

Oysters, Florious 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, cream, citrus sour cream, caviar

FRIED OYSTERS - 22

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, ceviche, snow crab, smoked fish dip & pickled vegetables

SEAFOOD CHOWDER - 14

Fish, clams, potatoes, & bacon in a rich cream broth

Bread Service - 10

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

Small Plates

SYREN SIGNATURE SALAD - 14

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 - 13

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

*TUNA TOSTADA - 22

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

CRISPY-FRIED CAULIFLOWER - 18

Gluten-free fried cauliflower and beech mushrooms tossed in a vadouvan curry & cucumber tzatziki

*CITRUS-SPICED ROASTED FUNDY BAY SALMON - 36

Cauliflower risotto, roasted mushrooms, baby carrots, broccoli rabe, vadouvan spice, lemon beurre blanc

CRAB GARLIC NOODLES- 39

Blue, snow & Dungeness crab, garlic-ginger-scallion broth, pickled onion, sweet chili-stuffed tempura prawn

MAINE LOBSTER BUCATINI - 52

Guanciale, basil, butter, pecorino, fresno chili & pernod

NORI TACOS 3 WAYS - 22

Spicy tuna, Yuzu krab & cilantro lime hamachi

SOFT SHELL CRAB - 22

Cornflake-crusted soft shell crab, fried green tomato, cilantro-lime slaw, sriracha mayo

*SPICY SWEET TUNA ON CRISPY RICE - 21

Green chili, Yuzu, kosho, soy sauce

ROCK SHRIMP & EXOTIC MUSHROOM TEMPURA - 23

Citrus chili-soy aioli, pickled jalapeños

MUSSELS, SHRIMP AND CLAMS - 22

Hot capicola, garlic butter, Pinot Grigio & tarragon broth, served with garlic toast

*BLACKENED TOGARASHI TUNA - 46

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

MISO-ROASTED BUTTERFISH - 49

Crispy rice cake, citrus-soy beurre blanc, tempura mushroom, *wasabi tobiko

SINGAPORE-STYLE SHRIMP & SCALLOP STREET NOODLES - 36

Ginger-garlic broth, Thai basil, cilantro, fresno chili, lo mein noodles



Large Plates

Frites!

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

OLD SCHOOL BAKED STUFFED SHRIMP - 39

Lobster & crab stuffed Argentine reds, 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 - 52

Chimichurri butter

*GRILLED BEEF TENDERLOIN - 45

7oz. filet, green peppercorn, demi-glace, béarnaise

*GRILLED BEEF TENDERLOIN & LOBSTER TAIL - 69

7oz. filet, green peppercorn, demi-glace, béarnaise, grilled lobster tail

THE SYREN'S KEEP - 49

Roasted half lobster tail, market fish, lobster & crab stuffed shrimp, lemon-scented jasmine shrimp rice, farm vegetables, citrus beurre blanc

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