

GLUTEN FREE MENU



OYSTERS

Daily Selections from Florida, Louisiana, Washington State, British Columbia, and the Eastern Seaboard

MARINATED CALAMARI

Lemon, parsley, olives, fresh tomato, extra virgin olive oil 9

RAW BAR

SHRIMP COCKTAIL

Wild local shrimp, cocktail sauce, fresh grated horseradish 16

SEA SCALLOP TARTARE

Cucumber, jalapeno, lime vinaigrette, fleur de sel, potato crisps 14

PLATEAUX (PETITE / ORSAY / GRAND)

Gulf oysters, marinated calamari, chilled shrimp, mussels, scallop tartare 35

With seasonal seafood, west & east coast oysters 75

With whole butter poached lobster & Oyster's Moscow 125

Soups

ONION SOUP

Broiled Gruyere 10

SOUP DU JOUR

Daily selection 7

Salads

HARICOTS VERTS SALAD*

French green beans, roasted hazelnuts, crème fraiche vinaigrette 8

ORSAY SALAD*

Baby lettuces, Parmigiano Reggiano, red onion, Dijon champagne vinaigrette 9

SPINACH SALAD*

Blue cheese, spiced pecans, granny smith apples, bacon vinaigrette 9

*Add steak, chicken, or shrimp for \$11

Appetizers

OLIVE OIL MARINATED OLIVES

Marcona almonds, lemon zest 8

GOLDEN BEET TERRINE

Orange blossom honey, goat cheese, heirloom tomatoes, pickled radish, arugula 12

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme 13

ROASTED OYSTERS

Eden Farms bacon, spinach, Parmigiano Reggiano 11

SEARED SEA SCALLOPS

Smoked tomato broth, saffron pickled fennel, baby heirloom tomatoes, fleur de sel, Georgia caviar 15

SAUTEED CALAMARI

Tomato, basil, nicoise olives 11

ESCARGOTS

Mushrooms, lemon, garlic, butter 15

STEAK TARTARE

Capers, red onion, mustard oil, sliced cucumber 15

PORT CANAVERAL RED SHRIMP

Pickled Thai chilis, fresh herbs, spicy Vietnamese vinaigrette, shrimp puffs 13

ROASTED PORK BELLY

Sweet corn puree, chilled king crab salad, basil oil 15

Entrees

SPRING VEGETABLE SHEPHERD'S PIE

Spring squash, carrots, haricot vert, tomatoes, roasted-mushrooms, pearl onions, potato crust, truffle oil 18

CAROLINA TROUT

Glazed haricots verts, Marcona almonds, fingerling potatoes, lemon brown butter vinaigrette 23

PAN ROASTED FISH

Anson Mills antebellum grits, creamed corn, Eden Farms bacon, lobster roe butter, upland cress 30

BOUILLABaisse

Assorted fish, wild Georgia shrimp, sea scallop, calamari, mussels, Pernod, saffron tomato broth 29

SEA SCALLOPS

Sweet corn cream, Congaree & Penn rice middlins, wild ramps, fiddleheads, crudité vegetables, Dijon-sage vinaigrette 30

MAPLE LEAF FARMS DUCK BREAST

French green lentils, Eden Farms bacon, carrot puree, roasted duck jus 29

EDEN FARMS BERKSHIRE PORK CHOP

Braised cabbage, roasted fingerling potatoes, Pommery mustard cream 30

CASSOULET

Duck leg confit, braised white beans, house made andouille sausage, Eden Farms bacon, roasted pork 26

PAN SEARED HANGER STEAK

Truffled mashed potatoes, red wine jus 26

COLORADO LAMB LOIN

Spiced lamb loin, spring pea puree, heirloom carrots, pearl onions, roasted grape tomatoes, pommery mustard vinaigrette 34

FILET MIGNON

Truffled mashed potatoes, wild mushrooms, Eden Farms bacon, brussels sprouts, red wine jus 38

Dinner Service

NIGHTLY 4PM - 10PM

Late Night Dining

THURSDAY ,TIL 11PM

FRIDAY & SATURDAY ,TIL MIDNIGHT

Saturday & Sunday Brunch Sides

11AM - 3:30PM

SAUTEED SPINACH

6

MASHED POTATOES

7

CREAMED SPINACH GRATIN

8

BRUSSELS SPROUTS & EDEN FARMS BACON

8

ROASTED MUSHROOMS

8

VEGETABLE RAGOUT

7