

OSTRA

TO PLACE AN ORDER FOR DELIVERY OR TAKE OUT, PLEASE CALL (857) 233-5533
September, 2020 – PLEASE INQUIRE FOR DAILY SPECIALS

TODAY'S CHILLED SELECTIONS

Powder Point Oysters*, Duxbury Bay, Massachusetts 6 for /\$22
*Accompanied with House Made Horseradish Cocktail,
Lemon, Sparkling Mignonette*

Hamachi Crudo* 21
Citrus, Aji Aioli, Cilantro
Jalapeño Oil, Mexican Chiltepin Pepper

Wild King Salmon Tartare* 28
Smoked to Order, Lemon
Scallion, Shallot, Caviar
House Brioche

Sea Bass Tartare* 23
Black Truffle Carpaccio
Fennel Pollen Crostini

Yellowfin Tuna Tartare* 22
Yuzu, Ginger, Soy, Cilantro
Pickled Beech Mushrooms
Nori-Sesame Wonton

U-8 Shrimp* 5 Pieces 25
Poached & Chilled
House-Made Horseradish Cocktail

CAVIAR SELECTIONS

House Brioche, Buckwheat Blinis, Classic Accompaniments

Golden Ossetra* 170
*Large Pearl, Light Golden
Complex, Nutty, Buttery*

FIRST COURSES

Crisp Snow Pea, Radish, Carrot, Apple, Parmesan
Apple Cider Vinaigrette 18

Small Leaf Heirloom Kale, Caesar Dressed, Pumpernickel Croutons, Parmesan 16

Grilled Spanish Octopus, Lemon, Olive Oil, Crispy Salt Capers
Raw Sweet Vidalias 24

Alaskan King Crab Risotto, Lemon, Leeks, Jonah Crab Spuma 25

Ricotta Gnocchetti, Maine Lobster, Beech Mushrooms
Shaved Black Truffle 24

<Gluten Free Pasta Alternative Available>

Before placing your order, please inform your server if a person in your party has a food allergy.

**Contains Nuts

*Contains or may contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase the risk of food borne illnesses.

TO PLACE AN ORDER FOR DELIVERY OR TAKE OUT, PLEASE CALL
(857) 233-5533

CHEF'S COMPOSITION

Grilled Wild King Salmon, Wheat Berry "Ratatouille"
Sweet Corn, Zucchini & Cured Tomatoes, Lemon, Thyme* 55

Grilled Sea Bream in Trevisano Leaf, Extra Virgin Olive Oil, Lemon, Snipped Herbs
Seasonal Accompaniments 40

Grilled Branzino, Lemon, Garlic & Herb Baste, Roasted Potatoes, Vidalia Onions, Radish 38

Salt Crusted Branzino, Extra Virgin Olive Oil, Lemon, Snipped Herbs,
Seasonal Accompaniments 98 (for two...Please Allow one hour)

Paella "Valenciana Style", Spain's Bomba Rice, Saffron, Maine Lobster, Shrimp
Mussels, Clams, Octopus, Squid, Drumette Confit, Chorizo 52

Broiled Maine Lobster, 3 lbs, Sweet Corn & Fava Bean Succotash, Drawn Butter & Lemon 78

STEAKS

Filet Mignon, Greater Omaha*
8oz 45

Dry Aged Prime Ribeye*
16oz 60

*All accompanied with Pommes Purée, Chanterelles, Sweet Corn, Broccolini
Vin Cotto, Maitre D' Hotel Butter*

SIDE DISHES

Pommes Purée 7

Leafy Greens, Currants & Garlic 9

Corn & Fava Bean Succotash 10

Truffle-Parmesan or Sea Salt Fries 12/9

Shishito Peppers, Sea Salt 11

Heirloom Tomatoes & Fines Beans 12

DESSERTS

Valrhona Chocolate Torte, Vanilla Anglaise 16

Lemon & White Chocolate Panna Cotta
Meringue, Raspberry, Basil, Sugar Cookies 14



Before placing your order, please inform your server if a person in your party has a food allergy.

**Contains Nuts

*Contains or may contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase the risk of food borne illnesses.

OSTRA



**Please take a picture of this
code and you will be directed to
tonight's Dinner Menu**

Also available at:
OstraBoston.com/menus