

Served on **SAMPLE MENU**

FRESH — TODAY!

OYSTERS

TODAY'S OYSTERS

served with lemon & **CHOOSE:**
house hot sauce / 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>	
	<i>These are examples of the great variety we will have each week. Our oyster selection will rotate weekly.</i>	

QTY	RAW BAR ADDITIONS	
	DRESSED OYSTER tangerine-shoyu granita, trout roe	EA
	CLAMS "DIABLO" littleneck, tomato - calabrian broth, bloody mary relish	EA
	TOM KHA CLAM chocolate clam, coconut-galangal broth, pickled mushroom, shallot	EA

AUSTIN OYSTER CO.

This is a sample menu and is subject to change.

QTY	RAW BAR ADDITIONS (CONT.)	\$\$
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SCALLOP TOSTADA

maggi-lime broth, cherry tomato,
avocado, aji chile oil

BLUEFIN TUNA TARTARE

castelvetrano olive relish,
macadamia, nasturium, 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, 6 diablo clams, 1 tom kha
clam, 4 shrimp cocktail, smoked
whitefish salad

TOWER

12 oysters, 10 diablo clams, 2 tom
kha clams, 6 shrimp cocktail, smoked
whitefish salad, scallop tostada

QTY	CAVIAR SERVICE	\$\$
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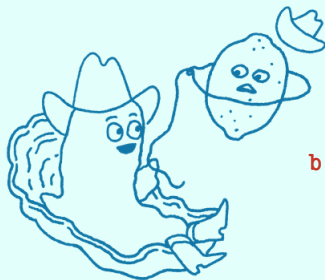
*Served w. french onion crème fraîche,
cornichon, chives, toasted crackers*

CLASSIC OSETRA CAVIAR

Netherlands, 28g

GEORGIAN OSTERA CAVIAR

Moldova, 28g



best with a
martini!

@AUSTINOYSTERCO

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

This is a sample menu and is subject to change.

DINNER

AUSTIN OYSTER CO.

2502 EAST
CESAR CHAVEZ STREET
AUSTIN TEX.

Week of SAMPLE MENU

TEL. 512-222-4032

SMALL PLATES

DRESSED GREEN SALAD

mixed greens, shallon vin

TOMATO SALAD

confit bluefin tuna, sourdough crouton,
niçoise broth, granda padano, oregano

CALAMARI & CRACKLINGS

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

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,
served with coleslaw

add white sturgeon caviar +

LARGE PLATES

CHEESEBURGER

texas wagyu, muenster, dijon, tarragon pickles, onion, fries
sub green salad +
add lump crab hollandaise +

MAINE CURRY MUSSELS

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

GLAZED PORK CHOP

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

STEAK FRITES

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

TILEFISH

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

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FRENCH FRIES

garlic mayo, peppered heinz

BRAISED CABBAGE

spicy chickpea, dukkah

SHELLS & CHEESE

white cheddar, club cracker

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Cocktails

HOLLY SPRITZ - italicus bergamot, yuzu liqueur, grapefruit, prosecco

VERJUS - gin, aperol, green grape cordial, lemon

GARDEN PARTY - vodka, cucumber, mint, st. germain elderflower, lime

WHITE LOTUS - cristal rum, lemongrass, lime leaf, ginger, lime, coconut

BAREFOOT CONTESSA - blanco tequila, strawberry, rhubarb, lime

LAVEAU - mezcal, strega, lillet blanc, lemon

SUNDAY MORNING - rye, don q reserva 7, banana oleo saccharum, walnut

Martinis

CLASSIC

olive oil tito's vodka, dry vermouth,
cocktail onion, gordal olive

BRINY

tito's vodka -or- fords gin, olive
brine, kombu & oyster shell mist,
castelvetranos

CITRUS

fords gin, house vermouth blend,
orange, lemon swath



ZERO PROOF

CUCUMBER FIZZ

seedlip garden 108, cucumber, lime, tonic

SAFE PASSAGE

giffard aperitif, tangerine, lemon

BEST DAY BREWING

N/A IPA - sausalito, CA

BEER!

PACIFICO

mexican pilsner - mazatlán, MX

ZILKER BREWING

marco IPA - austin, TX

FAIRWEATHER CIDER

common cider - austin, TX

WINE BY THE GLASS

SPARKLING

SOMMARIVA

prosecco superiore - veneto, IT

LAHERTE FRERES

'ultratradition' - champagne, FR

WHITE

DOMAINE DE LA GERAUDRIE

muscadet sevre et maine - loire, FR

FATTORIA LA RIVOLTA

'vigneti di bruma' falanghina - campania IT

DOMAINE FICHET

'jeunes vignes' chardonnay - burgundy, FR

ROBERT WEIL

riseling trocken - rheingau, DE

ORANGE / ROSE

MARIS

grenache - languedoc, FR

RED

DOMAINE DE BEAURENARD

'côtes-du-rhône' grenache/syrah - rhône, FR

KING'S RIDGE

pinot noir - willamette valley, OR

AUSTIN

● OYSTER

● COMPANY

