

MERITAGE MARTINI OYSTER BAR & GRILLE

Chilled Seafood Platters

<u>Seafood Platter</u>	<u>Big Seafood Platter</u>	<u>Jumbo Seafood Platter</u>
½ Cracked Dungeness Crab Ceviche of the Day Oysters on the Half Shell(4) Jumbo Gulf Shrimp (4) Chilled Steamed Mussels (6) Littleneck Clams (4)	½ Cracked Dungeness Crab Ceviche of the Day Oysters on the Half Shell(8) Jumbo Gulf Shrimp (6) Chilled Steamed Mussels (8) Littleneck Clams (6) ½ Cracked Maine Lobster	Cracked Dungeness Crab Ceviche of the Day Oysters on the Half Shell(12) Jumbo Gulf Shrimp (9) Chilled Steamed Mussels (12) Littleneck Clams (8) Cracked Maine Lobster
\$50	\$65	\$95
Homemade Condiments Spicy Cocktail Sauce, Remoulade, Champagne Mignonette		

Oysters on the Half shell

Hog Island (local) Medium	\$2.75
Kumamoto (local) Small	\$2.75
Bluepoint (Northeast) Medium	\$2.00
Royal Miyagi (Washington) Medium Lg	\$2.00
Drake Bay (local) Medium	\$2.75
Sampler Platter (2 of each kind)	\$20

Clams

Littleneck clams on the half shell	\$2.00
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Ceviche of the Day

Ask your schucker	\$10
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Jumbo Shrimp Cocktail (6)	\$12
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BBQ Oysters (6)	\$14
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Choice of garlic lemon butter
Or Homemade BBQ Sauce

Pan Fried Oysters (6)	\$14
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Herb breaded and served with
Chive aioli

Oysters Rockefeller (6)	\$14
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Baked with spinach, shallots,
and Pernod

Oysters Casino (6)	\$14
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Baked with breadcrumbs, parmesan,
and pancetta

Mussels	\$12
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Steamed in garlic butter sauce

Clams	\$12
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Manilla clams steamed in
garlic butter broth

Littleneck Clams Casino	\$12
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Baked with breadcrumbs, parmesan,
and pancetta

**Specialty Seafood Stews
(Made to order)**

Oyster

Hog Island oyster stew in a shallot
Prosecco crème broth

\$15

Lobster

Maine lobster (1/2) stew with corn, zucchini, local
wild mushrooms in a saffron shrimp truffle fumet

\$22

Bouillabaisse

Seafood Stew with tiger prawns, manila clams,
mussels, and mixed fresh fish in a spicy tomato
saffron broth

\$20

Venetian Brodetto

Maine lobster (1/2), Dungeness Crab (½) Sea
scallops, Tiger prawns, Mussels, Manilla clams and
calamari in a spicy tomato aromatic herb broth with
crispy fennel

\$36

Live From Our Seafood Tank

Maine Lobster

*Prepared Steamed, Chilled or at the
Chef's Whim*

Half \$20

Whole \$36

Dungeness Crab

*Prepared Steamed, Chilled or at the
Chef's Whim*

Half \$20

Whole \$36

Please Inquire about Private Dining, Banquets and catering Programs.
For Parties of 6 or more, an 18% gratuity will be automatically added.
Corkage Fee is \$15

People with weak immune systems should avoid raw shellfish