

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 cream, citrus sour cream, caviar

FRIED OYSTERS - 15

Crispy rice, bayou remoulade, pickled red onion, *tobiko caviar, fresno chili

GRILLED OYSTERS - 23

Shrimp, andouille sausage, lemon, garlic, butter & parmesan

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

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

* SYREN SMASHBURGER - 18

Twin patties, pickles, American cheese, Syren sauce, potato bun, served with fries

OYSTER PO BOY - 15

Bayou remoulade, Syren slaw served with fries

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

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