

## *Oysters, Glorious Oysters!*

**\*CHILLED SELECT OYSTERS**  
Cocktail & Syren mignonette

**EAST COAST**  
1/2 DOZEN - 22 DOZEN - 44  
**WEST COAST**  
1/2 DOZEN - 28 DOZEN - 55

**OVEN-ROASTED OYSTERS - 22**  
Spinach, bacon, blue crab, pernod,  
jalapeños, citrus sour cream, caviar

**FRIED OYSTERS - 15**  
Crispy rice, bayou remoulade,  
pickled red onion, \*tobiko caviar,  
fresno chili

**GRILLED OYSTERS - 23**  
Andouille sausage, shrimp, lemon, garlic,  
butter & parmesan cheese

## *From the Sea Bar*

**KEY WEST PINK SHRIMP COCKTAIL - 20**  
House cocktail sauce, lemon

**STONE CRAB CLAWS - 62**  
3 Large claws, house Yuzu mustard sauce

**ALASKAN SNOW CRAB**  
1/2 LB - 21 1 LB - 40  
Served chilled or hot

**\*SYREN SAMPLER - 59**  
4 oysters, 4 shrimp, pickled shrimp,  
snow crab, smoked fish dip  
& pickled vegetables

**SEAFOOD CHOWDER - 14**  
Fish, clams, potatoes & bacon  
in a rich, creamy broth

## *From the Bar*

**\$2 OFF** Select Premium Liquor

**\$5** Draft Beer

**\$5 OFF** Draft Wine

**\$10 OFF** Draft Wine Liters

**\$5 OFF** Listed Craft Cocktails

**25% OFF** Reverie Wines by the Bottle

## *From the Kitchen*

**SYREN CAESAR - 10**  
Black garlic citrus dressing, pecorino "snow"  
**ADD Salmon - 20 / Shrimp - 15**

**PIMENTO CHEESE - 10**  
Kenny's Kentucky Farmhouse Cheddar,  
served with crackers & pickled vegetables

**MUSSELS, SHRIMP, & CLAMS - 15**  
Hot capicola, garlic, butter, Pinot Grigio  
& tarragon broth, garlic bread

**\* TUNA TOSTADA - 15**  
Premium tuna, serrano chili, avocado mash,  
kimchi dressing, krab salad top

**ROCK SHRIMP & MUSHROOM TEMPURA - 15**  
Citrus-chili aioli, pickled jalapeños

**SOFT SHELL CRAB - 15**  
Cornflake-crust soft shell crab,  
fried green tomato, cilantro-lime slaw,  
sriracha mayo

**\* SYREN SMASHBURGER - 18**  
Twin patties, pickles, American cheese,  
Syren sauce, potato bun

**OYSTER PO BOY - 15**  
Bayou remoulade, Syren slaw served  
with frites

## *Fan Favorites*

**CHICKEN KATSU SYREN  
SIGNATURE SALAD - 20**  
Japanese fried chicken, mixed field  
greens, lo mein noodles, avocado,  
tomatoes, mint, cilantro, scallion,  
kimchi vinaigrette

**\*CITRUS-SPICED ROASTED  
FUNDY BAY SALMON - 36**  
Cauliflower risotto, roasted mushrooms,  
baby carrots, broccoli rabe,  
vadouvan spice, lemon beurre blanc



**\*SPICY SWEET TUNA ON CRISPY RICE - 21**  
Green chili, Yuzu kosho, soy sauce

**TRIGGERFISH SCHNITZEL - 39**  
Lemon-caper butter, fennel-dressed  
arugula, shaved radish

**OLD SCHOOL BAKED STUFFED SHRIMP - 39**  
Lobster & crab stuffed Argentine reds,  
citrus butter, Syren sauce for dipping