

FRESH — TODAY!

OYSTERS

TODAY’S OYSTERS

served with lemon & CHOOSE:

house hot sauce / herbed mignonette /

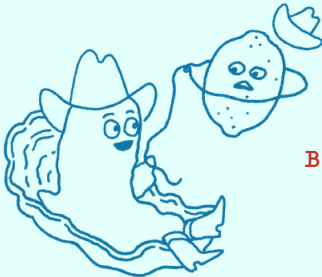
shallot mignonette / horseradish

QTY	OYSTERS	EA
	LONE PINE PEARL <i>brunswick, ME</i>	
	SPINDRIFT <i>westport, MA</i>	
	SEA HAG <i>barstable, MA</i>	
	BREAKWATER <i>portsmouth, RI</i>	
	FLYING POINT <i>freeport, ME</i>	
	WOLFE NECK <i>casco bay, ME</i>	
	NORUMBEGA <i>damariscotta, ME</i>	

QTY	RAW BAR ADDITIONS	
	DRESSED OYSTER tangerine-shoyu granita, candied citrus, ginger	EA
	LITTLENECK CLAMS on the halfshell	EA
	CLAMS “DIABLO” littleneck, tomato - calabrian broth, candied fresno	EA
	TOM KHA CLAM chocolate clam, coconut-galangal broth, pickled mushroom, shallot	EA

QTY	RAW BAR ADDITIONS (CONT.)	\$\$
	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 <i>add white sturgeon caviar +</i> SMOKED WHITEFISH SALAD sauce gribiche, hot sauce, herb oil, club cracker	

QTY	PLATTERS	\$\$
	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	\$\$
	<i>Served w. french onion crème fraîche, cornichon, chive, club cracker</i> WHITE STURGEON CAVIAR <i>Italy, 30g</i> GEORGIAN OSTERA CAVIAR <i>Georgia, 30g</i>  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.

2502 EAST
CESAR CHAVEZ STREET
AUSTIN TEX.

TEL. 512-222-4032

Week of SAMPLE MENU

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

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FRENCH FRIES

garlic mayo, peppered heinz

DRESSED GREEN SALAD

mixed greens, shallot vin, soft
herbs

SHELLS & CHEESE

white cheddar, club cracker crumb

BRAISED CABBAGE

spicy chickpea, dukkah