

SUPPER AT

**FROM THE
OYSTER ROOM**

- *ISLAND CREEK, MA.....3.50
- *PICKERING PASSAGE, WA.....3.50
- *MOOKIE BLUES, ME.....3.50
- *KUSHI, BC.....3.50
- *MIDDLE NECK CLAMS, ME.....1.50
- STONE CRAB CLAWS.....MP
- *TUNA POKE, PONZU, MACADAMIA.....22
- PEEL N' EAT SHRIMP, RED REMOULADE...24
- *SIBERIAN STURGEON CAVIAR
BRIOCHE & CREMÈ FRAÎCHE.....100

***THE BISCAYNE
PLATTER**

*Dozen Oysters,
Little Necks Clams,
Peel n' Eat Shrimp,
Yellowtail Crudo,
Corvina Ceviche,
Tuna Poke*

90

***THE COLLINS
PLATTER**

*Dozen and a Half Oysters,
Little Neck Clams,
Peel n' Eat Shrimp,
Yellowtail Crudo,
Corvina Ceviche,
Tuna Poke,
Lobster Salad,
Salmon Tartare*

140

Chef's Tasting Menu

FOR THE TABLE

\$65/\$85 PP

SNACKS

- LITTLE LOBSTER ROLL, YUZU, TOBIKO, PICKLES.....8ea
- **SHEEP'S MILK RICOTTA, GRILLED BREAD, HERBS.....14

APPETIZERS

- LITTLE GEM SALAD, JAMON SERRANO, AVOCADO.....18
- TOMATO SALAD, BASIL SEEDS, CUCUMBER, FETA.....16
- *YELLOWTAIL CRUDO, SPICY WATERMELON, JALAPEÑO.....20
- *CLASSIC CORVINA CEVICHE, SWEET POTATO, CORN, RADISH.....20
- LOBSTER SALAD, VADOUVAN CURRY, MANGO, CASHEWS, COCONUT.....23
- OCTOPUS "A LA GALLEGA" SMOKED PIMENTON, OLIVES, CAPERS.....24
- *PRIME STEAK TARTARE, COGNAC AIOLI, SHIITAKE, TOASTED RYE.....20

PIZZA & PASTAS

- OG PEPPERONI PIZZA, NDUJA, GRANA PADANO.....19
- ROASTED EGGPLANT AGNOLOTTI, MOZZARELLA, FRESH BASIL.....22
- **PAPPARDELLE, LAMB RAGU, SHEEP'S MILK RICOTTA & MINT.....24

FISH & MEATS

- SEARED SCALLOPS, CREAMY POLENTA, SWISS CHARD, PORK BELLY.....35
- **RED SNAPPER "MOQUECA" SPICED LOBSTER BROTH, XUXU SLAW34
- FAROE SALMON, ROOT VEGETABLES, WHEAT BERRIES, BASIL.....32
- CHICKEN RIGANATI, ROASTED EGGPLANT, HTIPITI, ALMONDS.....28
- ROASTED JERK PORK, COCA-COLA RICE, PINEAPPLE CHUTNEY.....28
- DOUBLE CHEDDAR BURGER, SECRET SAUCE, FRIES.....24
- HANGER STEAK, KIMCHI FRIED RICE, ORGANIC EGG.....34
- BONE IN PRIME NY STRIP, DRESSED GREENS.....65
- BONE IN PRIME RIBEYE FOR TWO, SPICY POTATOES.....135

ON THE SIDE

- CURRY BRUSSELS SPROUTS, ROASTED PEANUTS.....9
- CRUSHED POTATOES, TRUFFLE AIOLI.....9
- FRENCH FRIES.....9

Thank you for coming to our Restaurant.

Automatic service charge of 20% is applied, 22% to parties of 6 or more. Chef of the Kitchen: Adonay Tafur

**There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician
If you have any allergies please notify your server.

**SIGNATURE ITEMS