

"At Oystercatcher, we're all about bringing people together. As a bar and restaurant focused on small plates, we encourage sharing dishes to create a communal dining experience.

To ensure each item is enjoyed at its peak, we serve dishes as soon as they're ready."

PARA PICAR

"To Nibble"

HALF SHELL OYSTERS*	Chef's Selection of Oysters, Seasonal Mignonette	24/ half dz.
FRIED OYSTERS*	Thai Chili Aioli	27
72 HOUR FOCACCIA	Prosciutto di Parma, Italian Burrata	28
WHITE BEAN HUMMUS	Sunflower Seed Pesto, Halloumi, Za'atar Naan	24
BABY ROMAINE CAESAR	Caeser Dressing, Sourdough Crouton, Mimolette, Pickled Okra	17
ARTISAN LETTUCE	Habiscus Goat Cheese, Grilled Peaches, Compressed Strawberries, Benne Seeds	15
OCTOPUS HUSHPUPPY	Bonito Aioli, Pickled Ginger, Tempura Flakes, Nori	18
SHRIMP TOAST	Spiced Pumpkin Seed Spread, Limes	17
CRISPY POTATO	Spiced Yogurt, Date Chutney, Chilis	14
POACHED SHRIMP	Fermented Jalapeño Aioli, Plantains, Jicama	26
HALIBUT CEVICHE	Crispy Rice, Leche de Tigre, Corn Purée	29
TOMATO CARPACCIO	Elderflower Vinaigrette, Lemon Purée, Crispy Shallots	15



RACIÓN

"Dish to Share"

WHOLE BRANZINO	Cabbage Slaw, Cumin Lime Vinaigrette, Mole Rojo	49
marinated skirt steak	Potato Pavé, Kalamata Olive Caramel	44
PORK BELLY	Creamed Corn, Guanciale, Piperade	38
SPATCHCOCK CHICKEN	Swiss Chard, Lemon, Herb Jus	29



SEASONAL TRIFLE	Olive Oil Cake, Sweet Pudding, Honey Mascarpone, Stone Fruit, Oat Streusel	12
SWEET CORN PANNA COTTA	Blackberry Compote, Corn Flake Crumble	12
DARK CHOCOLATE & TOFFEE SKILLET COOKIE	Madagascar Vanilla Gelato	16

Austin Blake, Chef de Cuisine Addie Mergler, Pastry Chef

bar open daily from 4pm-11pm - kitchen open daily from 5pm-10pm - bar snacks until close