

Served on **SAMPLE MENU**

# FRESH — TODAY!

# OYSTERS

## TODAY'S OYSTERS

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

QTY	RAW BAR ADDITIONS	
	<b>DRESSED OYSTER</b> preserved lemon, cucumber relish, pearl pepper	EA
	<b>ANCHOVY ON A STICK</b> white anchovy, aged white cheddar, guindilla, castelvetro olive, sweety drop pepper	EA
	<b>CLAMS "DIABLO"</b> littleneck, candied fresno, tomato-calabrian broth	EA
	<b>TOM KHA CLAM</b> chocolate clam, coconut-galangal broth, pickled mushroom, shallot	EA

# AUSTIN OYSTER CO.

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**QTY RAW BAR ADDITIONS (CONT.) | \$\$**

**CRUDITO**

bluefin toro, avocado, lemon  
verbena, coriander

**SCALLOP TOSTADA**

nixta taqueria tortilla, tomato,  
avocado, maggi-lime broth, chile oil

**BLUEFIN TUNA TARTARE**

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

**SMOKED WHITEFISH SALAD**

sauce gribiche, hot sauce,  
herb oil, club cracker

**SHRIMP COCKTAIL (6)**

cocktail sauce, dijonnaise

**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 | \$\$**

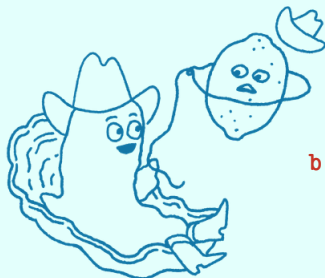
*Served w. french onion crème fraîche,  
cornichons, chives, toasted crackers*

**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

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DINNER

# AUSTIN OYSTER CO.

2502 EAST  
CESAR CHAVEZ STREET  
AUSTIN TEX.

Week of SAMPLE MENU

TEL. 512-222-4032

## SMALL PLATES

### CLAMS CASINO

topnecks, bacon butter, sourdough

### NORTH END JOHNNYCAKE

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

### BROCCOLINI FRITO

tempura fried, tuna tonnato, green oil

### CUCUMBER SALAD

compressed cucumber, mussel escabeche,  
herb dressing, tahini

### TUNA STEAK

dry aged tuna balsamic redux,  
marinated, sweet pepper, roasted red  
pepper sauce

### STUFFED SQUID SKEWER

chorizo verde stuffed squid, xo,  
scallion, gem lettuce



"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, aged white cheddar, dijonnaise, tarragon pickles, onion, fries

### MAINE CURRY MUSSELS

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

### HALIBUT MILANESE

habanero / basil buerre blanc, chicories, guanciale, caper

### PORK CHOP

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

### SWORDFISH STEAK FRITES

sauce chasseur, fries

### BRANZINO

head-on, cherry / morita almondine, pickled fennel, soft herbs

## S I D E S

### FRIES

garlic mayo, peppered heinz

### GRILLED CABBAGE

spicy chickpea dukkah

### SHELLS & CHEESE

white cheddar, club cracker

### DRESSED CORN SALAD

corn-coriander dressing, corn-  
sungold relish

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