

## 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 - 21

House cocktail sauce, lemon

### 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

## Bread Service - 11

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

## Small Plates

### SYREN SIGNATURE SALAD - 15

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 - 23

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

### CRISPY-FRIED CAULIFLOWER - 18

Rice flour fried cauliflower and beech mushrooms tossed in a vadouvan curry & cucumber tzatziki



### NORI TACOS 3 WAYS - 23

Spicy tuna, Yuzu krab & cilantro lime hamachi

### SOFT SHELL CRAB - 23

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

### \*SPICY SWEET TUNA

### ON CRISPY RICE - 22

Green chili, Yuzu kosho, soy sauce

### ROCK SHRIMP & EXOTIC

### MUSHROOM TEMPURA - 24

Citrus chili-soy aioli, pickled jalapeños

### MUSSELS, SHRIMP AND CLAMS - 23

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

## Large Plates

### \*CITRUS-SPICED ROASTED

### FUNDY BAY SALMON - 38

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 - 56

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

### SINGAPORE-STYLE SHRIMP &

### SCALLOP STREET NOODLES - 37

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

### \*BLACKENED TOGARASHI TUNA - 47

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

### CHICKEN KATSU 28

### MISO-ROASTED BUTTERFISH - 49

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



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 - 56

Chimichurri butter

### \*GRILLED BEEF TENDERLOIN - 46

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 - 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.