

OYSTER & CHOP

• B I S T R O •

BAR MENU

Today's Oyster Selection 6 or 12	
NATURAL	40/79
lemon, champagne mignonette	
BEER BATTERED	44/85
crispy beer batter & aioli	
KILPATRICK	44/85
bacon, shallots, Worcestershire	
GARLIC BUTTER POACHED	44/85
brioche crumb, parsley, lemon	
OYSTER LOVERS CLUB	85
a tasting dozen of today's oysters. served natural	
Oyster Shots	19
margarita or bloody mary	
House Smoked Local Oysters (6)	41
crostini, siracha & honey mayo, parsley salad	
French Fries	16
truffle, parmesan, aioli	
Northland Kingfish Crudo	39
Salsa Macha, lime, coriander, avocado, radish, crispy chicken chicharrónes	
Onion Rings	16
tobasco maple butter	
Crispy Calamari	32
furikake, togarashi, yuzu mayo	
Hand Cut Angus Beef Tartare	38
tempura oyster, cured egg yolk, pickled red onion, crispy wafer	
Fish & Chips	39
beer battered market fish, chips, tartare sauce, & lemon	
Tahitian Ceviche	37
tuna, coconut, lime, fresh chilli, charred pineapple, vanilla bean	
Buttermilk Fried Chicken	25
furikake, wasabi ranch dressing, lemon	
OC Grazing Board	79
A selection of charcuterie, house made rillettes and parfait, local artisan cheeses, house pickles, stone fruit chutney, grilled bread	

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OYSTER HAPPY HOUR

Available 3pm-5pm

Please ask your waiter for today's selections

Happy Hour Oysters

(minimum 6 per order)

served natural, lemon,
champagne mignonette

2 ea

Happy Hour Cocktail

19

Happy Hour Wine

12

Happy Hour Beer

8
