

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 preserved lemon, cucumber relish, pearl pepper	EA
	ANCHOVY ON A STICK white anchovy, aged white cheddar, guindilla, castelvetrano olive, sweety drop pepper	EA
	CLAMS “DIABLO” littleneck, candied fresno, tomato-calabrian broth	EA
	TOM KHA CLAM chocolate clam, coconut-galangal broth, pickled mushroom, shallot	EA

QTY	RAW BAR ADDITIONS (CONT.)	\$\$
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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	\$\$
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PLATEAU

6 oysters, 4 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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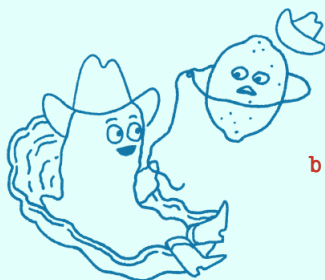
*Served w. french onion crème fraîche,
cornichons, chives, toasted crackers*

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

This is a sample menu and is subject to change.

BRUNCH

AUSTIN
OYSTER CO.

2502 EAST
CESAR CHAVEZ STREET
AUSTIN TEX.

Weekend of SAMPLE

TEL. 512-222-4032

Brunch Drinks

CAESAR

horesradish vodka, ‘clamato’ juice,
hot sauce, worcestershire, pepper brine
prefer a michelada?
sub pacifico clara

MIMOSA

prosecco, orange - or- grapefruit juice

ESPRESSO

AMERICANO

CORTADO

ESPRESSO & TONIC

ICED TEA

ORANGE JUICE

GRAPFRUIT JUICE

all citrus freshly squeezed!

PASTRAMI LOX PLATE

house smoked, tomato salad, cucumber,
french onion schmear, sourdough

BAKED FETA

preserved lemon, boquerones,
olive & herb salad, poached egg, sourdough

CRAB CAKE BENEDICT

poached egg, english muffin,
trout roe hollandaise, green salad

FRENCH OMELETTE

maine lobster, squash / lobster crèmeux,
fines herbs
add classic osetra caviar

CUCUMBER SALAD

mussel escabeche, herb dressing, tahini

NASHVILLE HOT FISH SANDWICH

crispy swordfish, coleslaw,
tarragon pickles, fries

CHEESEBURGER

texas wagyu, aged white cheddar, dijonaise,
tarragon pickles, onion, fries

NORTH END JOHNNYCAKE

maple-honey butter, trout roe, salmon bacon

“FRENCH TOAST”

caramelized brioche, shoyu caramel,
candied pecan, apple butter

LOBSTER ROLL

maine lobster, brown butter -or- aioli,
griddled split-top brioche,
served with coleslaw

add classic osetra caviar

“PLUS A DAMN GOOD BURGER”



SIDES

CRISPY BACON

nueske’s, thick cut

FRIES

garlic mayo, peppered heinz

BABKA

black sesame chocolate swirl,
cocoa glaze

GREEN SALAD

shallot vinaigrette, soft herbs

SHELLS & CHEESE

white cheddar, club cracker

SOURDOUGH TOAST & BUTTER

+ *your choice of:*
peach jam -or- cherry jam
-or- apple butter