

# SWEETWATER

OYSTER BAR

FEATURED

## Pearl Divers Tower

\$99

8 East Coast Oysters, 12 Steamed Cold Mussels, 12 Clams, 5 Shrimp, 1 Lobster Tail, 8 Crab Fingers, Smoked Salmon

COLD BAR

### Shrimp Cocktail \$23

Creole Poached Jumbo Shrimp, Cocktail Sauce

### Blue Crab Claw Fingers \$23

Remoulade Sauce

### Tuna Tostada \$22

Chipotle Aioli, Capers, Red Onion, Cilantro, Sesame Seeds, Avocado, Crispy Onion

### Ceviche \$25

Shrimp, White Fish, Octopus, Red Onion, Cilantro, Mango Citrus Sauce, Crispy Tortillas

### Steak Tartare \$29

Hand-Chopped Beef, Egg Yolk, Cornichons, Grilled Baguette Bread

### Sashimi Tower \$33

Tuna, Salmon, White Fish, Avocado, Onions, Tobiko Caviar, Sweet Ginger Ponzu, Crispy Tortillas

CRUDO

### Hamachi \$29

Yellowtail, Serrano, Shallots, Ponzu Sauce, Orange Zest

### Tuna \$23

Tuna, Sesame Oil, Tobiko Caviar, Ponzu Sauce, Seaweed, Serrano

### Salmon \$23

Shallot, Serrano, Ponzu Sauce

### Nama No Sakana \$36

Tuna, Salmon, Hamachi, Octopus, Scallop

SALADS

### Crab Louie \$26

Iceberg Wedge, Lump Crab Meat, Carrot, Onion, Tomato, Thousand Island Dressing

### Burrata \$21

Arugula, Balsamic Glaze, Cherry Tomato, Pesto, Pine Nuts, Grilled Baguette Bread

### Caesar \$14

Romaine, Parmesan, Marinated Anchovies, Fresh Pepper, Croutons

\*Add Grilled Shrimp \$10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain conditions.

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## SMALL PLATES

### Crab Cake \$23

*Jumbo Lump Crab Meat, Capers, Remoulade Sauce, Spring Salad Mix*

### Fried Shrimp \$29

*House Fries, Cocktail Sauce, Housemade Tartar Sauce*

### Lobster Ravioli \$26

*Bechamel Sauce, Basil Oil, Parmesan*

### Spanish Octopus \$29

*Seasoned Avocado, Spicy Matcha Salsa, Roasted Tomatoes, Crispy Corn Tortilla*

### Lobster Roll \$36

*Maine Lobster, Brioche Bun, Brown Butter, Chives, Lemon, Mayo With Fries*

### Scallops \$26

*Vodka Cream Sauce, Grilled Baguette Bread*

### Fish & Chips \$29

*Beer Battered Cod, Truffle Fries, House Made Tartar Sauce, Malt Vinegar*

### Chorizo Mussels \$29

*White Wine, Cream, Spanish Chorizo, Garlic, Jalapeno, Cilantro, Grilled Baguette Bread*

## SPECIALTY

### Fruits de Mer Linguine \$46

*Lobster, Mussels, Clams, Shrimp, Mushroom, White Wine Lemon Cream Sauce, Parmesan*

### Stuffed Salmon \$39

*Spinach & Cheese Stuffed, Tuscan Herb Cream Sauce, Julienne Veggies & Risotto*

### Lobster Risotto \$49

*Creamy Mushroom Risotto, Main Lobster, Garlic White-Wine Butter Sauce*

### Halibut Florentine \$47

*Scallop, Spinach, Mushrooms, Bacon, Citrus Cream Sauce, Basil Oil*

### Lemon Caper Branzino \$36

*Fillet of Sea Bass, Couscous, Lemon Butter Caper Sauce*

### Grilled Greek Octopus \$39

*Marinated in Olive Oil and Citrus, Tri-Colored Cauliflower, Beet Hummus*

### Hong Kong Seabass \$49

*Honey Ponzu Ginger Sauce, Bok Choy, Wild Rice*

### Crab Stuffed Lobster Tail \$56

*Baked Tails, Blue Crab Lump Stuffing, Smashed Fingerling Potatoes*

### Surf & Turf Skewers \$46

*Steak, Shrimp, Bell Pepper, Onion, Zucchini, Garlic Mashed Potatoes, Chimichurri*

### Ribeye \$59

*14oz Herb Butter Brushed, Grilled Asparagus, Mashed Potatoes, Peppercorn Cream Sauce  
\*Add Stuffed or Fried Lobster Tail.....\$25*

## SHAREABLES

### Clam Chowder / Gumbo C / \$14 B / \$19

### Calamari \$16

### Hushpuppies \$12

### Truffle Fries \$14

### Crispy Brussels Sprouts \$16

### Crab & Lobster Mushrooms \$23

### Lobster Mac & Cheese \$24

### Oysters Rockefeller \$24

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