

THE JOHN DORY OYSTER BAR

RAW BAR

OYSTERS (3 EAST COAST,
3 WEST COAST) \$3
LITTLENECK CLAMS \$3
LIVE SEA URCHIN (IN SHELL) \$12
COLD POACHED LOBSTER WITH
TAMALE VINAIGRETTE \$16
DUNGEONESS CRAB \$19
WHELKS OR PERIWINKLES \$4
SHRIMP COCKTAIL WITH
CELERY AND CARAWAY MAYO \$18

CRUDO

HAMACHI WITH GINGER \$17
TASMANIAN SEA TROUT \$18
NANTUCKET BAY SCALLOPS \$15
LONG ISLAND FLUKE WITH
HONEYCRISP APPLE \$13
RED SNAPPER WITH GRAPEFRUIT
AND SZECHUAN PEPPER \$16
RAZOR CLAM CEVICHE
CHIVE PUREE \$14

CAVIAR SERVICE

BUCKWHEAT BLINIS,
CRÈME FRAICHE, CHIVES,
RED ONION

TROUT ROE \$MP

OSSETRA \$MP

HACKLEBACK \$MP

BAR SNACKS

ROASTED SALTED PEANUTS WITH
GARLIC AND ROSEMARY \$4
SPICED CASTEL VETRANO OLIVES
WITH TOMATO \$5
POTATO ROLL WITH CHAR PATE \$9
CHILLED CRAB WITH AVOCADO \$10
CARTE DE MUSICA WITH SHAVED
BOTTARGA \$5
EEL AND PARSLEY PIE \$11
ANCHOVY AND PARSLEY PESTO
ON TOAST \$4
PICKLED OYSTERS WITH GIROLLES
AND PANCETTA \$18
SHRIMP AND POTATO TORTE
WITH SERRANO HAM \$14

COLD PLATES

ESCAROLE SALAD WITH CREAMY
ANCHOVY DRESSING \$10
SMOKED HADDOCK TERRINE
WITH HORSERADISH \$11
BOSTON MACKEREL ESCABECHE
WITH SEA BEANS \$19
BURRATA WITH TROUT ROE,
SYLVETTA AND MINT \$20
OCTOPUS IN SHERRY VINEGAR
WITH POTATOES AND AIOLI \$18

HOT PLATES

OYSTERS ROCKEFELLER \$15
OYSTER PAN ROAST
WITH UNI BUTTER \$19
MAINE LOBSTER CHOWDER \$17
MANILLA CLAMS
WITH BONE MARROW \$16
STUFFED MUSSELS WITH
VEAL AND MORTADELLA \$19
ROCK SHRIMP WITH POLENTA \$14
TROTTER GEAR BLACK BASS \$21
BAKED SHELLFISH AND
ONION PANADE \$13