

# THE JOHN DORY OYSTER BAR

## Raw Bar

**Marinated Mussels**  
Pickled Fennel, Chili & Garlic Aioli 14

**Cold Poached Lobster**  
Celery Root Remoulade 23

**Blue Prawns**  
Coriander Mayo 17

**Seafood Cocktail**  
House Blended Cocktail, Horseradish & Lime 16

**Hamachi**  
Chili, Kumquat & Squash 15

## Shellfish Plateaus

**The Platter**

125

**The JDOB**

165

## Bar Snacks

**Marcona Almonds** 5  
Old Bay Spice

**Castelvetroano Olives** 6  
Rosemary, Thyme & Garlic

**Parker House Rolls** 7  
Bottarga Butter

**Smoked Haddock Fritters** 14  
Curry Mayonnaise

**Deviled Eggs** 8  
Peekytoe Crab, Lovage & Cayenne  
Add Kaluga Caviar + 12

**Sea Urchin Toast** 14  
Uni Butter

**Baked Clams** 12  
Foie Gras Bread Crumbs

## Lunch

12pm - 4pm

**Lobster & Burrata** 17  
Asian Pear, Celery & Beech Mushroom

**Escarole Salad** 14  
Lemon, Breadcrumbs & Anchovy Fillets

**Roasted Baby Beet** 13  
Pomegranate, Poppy Seeds & Sheeps Milk Cheese

**Kabocha Squash Hummus** 14  
Red Endive, Radicchio, Sesame & Sumac Dressing

**Clam Chowder** 17  
Smoked Mussels, Winter Root Vegetables & Cream

**Chorizo Stuffed Squid** 18  
Mayacoba Beans & Smoked Tomatoes

**Baked Faroe Island Salmon** 32  
Fennel, Baby Leeks & Lemon

**Brown Butter Skate Wing** 28  
Concord Grapes, Tarragon & Verjus

**Steak Sandwich** 23  
Roasted Tomatoes & Horseradish

## The JDOB Lobster Roll

Celery Mayo, Dill & Cayenne  
29

LUNCH - Daily from 12pm - 4pm

DINNER - Daily from 5pm - 11pm

LATE NIGHT - 11pm- 12am

Ask about our **Chef's Table** Dinners

Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness