

# OYSTERS

\* Served with Vodka Bloody Mary Sauce

Oysters Daily Selection	Market Price
Oyster Sampler (Chef's choice of 15 oysters)	30

# APPETIZERS

<b>Tomato and mozzarella Napoleon</b>	14
Beef steak tomato and fresh milk mozzarella, basil, and a drizzle of extra virgin olive oil.	
<b>Trio of Tartare</b>	18
Layers of lump crabmeat, spicy tuna and avocado Drizzled with wasabi oil	
<b>Jumbo Shrimp Cocktail</b>	18
Served with Osetra's house-made zesty cocktail sauce	
<b>Shellfish Platter (for two)</b>	45
Alaskan king crab legs, Maine lobster, Mexican white shrimp, Green Lips mussels and oysters	
<b>Maryland Crab Cake</b>	18
Sautéed white lump crab meat finished with fresh mango salsa and served with a house-made Tabasco aioli	
<b>Tempura Mexican Shrimp</b>	18
Tempura style served over watercress salad, topped with mango salsa	
<b>Oysters Rockefeller</b>	15
Baked with sautéed spinach and crispy bacon. Finished with a dill cream sauce	
<b>Sesame Seed tuna</b>	15
Sesame seed crusted, seared and drizzled with soy glaze and wasabi. Served sashimi style.	

18% gratuity added to parties of 6 or more

## SALADS

<b>Beet and blood orange salad</b>	10
Red and yellow beet, blood oranges tossed with champagne vinaigrette	
<b>Heart of Romaine</b>	9
Traditional Cesar salad served in a parmesan basket	
<b>Add shrimp</b>	5
<b>Potato and French green beans salad</b>	10
Gold Yukon potatoes, baby French green beans, oregano, and extra virgin olive oil. Served warm	
<b>Fennel Salad</b>	10
Shaved fennel, arugula, pear tomatoes and herb goat cheese Hazelnut vinaigrette	
<b>Duck Salad</b>	14
Watercress, chiffonade Belgian endive, arugula, duck confit and D'Anjou pear poached in merlot wine Walnut vinaigrette	
<b>Osetra Salad</b>	15
Watercress, yellow and red beets, Frisee, French beans, sashimi tuna and Tobiko caviar, in a soy citrus vinaigrette	

## SOUPS

<b>White clam chowder</b>	10
<b>Soup of the day</b>	10

## PASTA

<b>Spaccatelle</b>	22
Twisted shaped pasta and lamb sausage, finished in a lightly creamy red tomato concassé, tossed with watercress and goat cheese	
<b>Lobster and Crab Ravioli</b>	26
House-made Maine lobster and blue crab stuffed ravioli in a asparagus and saffron cream sauce	
<b>Duck Ravioli</b>	24
Homemade triangle shaped ravioli, filled with ground duck and Chef's spices. Finished in a Porcini mushrooms cream sauce.	
<b>Asparagus and main lobster Risotto</b>	30
Arborio risotto slowly cooked with ½ 2lbs Main lobster, asparagus, and a splash of champagne	

# SEAFOOD

**Jumbo Scallops** 34  
 Pan-seared, finished in Italian parsley emulsion.  
 Served over black squid ink risotto

**Osetra's Maine Lobster** Market Price  
 3 ½ lb. lobster served tempura-style with a lobster roll and  
 drizzled with soy-sesame oil and plum sauce

**Seafood Bouillabaisse** 42  
 Half lobster, clams, crab legs, shrimp and assorted fresh  
 fish

**Stuffed Mexican Shrimp** 32  
 Jumbo Shrimp stuffed with lobster, scallops, crab and  
 fresh herbs. Served with champagne saffron asparagus  
 risotto and topped with a buerre blanc

**Pacific Escolar** 30  
 Pan Seared. Finished in caramelized onions sauce.  
 Served with eggplant Caponata

**Atlantic Salmon** 28  
 Pan-seared served with herb-roasted fingerling  
 potatoes, sautéed spinach and a chives buerre blanc

**Osetra Ahi Tuna Rolls** 36  
 Pan seared, wrapped with spinach in spring roll paper  
 served with spicy tuna rolls tempura-style  
 Drizzled with wasabi and soy glaze

**Chilean Sea Bass** 37  
 Pan seared. Finishd in a citrus tomato emulsion. Served  
 with grilled polenta and asparagus.

**Stuffed Sole** 29  
 Stuffed with blue crab meat and chives  
 Baked and served over ratatouille mashed potatoes,  
 finished in a citrus emulsion

**Chef's Fish Special of the Day** Market Price

**\*Special sides\***

<b>Tempura Portobello</b>	8
<b>Tempura Onion rings</b>	8
<b>Wild Mushrooms Sautéed</b>	8
<b>Sautéed Spring Vegetables</b>	8
<b>Mashed Potatoes</b>	7
<b>Beer Battered Fries</b>	7
<b>Asparagus (steamed or grilled)</b>	10
<b>Lobster Mashed Potatoes</b>	13

# MEAT

*All our meats are 21 days aged prime certified*

**New York Steak (16 oz.)** 38

**Filet Mignon (10 oz.)** 40  
 Grilled, served with roasted garlic mashed potatoes and asparagus,  
 finished with peppercorn sauce

**Rib Eye (24 oz, served bone-in)** 38

**Madori Chicken** 24  
 ½ Boneless Free Range Chicken grilled, served with spinach  
 and mashed potatoes. Finished in a Sauvignon Blanc Herb sauce.

**Pork Porterhouse** 28  
 Grilled pork Porterhouse finished in a caramelized onion,  
 red wine reduction sauce. Served with Fingerling potatoes.

**\*Sauces\***

**Peppercorn sauce**  
**Bordelaise**  
**Butter and Sage**