



O Y S T E R Co

JEFFREY'S GROCERY

RESTAURANT & BAR

RAW

SEA URCHIN IN THE SHELL	15
<i>lime and allepo pepper</i>	
YELLOWFIN TUNA CARPACCIO	15
<i>pickled celery and green olive</i>	
DIVER SEA SCALLOP	17
<i>crushed almond and tangerine pressed olive oil</i>	
RED PRAWN	14
<i>banana pepper and yogurt</i>	

EDWARDS COUNTRY HAM - VA 16
honey chili aioli

APPETIZERS

SPINACH	14
<i>pickled squash, pecans and cranberry vinaigrette</i>	
CAESAR SALAD	11
<i>smoked herring dressing, croutons and parmesan</i>	
BAKED LITTLENECK CLAMS	14
<i>crab, bacon and peppers</i>	
GRILLED OYSTERS	15 half dozen/25 dozen
<i>garlic butter, parmesan and french bread</i>	
ESCARGOT TOAST	11
<i>chicken confit, lemon-caper and crispy chicken skin</i>	
SALMON RILLETTE	15
<i>fingerling potato chips, roe and crème fraîche</i>	
KING CRAB VINAIGRETTE	19
<i>sweet potato bread and housemade culture butter</i>	

OYSTER BAR

OYSTERS	M/P
<i>daily selection</i>	
KING CRAB LEGS	22
SHRIMP COCKTAIL	15
JONAH CRAB CLAWS	3.50 ea.
LITTLENECK CLAMS	1.25 ea.
MARINATED MUSSELS	10
WHELKS	10
LOBSTER COCKTAIL	16

PLATEAUS DE LA MER

a variety of raw & cooked seafood and garnishes

LE GRAND	60
LE ROYALE	85
LE JEFFREY	125

MAINS

POACHED POLLOCK	25
<i>red curry and green mango</i>	
PASTRAMI BURGER	18
<i>russian dressing, sauerkraut and swiss on rye with fries</i>	
WHOLE ROASTED DOURADE	26
<i>charred lemon and wilted turnip greens</i>	
CRISPY ROCK SHRIMP ROLL	22
<i>skate salad, split top bun and fries</i>	
FISH N' CHIPS	24
<i>battered blowfish tails, doughnut holes, maple malt vinegar and dill pickle aioli</i>	
ROASTED CHICKEN	25
<i>sunchokes, brussels sprouts and pretzel stuffing</i>	

SIDES

FINGERLING POTATO SALAD	8
<i>crème fraîche, mustard and leeks</i>	
FRENCH FRIES	8
<i>green goddess aioli</i>	
PARSNIP PUREE	7
<i>fresh horseradish</i>	
RED SWISS CHARD	7
<i>pickled beets</i>	
BOWL OF LETTUCES	7
<i>dill, lemon and olive oil</i>	

*Executive Chefs
Michael Toscano & James McDuffee*