

THE JOHN DORY OYSTER BAR

MONDAY, NOVEMBER 15TH, 2010

RAW BAR

OYSTERS, EAST AND WEST COASTS 3

LITTLENECK CLAMS 2

COLD POACHED LOBSTER WITH
TAMALE VINAIGRETTE 18

LIVE MAINE SEA URCHIN WITH
POMEGRANATE AND
BLACK PEPPER 6

BAR SNACKS

ROASTED PEANUTS WITH GARLIC
AND ROSEMARY 3.50

SPICED CASTEL VETRANO OLIVES
WITH TOMATO 4.50

CHILLED CRAB AND AVOCADO 6.50

CRUDO

NANTUCKET BAY SCALLOPS MP

RAZOR CLAM CEVICHE 11

TASMANIAN SEA TROUT 13

KAMPACHI WITH GINGER 12

SMALL PLATES

ESCAROLE SALAD WITH ANCHOVY
DRESSING 8.50

SMOKED HADDOCK TERRINE
WITH RADISHES 10

SPANISH MACKEREK ESCABECHE 11

BURRATA WITH TROUT CAVIAR 19

CHAR PATE ON WHITE WITH POTATO
SALAD 14

OYSTERS ROCKEFELLER (3 EACH) 10

OYSTER PAN ROAST WITH UNI
CROSTINI 15

MAINE LOBSTER CHOWDER 14

MUSSELS STUFFED WITH
MORTADELLA 14

OCTOPUS WITH
POTATOES AND AIOLI 15

DESSERTS

CHOCOLATE POT WITH WHISKEY
CREAM AND OAT COOKIE 7

HONEYCRISP AND ALMOND TART
WITH CRÈME FRAÎCHE 7

MALTED CHOCOLATE ICE CREAM
WITH BAILEY'S AND HONEYCOMB 7