

Raw Bar

Oysters

All Served with Rye Crisp & Breadsticks
By the ½ Dozen

EAST COAST	\$31
KUMAMOTO	\$42

SERVED WITH

Champagne Mignonette, Oyster River Cocktail Sauce

Caviar

CAVIAR PLATTER | \$38

Crispy Waffle Bites, Crème Fraiche

Shrimp Cocktail

Served with Oyster River Cocktail Sauce

(4) COLOSSAL SHRIMP | \$35

(6) COLOSSAL SHRIMP | \$50

CATCH OF THE DAY CRUDO | \$18

Leche de Tigre, Carrot & Lemon Gel

Raw Bar Sampler Tower

Served with Champagne Mignonette, Oyster River
Cocktail Sauce

INCLUDES: Maine Lobster, Crab, Shrimp Cocktail,
Mussels, Oysters

SAMPLER FOR 2 | \$113

SAMPLER FOR 4 | \$205

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.
Parties of 5 or more – Automatic 20% Gratuity Added

Side Dishes

Smashed Potatoes | \$15

Garlic, Butter, Herbs

Honey Glazed Brussels Sprouts | \$14

Prosciutto, Sundried Tomato, Pearl Onion, Parmesan

Lobster Mac & Cheese | \$18

Gruyere Béchamel, Parmesan

Grilled Broccolini | \$13

Lemon Oil, Sea Salt

Bread Service | \$11

Featured Cocktails

Pear A Dice | \$ 18

Bombay Sapphire Gin, Pear Liqueur, Lime

Espresso Martini | \$19

Tito's Vodka, Kahlua, Espresso

Palomita Fresa | \$17

Insólito Blanco Tequila, Strawberry Purée,
Grapefruit, Lime, Grapefruit Soda

Eighth Floor | \$18

Bacardi Reserva Ocho Rum, Passion Fruit Purée,
Lime, Mint, Sparkling Wine

Ocean Pearl | \$ 17

Ketel One Vodka, Guava, Lemon,
Coconut, Fresh Mint

Smoked Maple Old Fashioned | \$19

Woodford Reserve Bourbon, Maple Syrup,
Woodford Spiced Cherry Bitters

Featured Mocktails

Strawberry Mint Spritzer | \$12

Lemon, Club Soda, Muddled Strawberry, Mint

Apple Ginger Fizz | \$12

Apple Cider, Fever Tree Ginger Ale, Mint, Lime

Appetizers

Wagyu Steak Carpaccio | \$22

Truffle Oil, Arugula, Parmesan, Crostini

Crab Cake | \$19

Brandy Aioli

Oysters Rockefeller | \$29

Spinach Cream, Parmesan, Prosciutto, Breadcrumbs

Grilled Octopus | \$26

Smash Potatoes, Ceniza Oil, Watercress

Wine Steamed Mussels | \$19

Crostini

Soup & Salads

Lobster Bisque | \$16

Lobster Fumet, Lobster, Tuile

Creamy Burrata | \$23

Sundried Tomato Pesto, Black Garlic Vinaigrette, Arugula, Crostini

Oyster River Caesar | \$21

Romaine, Baby Kale, Salmon Roe, Parmesan, Caesar Dressing

Wedge Salad | \$16

Iceberg, Pickled Onions, Prosciutto, Pecan, Oyster River Dressing

Sauces

Triple Malbec Demi | Truffle Butter | Beurre Blanc | \$4

Main Courses

Catch of the Day | \$MP

Seabass | \$65

Chorizo Marmalade, Celery Root Puree, Beurre Blanc, Pistachio Dust

Oyster River Lobster Linguine | \$67

Mussels, Lobster Cream, Parmesan

Airline Chicken Breast | \$32

Celery Root Puree, Pearl Onion, Red Wine Reduction

Eggplant Croquette | \$28

Basil Caponata, Quinoa, Balsamic Drizzle

Wagyu 32oz Porterhouse | MP

Wagyu Filet of Beef

4oz | \$43

8oz | \$83

Surf & Turf

Wagyu Filet of Beef (4oz) & U-10 Scallops | \$68

Wagyu Filet of Beef (4oz) & Crab Cake | \$65

Wagyu Filet of Beef (4oz) & Lobster Tail | \$110

Handhelds

Wagyu Burger | \$33

8 oz wagyu, cambonzola, arugula, caramelized onions, truffle potato chips

Oyster River Fish Sandwich | \$31

Catch of the Day, Arugula, Cilantro, Tarter Sauce, Lemon Potato Chips

Palmetto Marriott Resort & Spa | Address: 600 US-41, Palmetto, FL 34221 | Phone: (941) 304-3115

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