

OYSTERS IN SEASON
MARCH-LATE JUNE
SUBJECT TO AVAILABILITY

Fresh *Wild* Bluff Oysters

NATURAL

Served on ice with bread and salad, lemon and vinegar.

Entrée ½ Doz \$27.50

Main 1 Doz \$46.00

TAVERN OYSTERS CRUMBED OR BATTERED

Fried oysters coated in breadcrumbs or beer batter.

Entrée ½ Doz \$31.50

Main 1 Doz \$54.50

Main served with a salad, fries, lemon and tartare sauce.

OYSTERS KILPATRICK

Oven grilled oysters baked in Worcestershire sauce and topped with bacon strips.

Entrée ½ Doz \$32.50

Main 1 Doz \$55.90

Main served with a green salad, steamed vegetables, hollandaise sauce and mashed potato.

OYSTERS MORNAY

Oysters oven baked in a rich creamy cheese and white wine sauce.

Entrée ½ Doz \$32.50

Main 1 Doz \$55.90

Main served with a green salad, steamed vegetables, hollandaise sauce and mashed potato.

BLUFF OYSTER PLATTER

½ Doz Natural ½ Doz Battered

½ Doz Kilpatrick ½ Doz Crumbed

Served on greens, with fries and dipping sauces

\$95.00

SOUTHERN MAN OYSTERS & TURF

Prime Cut Ribeye Steak

with ½ doz battered or crumbed oysters. Cooked to your liking on potato mash, steamed vegetables, hollandaise sauce with a side salad, and tartare sauce topped with garlic butter.

\$69.00

