg

**grilled shrimp avocado
toast**
avocado & goat cheese, fresh
pico de gallo, avocado-basil
vinaigrette, mixed greens

**house cured salmon
benedict**
farm fresh poached eggs,
brioche, caper hollandaise,
brunch potatoes

ADD BOTTOMLESS MIMOSAS TO ANY BRUNCH FOR \$12

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consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.
not available for carryout