



OYSTER SHOOTERS

RAW BAR & GRILL

PRESENTS

A DOZEN OYSTERS TWELVE DIFFERENT WAYS

A THREE-COURSE OYSTER TASTING EXPERIENCE

AMUSE-BOUCHE OYSTER SHOOTER



Our signature oyster shooter served with house-made Bloody Mary mix.

Served traditional or with vodka.

\$48

EXPERIENCE

A DOZEN OYSTERS.
A DOZEN DIFFERENT WAYS.

THREE-WINE PAIRING + \$18

COMPLETE EXPERIENCE \$66

COURSE ONE

FRESH & BRIGHT

A celebration of the oyster in its freshest and most vibrant forms.

- 1 Traditional Raw** – Fresh East Coast oyster served traditionally with lemon and house cocktail sauce, allowing the oyster's natural salinity and sweetness to shine.
- 2 Ponzu Oyster** – Finished with traditional citrus ponzu, scallions, and toasted sesame for a bright balance of umami, acidity, and brine.
- 3 Watermelon Tajín Oyster** – Fresh watermelon, lime, and Tajín create a refreshing contrast of sweet fruit, citrus, and mild chili spice.
- 4 Charred Pineapple Oyster** – Fire-roasted pineapple relish with fresh lime and a touch of heat, bringing smoky tropical flavors to the shell.

WINE PAIRING

MUSCADET
SÈVRE-ET-MAINE,
ROYAL OYSTER
(FRANCE)



\$13 GLASS | \$44 BOTTLE

Crisp, mineral-driven with bright citrus and a clean finish. A classic oyster wine that amplifies the natural salinity and freshness of the opening course.

COURSE TWO THE JOURNEY

A showcase of technique, texture, and unexpected flavor combinations.

- 5 Dirty Oyster** – A luxurious combination of crème fraîche, premium caviar, and fresh chives that elevates the oyster without overpowering it.
- 6 Steamed Garlic Butter Oyster** – Steamed in white wine and finished with roasted garlic butter, fresh herbs, and lemon, creating a rich broth meant to be enjoyed directly from the shell.
- 7 Crispy Fried Oyster** – Lightly fried until golden brown and served with house lemon aioli for a perfect balance of crunch and briny sweetness.
- 8 Oyster Stew** – A comforting spoonful of creamy oyster stew featuring fresh oysters, herbs, and a delicate coastal broth.

WINE PAIRING

VINHO VERDE,
FIO A FIO
(PORTUGAL)



\$12 GLASS | \$42 BOTTLE

Light and refreshing with notes of green apple, lime, and a gentle effervescence that brightens richer oyster preparations.

COURSE THREE THE GRAND FINALE

Rich, savory, and indulgent preparations that showcase the oyster's remarkable versatility.

- 9 Oysters Rockefeller** – Baked with spinach, herbs, parmesan cheese, and garlic butter in a timeless New Orleans preparation.
- 10 Oyster Casino** – Finished with applewood smoked bacon, sweet peppers, and garlic butter for a savory, smoky bite.
- 11 Crab Imperial Oyster** – Topped with blue crab imperial and baked until golden, bringing together two of the sea's finest delicacies.
- 12 Oyster bel Fuego** – Fire-roasted red jalapeños, smoky bacon, melted cheddar, and a touch of cream cheese for the perfect creamy-spicy bite, served with warm baguette.

WINE PAIRING

ALBARIÑO,
MAR DE FRADES
(SPAIN)



\$14 GLASS | \$48 BOTTLE

Fresh peach, bright citrus, and coastal salinity provide a vibrant complement to rich baked oyster preparations while maintaining balance and freshness.



\$48

EXPERIENCE
A DOZEN OYSTERS.
A DOZEN DIFFERENT WAYS.
THREE-COURSE OYSTER
TASTING EXPERIENCE



+\$18

THREE-WINE
PAIRING
THREE CURATED WINES
TO ELEVATE YOUR
JOURNEY



INCLUDED
OYSTER SHOOTER
SERVED TRADITIONAL
OR WITH VODKA



\$66

COMPLETE
EXPERIENCE
THE ULTIMATE
OYSTER EXPERIENCE

FRESH. CREATIVE. UNFORGETTABLE.

Available Friday-Sunday while supplies last.

RESERVATIONS: 321-208-8742 • WWW.OYSTERSHOOTERSRAWBAR.COM