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

Sea Bass Tartare*  23
Black Truffle Carpaccio
Fennel Pollen Crostini

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

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.
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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
Corn & Fava Bean Succotash  10
Leafy Greens, Currants & Garlic  9
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

Shane’s Cakes

Valrhona Chocolate
Black Velvet Cake, Chocolate Pudding, Chocolate Buttercream, Chocolate Glaze

Vanilla Citrus Daffodil
Vanilla Cake, Lemon Curd, Italian Buttercream, White Chocolate Glaze

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

Also available at:
OstraBoston.com/menus