

OYSTER BAY

Steak & Seafood

RAW BAR

Oysters on the 1/2 Shell	
<i>Six Locally Sourced Oysters</i>	\$16.50
<i>Six Special Selected Oysters</i>	MP
<i>Six Premium Selected Oysters</i>	MP
Clams on the 1/2 Shell	\$13.75
Chilled Shrimp Cocktail	\$16.75
<i>5 Jumbo Shrimp, Oyster Bay Cocktail Sauce</i>	
Low Tide Seafood Platter	\$39.50
<i>3 Local & 3 Special Oysters, 4 Jumbo Shrimp, 3 Clams on the 1/2 Shell, lemon, mignonette, cocktail sauce</i>	
High Tide Seafood Tower	\$89.00
<i>4 Local, 4 Special & 4 Premium Oysters, 6 Jumbo Shrimp, 6 Clams on the 1/2 Shell, Split Chilled Lobster Tail, lemon, mignonette, cocktail sauce</i>	

SOUPS & SALADS

New Jersey Crab Soup	\$10.25
<i>New Jersey tomato broth, hearty seasonal vegetables</i>	
Spinach & Brie Salad	\$15.75
<i>Spinach, fresh strawberries, almond crusted brie with strawberry balsamic vinaigrette</i>	
Garden Salad	\$10.25
<i>Spring mix, cherry tomatoes, cucumbers, red onion, focaccia croutons with Oyster Bay vinaigrette</i>	
Tavern Caesar	\$12.50
<i>Romaine lettuce, celery, radish, parmesan cheese, focaccia croutons, family recipe Caesar dressing</i>	
Truffled Beets	\$12.50
<i>Roasted beets, feta, truffle vinaigrette, pistachios, arugula</i>	

STARTERS

Fried Tomatoes	Roasted Long Hots	Australian Lamb Lollies	Charbroiled Local Oysters
<i>Panko encrusted Jersey tomatoes served over chilled crab salad, topped with spicy remoulade</i>	<i>Stuffed with Italian sweet sausage & fontina cheese, served with garlic bread</i>	<i>3 seared bone-in chops over feta goddess with Mediterranean salata</i>	<i>Classically broiled with parmesan cheese and herbed garlic butter</i>
\$17.50	\$13.75	\$19.50	\$18.75
Bang Bang Shrimp	Crispy Calamari	Delicata Squash & Burrata	
<i>Crispy Rock Shrimp tossed in a creamy sweet chili sauce</i>	<i>Tempura dusted & fried served with pepperoncini aioli</i>	<i>Caramelized delicata squash, arugula, dried cranberries, pepitas, aged balsamic with grilled pita</i>	
\$15.25	\$14.50	\$14.50	

STEAKS

All steaks served with daily vegetable, mashed potatoes, and our signature OBCM Steak Sauce

8 oz. Hanger Steak	8 oz. Center Cut Filet	12 oz. NY Strip
\$41.25	\$49.75	\$47.50

Add 4 oz Lobster Tail \$22.25 • 3 Coconut Shrimp with sweet spicy chili sauce \$12.50 • 4 Seared Scallops \$21.00

ENTREES

Braised Short Ribs	\$38.25	Andouille Crusted Grouper	\$36.75
<i>Natural pan gravy and roasted cipollini onions served over mashed potatoes</i>		<i>10 oz. grouper filet, smoked andouille crust, over rice pilaf with a lemon chive beurre blanc</i>	
Chicken Sullivan	\$27.25	Miso Glazed Salmon	\$34.00
<i>Milanese style breaded and pan fried with sautéed garlic spinach, mushroom, roasted red pepper, fontina cheese over cavitappi pasta with tomato ragu with balsamic drizzle</i>		<i>Roasted over coconut rice with grilled bok choy, tuxedo sesame seeds and crispy arugula</i>	
Crispy Duck Breast	\$39.75	Oyster Bay Jambalaya	\$33.75
<i>Vermont maple glazed, served with mashed sweet potatoes & grilled asparagus</i>		<i>Local scallops, rock shrimp, andouille sausage simmered in a New Orleans Gumbo served over rice pilaf</i>	
Grilled Pork Chop	\$33.75	Champagne Risotto	\$24.50
<i>12 oz. Rib Chop, mashed sweet potatoes, grilled asparagus with Makers Mark Demi</i>		<i>Sautéed with seasonal Spring vegetables finished with an English pea puree</i>	
		<i>Add 4 day boat scallops for additional \$21.00</i>	

*** BREAD SERVICE IS PROVIDED UPON REQUEST ***

20% GRATUITY IS ADDED TO PARTIES OF 5 OR MORE. SEPARATE CHECKS UP TO 4 MAX ONLY IF REQUESTED PRIOR TO ORDERING.
OYSTER BAY KINDLY ASKS THAT ALL DINING ROOM GUESTS ORDER ONE ENTREE EACH.. WE ARE UNABLE TO ACCEPT THIRD PARTY GIFT CARDS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WINES BY THE GLASS

