Oysters, Glorious Oysters!

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

EAST COAST
1/2 DOZEN - 23 DOZEN - 45
WEST COAST
1/2 DOZEN - 29 DOZEN - 56

OVEN-ROASTED OYSTERS - 23
Spinach, bacon, blue crab, pernod, jalapeños, citrus sour cream, caviar

FRIED OYSTERS - 23
Crispy rice, bayou remoulade, pickled red onion, *tobiko caviar, fresno chili

GRILLED OYSTERS - 25
Crawfish, Tasso ham, pimento cheese, lemon garlic butter

From the Sea Bar

KEY WEST PINK SHRIMP COCKTAIL - 22
House cocktail sauce, lemon

STONE CRAB CLAWS - 52
3 Large claws, house Yuzu mustard sauce

ALASKAN SNOW CRAB
1/2 LB - 24 1 LB - 43
Served chilled or hot

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

SEAFOOD CHOWDER - 15
Fish, clams, potatoes & bacon in a rich, creamy broth

Bread Service - 11

Fresh baked croissant-pretzel rolls served with horseradish & grain mustard butter

Small Plates

SYREN SIGNATURE SALAD - 16
Mixed field greens, lo mein noodles, avocado, tomatoes, mint, cilantro, scallion, kimchi vinaigrette

SIGNATURE PIMENTO CHEESE - 18
Kenny's Kentucky Farmhouse Cheddar, served with crackers & pickled vegetables

THE CAESAR - 14
Black pepper-garlic-citrus dressing, pecorino "snow"

***TUNA TOSTADA - 24**
Premium tuna, spicy chili, avocado mash, kimchi dressing, krab salad

CRISPY-FRIED CAULIFLOWER - 19
Rice flour fried cauliflower and beech mushrooms tossed in a vadouvan curry & cucumber tzatziki

NORI TACOS 3 WAYS - 24
Spicy tuna, Yuzu krab & cilantro lime hamachi

SOFT SHELL CRAB - 23
Cornflake-crusted soft shell crab, fried green tomato, cilantro-lime slaw, sriracha mayo

***SPICY SWEET TUNA ON CRISPY RICE - 23**
Green chili, Yuzu kosho, soy sauce

ROCK SHRIMP & EXOTIC MUSHROOM TEMPURA - 24
Citrus chili-soy aioli, pickled jalapeños

MUSSELS, SHRIMP AND CLAMS - 24
Hot capicola, garlic butter, Pinot Grigio & tarragon broth, served with garlic toast

***SPICY TUNA BOWL - 26**
Tuna poke, kimchi sauce, avocado, cucumber, sushi rice, radish, krab garnish

Large Plates

***CITRUS-SPICED ROASTED FAROE ISLAND SALMON - 39**
Cauliflower risotto, roasted mushrooms, baby carrots, broccoli rabe, vadouvan spice, lemon beurre blanc

CRAB GARLIC NOODLES - 39
Blue, snow & Dungeness crab, mussels, garlic-ginger-scallion broth, pickled onion, sweet chili-stuffed tempura prawn

MAINE LOBSTER BUCATINI - 59
Guanciale, basil, butter, pecorino, fresno chili & pernod

SINGAPORE-STYLE SHRIMP & SCALLOP STREET NOODLES - 38
Ginger-garlic broth, Thai basil, cilantro, fresno chili, lo mein noodles

***BLACKENED TOGARASHI TUNA - 45**
Mixed field greens, lo mein noodles, avocado, tomatoes, mint, cilantro, scallion, kimchi vinaigrette
with Chicken Katsu - 28

MISO-ROASTED BUTTERFISH - 49
Crispy rice cake, citrus-soy beurre blanc, tempura mushroom, *wasabi tobiko

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

& Frites!

All served with crispy hot Syren Frites, Syren Slaw or Shrimp Rice

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

***TERIYAKI BAR STEAK - 39**
Grilled teriyaki wagyu sirloin, peppercorn, demi-glace, spiced onion rings

***SYREN SMASHBURGER - 26**
Twin patties, house pickles, American cheese, Syren sauce, potato bun

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

GRILLED LOBSTER TAILS - 59
Chimichurri butter

***GRILLED BEEF TENDERLOIN - 47**
7oz. filet, green peppercorn, demi-glace, béarnaise

***GRILLED BEEF TENDERLOIN & LOBSTER TAIL - 71**
7oz. filet, green peppercorn, demi-glace, béarnaise, grilled lobster tail

THE SYREN'S KEEP - 48

Our Fresh Market Fish Served Daily

GRILLED or BLACKENED

Served with lemon-scented jasmine shrimp rice & farm vegetables

SAUCE CHOICES
Bayou remoulade, sweet chili or chimichurri