

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

STONE CRAB CLAWS - 62

3 Large claws, house Yuzu mustard sauce

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

SEAFOOD CHOWDER - 15

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

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

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.