

# OYSTER & CHOP

• B I S T R O •

## BAR MENU

<b>Today's Oyster Selection 6 or 12</b> NATURAL lemon, champagne mignonette	40/79
<b>BEER BATTERED</b> crispy beer batter & aioli	44/85
<b>KILPATRICK</b> bacon, shallots, Worcestershire	44/85
<b>GARLIC BUTTER POACHED</b> brioche crumb, parsley, lemon	44/85
<b>OYSTER LOVERS CLUB</b> a tasting dozen of today's oysters. served natural	85
<b>Oyster Shots</b> margarita or bloody mary	15
<b>House Smoked Local Oysters (6)</b> crostini, siracha & honey mayo, parsley salad	41
<b>French Fries</b> truffle, parmesan, aioli	16
<b>Buffalo Milk Burrata</b> shaved fennel, radish, orange, sherry vinegar, black olive	36
<b>Onion Rings</b> tobasco maple butter	16
<b>Crispy Calamari</b> furikake, togarashi, yuzu mayo	31
<b>Hand Cut Angus Beef Tartare</b> cured smoked hens egg yolk, rye crackers, caraway, dill pickle	37
<b>Fish &amp; Chips</b> beer battered market fish, chips, tartare sauce, & lemon	39
<b>Tahitian Ceviche</b> tuna, coconut, lime, fresh chilli, charred pineapple, vanilla bean	36
<b>Buttermilk Fried Chicken</b> furikake, wasabi ranch dressing, lemon	24
<b>Pork Cheek &amp; Trotter Croquette</b> apple caramel, pickled cucumber, rocket	38
<b>OC Grazing Board</b> A selection of charcuterie, house made rillettes and parfait, local artisan cheeses, house pickles, stone fruit chutney, grilled bread	79

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## OYSTER HAPPY HOUR

**Available 3pm-5pm**  
*Please ask your waiter for  
today's selections*

**Happy Hour Oysters** 2 ea  
(minimum 6 per order)

served natural, lemon,  
champagne mignonette

**Happy Hour Cocktail** 15

**Happy Hour Wine** 12

**Happy Hour Beer** 8

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