

# THE JOHN DORY OYSTER BAR

## CHEF'S TABLE AND LARGE FORMAT DINNERS

### CLASSIC JOHN DORY CHEF'S TABLE MENU

SERVED FAMILY STYLE (\$105 PER PERSON)

#### SNACKS

ROASTED PEANUTS WITH GARLIC & ROSEMARY  
SPICED CASTELVETRANO OLIVES WITH TOMATO

#### FIRST

SHELLFISH PLATEAU: EAST AND WEST COAST OYSTERS, LITTLENECK CLAMS, WHELKS, HAWAIIAN BLUE PRAWNS, COLD  
POACHED LOBSTER, MARINATED OCTOPUS & PARKER HOUSE ROLLS

#### SECOND

CHEF'S CHOICE CRUDO WITH SEASONAL ACCOMPANIMENT

#### MAIN

WHOLE ROASTED TURBOT WITH SALSA VERDE, ESCAROLE WITH ANCHOVY DRESSING, SEASONAL MARKET VEGETABLE  
AND SCALLION MASHED POTATOES

#### DESSERT

ECCLES CAKE WITH STILTON CHEESE

### SURF & TURF: BRAISED SHORT RIB & GRILLED SHRIMP

SERVED FAMILY STYLE (\$95 PER PERSON)

#### FIRST

FRIED OYSTERS WITH AIOLI & PICKLED VEGETABLES

#### SECOND

ENDIVE SALAD WITH STILTON BLUE CHEESE, PEARS & WALNUTS  
PARKER HOUSE ROLLS

#### MAIN

BRAISED SHORT RIB & GRILLED SHRIMP WITH RED WINE & PAN JUS

#### ACCOMPANIED BY

SCALLION MASHED POTATOES & SEASONAL MARKET VEGETABLE

#### DESSERT

SEASONAL TART

### ADDITIONS

EAST & WEST COAST OYSTERS (\$48 PER DOZEN)  
WITH HORSERADISH & MIGNONETTE SAUCE

SMOKED HADDOCK FRITTERS \$14

### ITALIAN FEAST

SERVED FAMILY STYLE (\$85 PER PERSON)

#### FIRST

BURRATA WITH DELICATA SQUASH & BROWN BUTTER SERVED WITH FRESHLY BAKED FOCACCIA BREAD

#### MAIN

BLACK LINGUINI WITH SQUID, SHRIMP, MUSSELS AND CLAMS

#### ACCOMPANIED BY

ESCAROLE SALAD WITH ANCHOVY BREADCRUMBS & SAUTÉED BROCCOLI RABE WITH GARLIC & MARJORAM

#### DESSERT

AMARETTO CAKE WITH WHIPPED CREAM & ORANGE ZEST

### THAI FEAST

SERVED FAMILY STYLE (\$65 PER PERSON)

#### MAIN

TEMPURA FRIED WHOLE RED SNAPPER WITH FRIED BASIL & SCALLIONS IN A SWEET & SOUR THAI CHILI SAUCE

#### ACCOMPANIED BY

PAPAYA SALAD

EGGPLANT AND BOK CHOY IN GREEN CURRY & COCONUT SAUCE

CUCUMBER & ONION SALAD WITH GRILLED SQUID AND VERMICELLI NOODLES

JASMINE RICE

#### DESSERT

COCONUT TAPIOCA PUDDING WITH PANDAN LEAF & COCONUT JELLY

**PLEASE NOTE: THE SAMPLE MENUS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND MARKET AVAILABILITY**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS