

Served on SAMPLE MENU

# FRESH — TODAY!

# OYSTERS

## TODAY'S OYSTERS

served with lemon & **CHOOSE:**  
house hot sauce / herbed mignonette /  
shallot mignonette / horseradish

QTY	OYSTERS	EA
	<b>LONE PINE PEARL</b> <i>brunswick, ME</i>	
	<b>SPINDRIFT</b> <i>westport, MA</i>	
	<b>SEA HAG</b> <i>barstable, MA</i>	
	<b>BREAKWATER</b> <i>portsmouth, RI</i>	
	<b>FLYING POINT</b> <i>freeport, ME</i>	
	<b>WOLFE NECK</b> <i>casco bay, ME</i>	
	<b>NORUMBEGA</b> <i>damariscotta, ME</i>	
QTY	RAW BAR ADDITIONS	
	<b>DRESSED OYSTER</b> tangerine-shoyu granita, candied citrus, ginger	EA
	<b>LITTLENECK CLAMS</b> on the halfshell	EA
	<b>CLAMS "DIABLO"</b> littleneck, tomato - calabrian broth, candied fresno	EA
	<b>TOM KHA CLAM</b> chocolate clam, coconut-galangal broth, pickled mushroom, shallot	EA

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QTY	RAW BAR ADDITIONS (CONT.)	\$\$
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SHRIMP COCKTAIL

dijonnaise, house cocktail sauce

SCALLOP TOSTADA

nixta tostada, maggi-lime broth, red jalapeño, avocado

BLUEFIN TUNA TARTARE

castelvetrano olive relish, macadamia, horseradish, club cracker  
*add white sturgeon caviar +*

SMOKED WHITEFISH SALAD

sauce gribiche, hot sauce, herb oil, club cracker

QTY	PLATTERS	\$\$
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PLATEAU

6 oysters, 3 diablo clams, 2 tom kha clams, 4 shrimp cocktail, smoked whitefish salad

TOWER

12 oysters, 6 diablo clams, 3 tom kha clams, 6 shrimp cocktail, smoked whitefish salad, tuna tartare

QTY	CAVIAR SERVICE	\$\$
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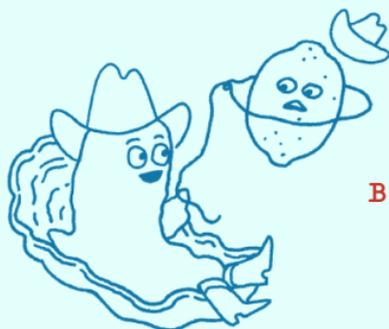
*Served w. french onion crème fraîche, cornichon, chive, club cracker*

WHITE STURGEON CAVIAR

*Italy, 30g*

GEORGIAN OSTERA CAVIAR

*Georgia, 30g*



**BEST WITH A  
MARTINI!**

**@AUSTINOYSTERCO**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

DINNER

# AUSTIN OYSTER CO.

2500 EAST  
CESAR CHAVEZ STREET  
AUSTIN TEX.

Week of SAMPLE MENU

TEL. 512-222-4032

## SMALL PLATES

### CLAM "STUFFIES" (4)

baked topnecks, pampalona chorizo,  
french bread, parsley

### CALAMARI & CRACKLINGS

baby squid, crispy pork, hot sauce  
dijonnaise, soft herbs

### TOMATO SALAD

confit bluefin tuna, sourdough crouton,  
niçoise broth, green bean, oregano

### NORTH END JOHNNYCAKE

corn cake, maple-honey butter, trout  
roe, salmon bacon



"A DAMN GOOD BURGER"

### LOBSTER ROLL

maine lobster, brown butter -or- aioli,  
griddled split-top brioche, fries

*add white sturgeon caviar +*

## LARGE PLATES

### CHEESEBURGER

texas wagyu, muenster, dijon, tarragon pickles, onion, fries  
*add lump crab hollandaise +*

### MAINE CURRY MUSSELS

coconut & red chili broth, shrimp, zucchini, peanut, cilantro, toasted  
sourdough

### GLAZED PORK CHOP

bone-in, sherry-honey glaze, coriander crunch, braised greens

### STEAK FRITES

wagyu coulotte - or - swordfish steak, sauce chasseur, fries

### GOLDEN TILEFISH

blistered tomato, corno di toro, creamer peas, smoked fumet broth

## S I D E S

### FRENCH FRIES

garlic mayo, peppered heinz 57

### DRESSED GREEN SALAD

mixed greens, shallot vin, soft  
herbs

### SHELLS & CHEESE

white cheddar, club cracker crumb

### BRAISED CABBAGE

spicy chickpea, dukkah