

OYSTER&CHOP

OYSTERS

NATURAL (6 / 12)	40 / 79
lemon, champagne mignonette	
TEMPURA (6 / 12)	44 / 87
black vinegar caramel, chipotle aioli	
OYSTER LOVERS	85
a tasting dozen of today's oysters, natural	

SMALLER BITES

BLOODY MARY OYSTER SHOT	19 ea
vodka, spiced tomato juice	
TEA SMOKED OYSTER	8 ea
sriracha honey mayonnaise, parsley salad	
LIME MARINATED OYSTER	8 ea
green apple, celery, chive oil	
WAGYU OYSTER	9 ea
wagyu tallow, miso garlic butter, fermented chilli	
POTATO PAVÉ	9 ea
sour cream, chive	
KING PRAWN CHOUX BUN	18 ea
smoked fish mayonnaise, celery, dill	

BAR FOOD

STRAIGHT CUT CHIPS	16
truffle parmesan, aioli	
DRY AGED KINGFISH CRUDO	39
ajo blanco, chilli, burnt orange	
MIXED OLIVES	19
rosemary, orange zest	
CRISPY CALAMARI	32
furikake, togarashi, yuzu mayonnaise	
FISH & CHIPS	36
beer battered market fish, chips, tartare sauce	
BUTTERMILK FRIED CHICKEN	25
furikake, wasabi ranch dressing, lemon	
OC GRAZING BOARD	79
charcuterie, rillettes & parfait, local artisan cheeses, house pickles, stone fruit chutney, grilled breads	

OYSTER HAPPY HOUR

AVAILABLE 3PM - 5PM
please ask your waiter for today's offerings

NATURAL OYSTERS min. 6 per order	2 ea
lemon, champagne mignonette	
HAPPY HOUR COCKTAIL	18
HAPPY HOUR WINE	12

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