

# ST NEO'S

## BRASSERIE

### *From the Raw Bar*

#### Plateaux\*

##### Grand 68

assorted oysters, clams, shrimp cocktail, crab legs

##### Deluxe 125

assorted oysters, clams, shrimp cocktail,  
scallop ceviche, lobster, crab legs

#### Oysters\*

Daily Selections **MP**

**Spicy Shrimp Cocktail\* 16**

#### Composed Oysters\*

lightly pickled (3) **13**

margarita (3) **13**

gin & tonic (3) **13**

#### Snapper Crudo\* 14

lemon & poppyseed

#### Yellowfin Tuna Tartare\* 16

ginger, nicoise vinaigrette

#### Scallop Ceviche\* 15

grapefruit, avocado, beer

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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### *Wine Pairing*

Looking for a glass to pair with a selection from our raw bar? Go with a dry sparkling wine or any of the light-bodied, dry, and high acid wines on our list. Here are some suggestions:

#### By the Glass

**Nicolas Feuillatte, Brut Reserve**  
Champagne, France (12% ABV) 18/87

**Grüner Veltliner | Domäne Wachau**  
Wachau, Austria (12% ABV) 11/52

**Sauvignon Blanc | Nautilus**  
Marlborough, NZ (12.5% ABV) 12/57

#### By the Bottle

**Jansz, Premium Cuvée, NV**  
Tasmania | Australia (12.5% ABV) 65

**Pol Roger, Brut Extra Cuvée de Réserve, NV**  
Champagne | France (12.5% ABV) 135

**Gotas de Mar, 2016**  
Albariño | Galicia, Spain (12.5% ABV) 60

**Hubert Brochard, Tradition, Sancerre, 2018**  
Sauvignon Blanc | Loire Valley, France (13.2% ABV) 80