

OSTRA

DECEMBER 2013

LOCAL SHELLFISH

East Beach Blondes Oysters* Charlestown <i>Rhode Island</i> 6 for /\$18	Cotuit Bay Oysters* Cape Cod <i>Massachusetts</i> 6 for /\$21	Mayflower Oysters* Cape Cod <i>Massachusetts</i> 6 for /\$21	Woodbury Little Neck Clams* Ipswich <i>Massachusetts</i> 6 for /\$18
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*All Accompanied with House Made Horseradish Cocktail, Lemon,
Sparkling Mignonette, Tabasco*

RAW

Black Bass* 16 Castelvetrano Olive, Cured Tomato, Fennel, Pine Nuts	Salmon Tartare* 26 Cold Smoked, Caviar, Creme Fraiche
Nantucket Bay Scallop* 18 Sweet Pepper, Green Onion, Chardonnay Vinegar	Israeli Osetra Caviar* 175 House Brioche, Classic Accompaniments
Himachi* 21 Citrus, Aji, Cilantro, Jalapeno Oil	Market Vegetable Crudite 16 Cabrales Blue, Herbed Aioli

SLIGHTLY COOKED

U-12 Shrimp* 5 pieces 18 House-Made Horseradish Cocktail	Jonah Crab Salad* 21 Dijonnaise, Cucumber-Jalapeno Sorbet
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OUR SINCEREST APPRECIATION TO THE FOLLOWING
FISH MONGERS WHO MAKE IT POSSIBLE FOR US TO SERVE THE HIGHEST QUALITY OF SEAFOOD AVAILABLE WORLDWIDE

Henry and Brandon, Columbus Specialty Foods (Boston, Massachusetts)
Steve, Rocky Neck Seafood (Boston, Massachusetts)
Jared, Red's Best (Boston, Massachusetts)
Pat, Pat Woodbury's Clams (Cape Cod, Massachusetts)
Brown Trading Company (Portland, Maine)
Harrison, Prawncos, (New Jersey)
Tim Broderick, Menemsha (Martha's Vineyard, Massachusetts)
Nick Pappas, East Beach Blonde (Charlestown, Rhode Island)
Chuck Lawrence, Thatch Island (Barnstable Harbor).
Chris Garquilo, Cotuit Bay (Cape Cod)

*Special Thank You To
Paul Roscoe, Photographer
Joanna Ciampa, Artist
Andres, L'Andana's Beekeeper*

**Before placing your order, please inform your server if a person in your party has a food allergy.
*Contains or may contain raw or undercooked ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the
risk of food borne illnesses.**

FIRST COURSES

Simple Salad, Aged Jerez Vinegar, Olive Oil, Pickled Onion Leaves 15

Small Leaf Heirloom Kale, Caesar Dressed, Pumpernickel Croutons, Parmesan 17

Crisp Snow Pea & Sunflower Sprouts, Champagne Vinaigrette, Bianco Sardo 17

Painted Hills Beef Carpaccio, Crisp Oysters, Aji Aioli, Shaved Radish, Pickled Shallot* 22

New England Oyster Stew, Smoked Paprika, Parsley Oil 22

Grilled Spanish Octopus, Lemon, Olive Oil, Crispy Salt Capers, Raw Sweet Vidalias 24

Crisp Native Oysters, Cornichon Remoulade, Spicy Aji Aioli 22

Serrano Ham, Mahon Cheese, Quince Jam, Marcona Almonds, Mission Fig Toast 22



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ENTREES

Native Monkfish, Serrano Ham, Heirloom Beans, Pesto, Sage 35

Native Skate Wing Milanese, Broccolini, Brown Butter Grenobloise 36

Grilled Salmon, Heirloom Squash Velouté, Autumn Vegetable Rôti 34

Grilled "Whole" *Sea Bream* in Trevisano Leaf, Extra Virgin Olive Oil,
Lemon, Snipped Herbs 42

Grilled Atlantic Swordfish, Mediterranean Vegetable Confit, Chimichurri* 37

Broiled Maine Lobster, 3 lbs, Roasted Cauliflower, Broccolini, Delicata,
Herbed Butter Sauce 65

Salt Crusted Branzino, Extra Virgin Olive Oil, Lemon, Snipped Herbs 96 (for two)
(Limited Availability)

Paella, Bomba Rice, Lobster, Shrimp, Mussels, Clams, Octopus, Squid, Langoustine,
Drumette, Chorizo, Saffron 47

Giannone Farms Chicken, Pommes Purée, Autumn Vegetable Rôti 28

Hand Rolled Ricotta Gnocchetti, Beech, Maitake Mushroom 28

GRILLED PRIME MEATS

Filet Mignon* 10 oz 54 6 oz 42

Delmonico, Bone In* 16oz 55

**All steaks above served with pommes puree, roasted shallot, mushroom,
vin cotto, Maitre'd Hotel, Bone Marrow-Roasted Garlic Crostini*

SIDE DISHES

Pommes Puree 9

Sea Salt Fries 9

Broccolini 9

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Tahitian Rice Brulee

Highlawn Farms milk, "raisins on the vine"

13

Chocolate Hazelnut Cremeux

popcorn ice cream, salted caramel, pop rocks chocolate

13

Parfait

coconut tres leches, pineapple, rum granita, mango sorbet, coconut ice cream

12

Blood Orange Frangipane

almond cake, hibiscus jus

13

Baked Apple

crumble, cider caramel, brown butter ice cream

11

Warm Chocolate Torte

milk jam, Tahitian Vanilla ice cream

14

Ice Cream

Tahitian Vanilla, Salted Milk Chocolate, Coffee

9

Sorbets

Cassis, Lemon, Mango

9