

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 (\$75 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