

COLD BAR

ASK YOUR SERVER FOR TODAY'S OYSTER CHEF SELECTIONS

EAST COAST 4

GULF 2

ADD:

SWEETWATER DRESSED

Tobiko Caviar, Cucumber, Onions, Serrano, Ponzu 1

GOLDEN TOUCH

Russian Caviar, Gold Leaf 5

CHOCOLATE CLAMS (2) 8
Truffle Ponzu, Calabrian Chile

GULF SHRIMP COCKTAIL 24
Creole Poached Jumbo Shrimp Cocktail

TUNA TOSTADA 19
Sriracha Aioli, Capers, Red Onion, Cilantro, Sesame Seeds, Avocado, Crispy Onion

CEVICHE 23
Red Snapper, Salmon Belly, Lychee, Capers, Red Onion, Cilantro, Carrot-Habanero Leche De Tigre, Tostada

SCALLOP AGUA CHILE 19
Red Onion, Radish, Citrus

TUNA CRUDO 19
Tuna, Sesami Seeds, Tobiko, Ponzu Sauce

STEAK TARTARE 22
8oz Hand Chopped Beef, Egg, Cornichons, Grilled Bread

SASHIMI TOWER 29
Tuna, Salmon, White Fish, Avocado, Onions, Tabiko, Sweet Ginger Ponzu

SEAFOOD TOWER 80/150 (x2)
6 Oysters, 6 Steamed Cold Mussels, 4 Top Neck Clams, 4 Shrimp, 1/2 Poached Lobster
Served With Horseradish, Tabasco And Rose-Apps Mignonette

SOUP AND SALAD

PETITE CAESAR SALAD 8
Fresh Romaine, Grated Parmesan, Fresh Pepper, House Made Croutons

SHRIMP CAESAR SALAD 22
Fresh Romaine, Grilled Shrimp, Grated Parmesan, Marinated Anchovies, Fresh Pepper, House Made Croutons

BURRATA 19
Arugula, Balsamic Reduction, Marinated Tomatoes, Pesto, Pine Nuts, Candied Buquerones, Grilled Ciabatta

WEDGE SALAD 10
Iceberg, Tomato, Blue Cheese Crumble, Bacon, Green Onions

SMALL PLATES

TRUFFLE FRIES 10
Green Onion, Grated Parmesan

HUSHPUPPIES 11
Sriracha Aioli, Green Onion

CRISPY BRUSSEL SPROUTS 14
Tamarind Glaze, Grated Parmesan

OYSTER MAC & CHEESE 15
Gruyere, Parmesan, Mild Cheddar, White Truffle Oil, Breadcrumbs

CALAMARI 16
House Marinara, Green Onion

CRAB CAKE 21
Jumbo Lump Crab Meat, Tartar Sauce, Aioli Sauce

ROCKEFELLER OYSTERS 22
6pc, Spinach, Shallot, Parmesan, Bacon

SPANISH OCTOPUS 29
Seasoned Avocado, Spicy Macha Salsa, Cilantro, Roasted Tomatoes, Corn Tostadas

SPECIALITY

FRUITS DE MER LINGUINI 39
Lobster Claw Meat, Mussels, Clams, Shrimp, Mushroom, Basil Lemon Butter Garlic Wine Sauce, Grated Parmesan, Ciabatta Bread

CHORIZO MUSSELS 34
White Wine, Garlic, Grilled Ciabatta Bread Add Frites 6

FAROE ISLAND SALMON 38
Spinach, Carrot, Shiitake Mushrooms, Sesame Seed, Sweet Potato Noodles

CHIMICHURRI SCALLOPS 38
Jumbo Scallop, Couscous, Asparagus, Bacon, Chimichurri

ALASKAN HALIBUT 39
Lemon Caper Sauce, Creamy Mushroom Risotto, Grilled Asparagus

HONG KONG SEABASS 44
Sweet Ponzu Ginger Sauce, Spinach

MEDITERRANEAN BRANZINO 42
Grilled Tomatoes, Spinach, Onions, Lemons, Pine Nuts

MIXED GRILL SKEWERS 42
Steak, Shrimp, Bell Peppers, Onion, Chimichurri Butter, Garlic Mashed Potatoes

