

## Brunch Specialties

### From the Sea Bar

#### \*CHILLED SELECT OYSTERS

Cocktail & Syren mignonette

#### EAST COAST

1/2 DOZEN - 23

DOZEN - 45

#### WEST COAST

1/2 DOZEN - 29

DOZEN - 56

#### ALASKAN SNOW CRAB

1/2 LB - 24 1 LB - 43

Served chilled or hot

#### KEY WEST

#### SHRIMP COCKTAIL - 21

House cocktail sauce, lemon

#### \*SYREN SAMPLER - 59

4 oysters, 4 shrimp, pickled shrimp, snow crab, smoked fish dip & pickled vegetables

#### BLUEBERRY MUFFIN SOURDOUGH PANCAKES - 24

Blueberry compote, lemon cream, maple syrup, pecan bacon

#### CHICKEN & WAFFLES - 25

Crispy chicken tenders, petite Belgian waffles, spiced onion rings, drizzle of honey sambal & maple syrup

#### \*BREAKFAST SANDWICH - 22

Fried egg, bacon, ham, pimento cheese, arugula, sourdough English muffin, served with fresh fruit or frites

#### \*CHILAQUILES - 20

Tortilla chips, salsa verde, fried egg, chorizo, cilantro, fresno chiles, queso fresco, pico de gallo, lime crema

#### \*BRUNCH STEAK & EGGS - 28

Beef tenderloin, scrambled eggs, bearnaise & frites



#### TRIGGERFISH

#### SCHNITZEL - 39

Lemon-caper butter, fennel-dressed arugula, shaved radish & frites

#### SOFT SHELL CRAB

#### SANDWICH - 22

Fried green tomato, cilantro-lime slaw, brioche bun, sriracha aioli & frites

#### OYSTER PO' BOY - 22

Bayou remoulade, Syren slaw & frites

#### SYREN SMASHBURGER - 24

Twin patties, house pickles, American cheese, Syren sauce, potato bun & frites

#### \*SPICY TUNA BOWL - 24

Tuna poke, kimchi sauce, avocado, cucumber, sushi rice, radish, krab garnish

#### THE CAESAR - 13

Black pepper-garlic-citrus dressing, pecorino "snow"

ADD

SHRIMP 15 \*SALMON 20 CHICKEN 10

#### \*SYREN SIGNATURE SALAD WITH TUNA TATAKI - 28

Mixed field greens, lo mein noodles, avocado, tomatoes, mint, cilantro, scallion, kimchi vinaigrette

#### SYREN SIGNATURE SALAD CHICKEN KATSU - 22

Japanese fried chicken, mixed field greens, lo mein noodles, avocado, tomatoes, mint, cilantro, scallion, kimchi vinaigrette

### To Start

#### PIMENTO CHEESE - 18

Kenny's Kentucky Cheddar served with crackers & pickled vegetables

#### 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

#### SPICY SWEET TUNA

#### ON CRISPY RICE - 22

Green chili, Yuzu kosho, soy sauce

#### ROCK SHRIMP & EXOTIC

#### MUSHROOM TEMPURA - 21

Citrus chili-soy aioli, pickled jalapeños

#### \*TUNA TOSTADA - 22

Premium tuna, serrano chili, avocado mash, kimchi dressing, krab salad

#### MUSSELS, SHRIMP & CLAMS - 23

Hot capicola, garlic, butter, Pinot Grigio & tarragon broth, garlic bread

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