

THE CLAW BAR - THANKSGIVING 2025

OYSTERS, GLORIOUS OYSTERS !

***EAST COAST OYSTERS 26 HALF 44 DOZ**
*shucked to order and served on the half shell**

APPETIZERS & SALADS

**INDIAN-SPICED FRIED
ARTICHOKE HEARTS 18**
Red curry & Thai basil aioli

CRISPY FRIED OYSTERS 22
Half dozen fried oysters, bayou remoulade

BAKED OYSTERS ALCIATORE 24
Cream, spinach, bacon, pernod, citrus beurre blanc

ORGANIC FARMER'S SALAD 20
*Mixed greens, fresh pomegranate, port wine
craisins, red onion, stilton blue cheese,
apple raspberry vinaigrette*

ORGANIC CAULIFLOWER SALAD 18
Parmesan, bacon, pickled red onion

STREET CORN CAESAR 16
*Spiced pepitas, romaine, cilantro, blistered
corn, cojita cheese, chipotle caesar dressing*

SEAFOOD TOWERS & CHILLED SEAFOOD

***CLAW BAR FOR ONE 45**
*3 shrimp, 3 oysters, snow crab, smoked
fish dip, pickles, trio of sauces, crackers*

***LOW RISE 125**
*6 shrimp, 6 oysters, snow crab, ½ Maine lobster,
3 raw scallops, smoked fish dip, pickles,
trio of sauces, crackers*

***HIGH RISE 195**
*12 shrimp, 12 oysters, snow crab, 6 raw
scallops, Maine lobster, smoked fish dip,
pickles, pimento cheese, trio of sauces, crackers*

SHRIMP COCKTAIL 26
WHOLE MAINE LOBSTER 55

***SCALLOPS ON THE HALF SHELL 21**
wakame, sweet chili sauce, pickled red onion
SNOW CRAB MKT
STONE CRAB MKT

THANKSGIVING DINNER 69

FIRST COURSE

ORGANIC FARMER'S SALAD
*Organic mixed greens, fresh pomegranate, port wine
craisins, slivered red onion, Stilton blue cheese
apple raspberry vinaigrette*

BUTTERNUT SQUASH MISO SOUP
Pepitas, coconut crème fraîche, green oil

SECOND COURSE

TRADITIONAL TURKEY DINNER
*Apple-brined turkey breast, herb and
garlic whipped potatoes, cornbread stuffing,
mixed vegetable casserole, house-made gravy,
cranberry compote*

THIRD COURSE

SPICED PUMPKIN TART
Pepita toffee, Chantilly cream
APPLE CROSTADA
Caramel sauce, butter pecan ice cream

BEIGNETS
CHOCOLATE PUDDING
TRES LECHE
PIÑA COLADA CHEESECAKE

ENTREES

BLACK TRUFFLE BOLOGNESE 38
*Short rib meatball, campanelle pasta,
chili flake, basil, mint & pecorino snow,
ricotta blue cheese crostini*

***CLAW BAR SALMON 39**
*Dukkah spice, grilled shrimp, béarnaise,
cauliflower risotto, asparagus*

WILD FLOUNDER PICATTA 42
*Herbed shrimp rice, citrus caper butter,
arugula, fennel salad, watermelon radish*

***GRILLED TWIN FILET OF BEEF
TENDERLOIN 66**
*Twice-baked potato soufflé, charred
broccolini, peppercorn demi*

***WAGYU TERIYAKI SIRLOIN 48**
*Black vinegar & peppercorn demi, twice-
baked potato soufflé, charred broccolini*

ST. AUGUSTINE STEW 42
*Shrimp, crab, lobster, bay scallops, Gulf
fish, mussels, pork belly & rice in a datil
pepper broth*

HOMEMADE CORNBREAD 12

*Chili honey butter
add our
signature pimento cheese 5*

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.