WHITE

Rose, Bieler Pere & Fils, Cote de Provence	\$11.50
Pinot Grigio, Zenato, Italy	\$9.75
Pinot Grigio, San Angelo, Italy	\$12.25
Sauvignon Blanc, Oyster Bay, New Zealand	\$10.25
Sauvignon Blanc, Ferrari-Carano, Sonoma	\$12.25
Chardonnay, Shannon Ridge, California	\$10.25
Chardonnay, Route Stock, Sonoma	\$13.75
Moscato, Terra D'Oro, California	\$9.75
Riesling, Pacific Rim, Washington State	\$10.50
Prosecco, Zardetta, Italy (on tap)	\$10.50

RED

Pinot Noir, DeLoach, Russian River	\$9.75
Pinot Noir, Juggernaut, Russian River	\$13.75
Merlot, Murphy Goode, California	\$10.25
Cabernet Sauvignon, The Bolt, Charles & Charles WA	\$11.25
Cabernet Sauvignon, Daou, California	\$14.75
Malbec, Piattelli Reserve, Argentina	\$11.25
Toscana, Rubio, Italy	\$12.75

WINES BY THE BOTTLE

WHITE

Rose, Domaines Ott, By.ott, France	\$54.00
Rose, Wolfer, Summer in a Bottle, New York	\$57.00
Pinot Grigio, Santa Margherita, Italy	\$51.00
Pinot Gris, King Estate, Oregon	\$52.00
Pinot Grigio, Terlato, Italy	\$55.00
Pinot Gris, Trimbach Reserve, France	\$64.00
Lugana, San Benedetto, Zenato, Italy	\$45.00
Sauvignon Blanc, Chalk Hill, Sonoma	\$47.00
Sauvignon Blanc, Honig, Napa	\$52.00
Sauvignon Blanc, Lewis, Napa	\$71.00
Sauvignon Blanc, Rochioli, Russian River	\$81.00
Sancerre, Chateau de Sancerre, France	\$65.00
Chardonnay, Graymore, California	\$51.00
Chardonnay, Starmont, Napa Valley	\$53.00
Chardonnay, Diatom, California	\$58.00
Chardonnay, Crossbarn, Sonoma	\$59.00
Chardonnay, Gary Farrell, Russian River	\$71.00
Chardonnay, Paul Hobbs, Russian River	\$96.00
Chardonnay, Cakebread, Napa Valley	\$105.00
Pouilly-Fuisee, Joseph Drouhin, France	\$64.00
Riesling, Trimbach, France	\$48.00
Albarino, Vionta, Spain	\$42.00
White Pinot Noir, Left Coast, Oregon	\$51.00
White Blend, Sokol Blosser Evolution, Oregon	\$47.00

CHAMPAGNE & SPARKLING

Prosecco, Santa Margherita, Italy	\$55.00
Sparkling, Mumm, Napa Valley	\$66.00
Champagne, Moet & Chandon Imperial, France	\$120.00
Champagne, Perrier-Jouet, Grand Brut, France	\$126.00

RED

Pinot Noir, The Calling, Russian River	\$48.00
Pinot Noir, Siduri, California	\$55.00
Pinot Noir, AuBon Climat, California	\$61.00
Pinot Noir, Crossbarn, Sonoma	\$73.00
Pinot Noir, Colene Clemens, Oregon	\$76.00
Pinot Noir, Gary Farrell, Russian River	\$87.00
Pinot Noir, Domaine Drouhin, Oregon	\$90.00
Merlot, Lapostolle Grand Selection, Chile	\$45.00
Merlot, Charles Krug, Napa Valley	\$66.00
Merlot, Frank Family, Napa Valley	\$76.00
Malbec, Felino, Argentina	\$45.00
Malbec, Kaiken Ultra, Argentina	\$54.00
Red Blend, Decoy by Duckhorn, Napa Valley	\$53.00
Red Blend, Paradux by Duckhorn, Napa Valley	\$84.00
Cabernet Sauvignon, Ravel & Stitch, California	\$52.00
Cabernet Sauvignon, Alexander Valley, California	\$57.00
Cabernet Sauvignon, Bonanza, California	\$60.00
Cabernet Sauvignon, Girard, Napa Valley	\$70.00
Cabernet Sauvignon, Chappellet, Napa Valley	\$81.00
Cabernet Sauvignon, Honig, Napa Valley	\$93.00
Cabernet Sauvignon, Jordan, California	\$109.00
Cabernet Sauvignon, Faust, Napa Valley	\$125.00
Cabernet Sauvignon, Caymus, Napa Valley	\$162.00
Zinfandel, Terra D'Oro, California	\$41.00
Zinfandel, Seghesio, Sonoma	\$64.00
Shiraz, Molly Dooker "The Boxer", Australia	\$70.00
Chianti, Nozzole Classico Res, Italy	\$58.00
Rosso di Montalcino, il Poggione, Italy	\$75.00
Ripassa, Zenato, Italy	\$66.00
Brunello, Col D'Orcia, Italy	\$92.00