

# SEAGRILL

*Bistro*

## OYSTER MENU

½ Dozen / 1 Dozen

### **Prat-Ar-Coum Belon Speciale La Royale**

A delightful blend of sweet and salty, finished with a subtle hint of hazelnut.

**Aber Wrac'h, France**

**170 / 340**

### **Muirgen**

Rich and briny flavors are perfectly balanced with a touch of subtle sweetness.

**Mont Saint-Michel, Ireland**

**190 / 380**

### **Tsarskaya**

A robust, iodized flavor complemented by sweet, sugary notes and a hint of almond milk.

**Cancale, Brittany, France**

**200 / 400**

### **Pink Tarbouriech**

A subtly sweet, nutty flavor with a beautifully briny finish.

**Étang de Thau, France**

**240 / 480**

### **Gillardeau**

A fresh ocean taste, enriched with sweet seaweed notes and a hint of minerality.

**Normandy, France**

**250 / 500**

# PREPARATIONS & PAIRINGS

Glass / Bottle

## Prepared with mignonette & fresh lemon (SH)

Mud House, Sauvignon Blanc, New Zealand  
Cloudy Bay, Sauvignon Blanc, New Zealand

92 / 450  
920

## Prepared with lemon yuzu granite & cucumber foam (SH)

Simonsig, Chenin Blanc, South Africa  
J. Moreau et Fils, Chablis, France

62 / 300  
640

## Rockefeller preparation with creamy spinach & breadcrumbs (D/SH)

Konooga Hill, Chardonnay, Australia  
Woodbridge by Robert Mondavi Chardonnay, California

75 / 365  
500