

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
Yellowfin Tuna Banh Mi Pickled Vegetables & Shiso	17
Hamachi Chili, Kumquat & Squash	15
Our Caviar Service Kaluga Caviar, Chive, Corn Bread Muffins & French Butter	110

Shellfish Plateaus

The Platter	The JDOB
125	165

Bar Snacks

Marcona Almonds Toasted Nori	5
Castelvetrano Olives Rosemary, Thyme & Garlic	6
Parker House Rolls Bottarga Butter	7
Smoked Haddock Fritters Curry Mayonnaise	14
Deviled Eggs Peekytoe Crab, Lovage & Cayenne Add Kaluga Caviar	8 12
Hot Tinned Sardines Pickles & Toast	11
Sea Urchin Toast Uni Butter	14
Baked Clams Foie Gras Bread Crumbs	6 ea

Dinner

5pm - 11pm

Lobster & Burrata Asian Pear, Celery & Beech Mushroom	17
Escarole Salad Lemon, Breadcrumbs & Anchovy Fillets	14
Roasted Baby Beet Pomegranate, Walnuts & Sheeps Milk Cheese	13
Kabocha Squash Hummus Red Endive, Radicchio, Sesame & Sumac Dressing	14
Steamed Mussels Creamed Corn & Basil	17
Chorizo Stuffed Squid Mayacoba Beans & Smoked Tomatoes	18
Roasted Bone Marrow Parsley & Garlic Bread	16

Baked Scottish Salmon Fennel, Baby Leeks & Lemon	32
--	----

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

Pan Roasted Bavette Maitake Mushroom, Watercress & Black Garlic	34
---	----

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

The JDOB Lobster Roll Celery Mayo, Dill & Cayenne	29
---	----

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