BONE-IN STRIP 58
20oz Beef Angus, Garlic Mashed Potatoes, Grilled Asparagus

GRILLED CHICKEN BREAST 26
Mushroom Cream Sauce, Roasted Fingerling Potatoes, Mixed Green Salad

WEEKLY SPECIALS

WEDNESDAY

1/2 Off Premium Wine Bottles

SATURDAY & SUNDAY BRUNCH

Bottomless Mimosas

SUNDAY DINNER FEATURE

20 Steak Frites

ADD ON:

FRITES 6 / SCALLOPS 12 / GRILLED SHRIMP 10 / 4OZ LOBSTER TAIL 25

SWEETWATER

SPECIALITY COCKTAILS

SWEETWATER MARGARITA 15

Epsilon Tequila, Lime Juice, Agave Nectar

SWEETWATER BUZZ 17

Dulce Vida Tequila, Ginger Syrup, Fresh Lemon Juice, Buzz Flower Garnish

IRISH LEMONADE 15

Jameson, St. Germain, Elder Liquor, Lemon Juice, Cucumber

BLACKBERRY MULE 14

Tito's Handmade Vodka, Ginger Beer, Blueberries, Lime

BRUSHY CREEK OLD FASHIONED 16

Knob Creek Rye, Simple Syrup, Orange, Angostura Bitters

FIRE IN THE HOLE OYSTER SHOOTER 12

Epsilon Tequila, Jalepeno, Lime Juice, Bloody Mary Mix, Oyster

MARTINIS

HIGH MAINTENANCE MARTINI 16

Tito's Handmade Vodka, Muddled Cucumber, Blueberries, Lime Juice

KEY LIME MARTINI 15

Absolut Vanilla, Liquor 43, Lime Juice, Splash Of Cream, Graham Cracker Rim

ESPRESSO MARTINI 16

Tito's Handmade Vodka, Baileys, Espresso

GIRLS BEST FRIEND 16

Hendricks Gin, Muddled Raspberries, Lemon Juice

SPARKLING COCKTAILS

FRENCH 75 13

Hendricks Gin, Champagne, Lemon Juice, Sugar Cube, Lemon Twist

APEROL SPRITZ 12

Aperol, Prosecco, Soda, Orange Twist

STRAWBERRY CHAMPAGNE MARGARITA 15

Tequila, Triple Sec, Champagne, Strawberry Puree, Honey, Lime Juice

DESSERTS

CHOCOLATE / STRAWBERRY MOUSSE 11

Graham Cracker, Cream, Champagne Berries Coulis

CHOCOLATE THREE LAYER CAKE 12

RED VELVET THREE LAYER CAKE 12

RAINBOW CAKE 12

ESPRESSO 5 / CAPPUCCINO 5 / LATTE 5
TOPO CHICO 5

WINE

WHITE

Saint M Riesling* 12/42

Kim Crawford Sauvignon Blanc* 12/45

Oyster Bay Chardonnay* 12/45

Matua Sauvignon Blanc* 12/45

Licia Albariño 13/50

Sonoma Cutrer Chardonnay 15/65

La Crema Chardonnay 16/60

Santa Margherita Pinot Grigio 15/65

Frank Family Chardonnay 25/100

Sancerre 30/150

Patz & Halls Chardonnay 75

ROSE

Fleur de Prairie Rose* 12/40

Miraval 15/65

Cote De Roses 15/50

Whispering Angel 15/65

RED

Oyster Bay Pinot Noir* 12/40

Louis Martini Cabernet Sauvignon* 13/38

Elouan Pinot Noir 13/50

Frank Family Cabernet 150

Silver Oak Cabernet 210

Stags Leap Cabernet 130

Prisoner Red Blend 135

Cakebread Cabernet 195

SPARKLING

La Marca Prosecco* 12/40

Moet Imperial Brut 135

Veuve Clicquot 150

Veuve Clicquot Rose 165

**HAPPY HOUR
TUESDAY - FRIDAY 3PM - 6PM**

**\$1 GULF OYSTERS
\$5 DRINK SPECIALS
\$10 APPETIZERS**