



## BONFIRE OYSTER CO.

WANDERING RAW BARS

### **\*Raw Oysters- \$24**

#### **Half Dozen**

**Glacier Bay, PEI-** Freshly shucked oysters with lemon wedge, cocktail sauce, and mignonette sauce. Each oyster offers a taste of fresh brine and vegetal notes, making them a perfect choice for those who appreciate the finest, freshest seafood.

### **Ora King Peach Salmon Crudo- \$28 Full/ \$17 Half**

Ora King Salmon dressed in a Maple Lime Chili-Oil, served with Peach, Jalapeño, Red Onion, Grand Valley Micro-Greens, and Salmon Roe.

### **Maine Lobster Roll- \$28**

Cold lobster rolls are a classic seafood dish that embodies the flavors of summer and the seaside. These rolls feature tender chunks of lobster meat, lightly dressed in a creamy aioli, topped with pepper and Grand Valley Microgreens all nestled in a toasted brioche bun.

### **Connecticut Lobster Roll- \$28**

Indulge in the ultimate seafood treat with our Poached Butter Lobster Roll. Tender chunks of lobster are poached to perfection in rich, melted butter, then nestled into a soft, toasted brioche bun. Finished with a sprinkle of Grand Valley Microgreen and a touch of lemon, every bite offers a heavenly combination of buttery richness and delicate lobster sweetness. A true gourmet delight!

\*These items are always served raw. Consuming undercooked poultry, raw shellfish, raw fish, eggs and meat may increase your risk for food borne illnesses. Our menu consists of common allergens. Crustacean shellfish, fish, wheat, and soy. Please notify a team member for more information.

In lieu of a tip, **we charge a 15% service charge** for each order. **You may opt out** by letting us know. This service charge supports an equitable wage for the entire Bonfire team and streamlines our checkout process. Any cash tips will be distributed to employees.