

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

STONE CRAB CLAWS - 62

3 Large claws, house Yuzu mustard sauce

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

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

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