

# THE JOHN DORY OYSTER BAR

All Day

## 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

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

**Parker House Rolls** 7  
Bottarga Butter

**Smoked Haddock Fritters** 14  
Curry Mayonnaise

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

**Hot Tinned Sardines** 11  
Pickles & Toast

**Clam Hush Puppies** 12  
Smoked Paprika Aioli

**Baked Clams** 12  
Foie Gras Bread Crumbs

## Dinner

5pm - 11pm

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

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

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

**Sunchoke Hummus** 14  
Market Greens, Parsnip Chips

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

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

**Roasted Bone Marrow** 18  
Parsley & Garlic Bread

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

**Seared Scallops** 33  
Citrus Salad & Fried Sunchokes

**Whole Roasted Branzino** 42  
Carrots, Charred Spring Onion, Ras El Hanout  
& Labneh

**Pan Roasted Flank Steak** 34  
Maitake Mushrooms, Watercress & Black Garlic

**Purple Brussels Sprouts** 10  
Green Beans & Hot Honey

**The JDOB Lobster Roll**  
Celery Mayo, Dill & Cayenne  
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LUNCH - Daily from 12:00pm - 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