

Turner's Seafood Oysterfest September 2017



Featuring a variety of east and west coast oysters and accompaniments prepared by Executive Chef Yale Woodson

Apps

Oysters on 1/2 Shell

Choice of jalapeno relish, champagne mignonette, chipotle mignonette, chili ginger mignonette or house cocktail sauce

Oyster Stew 7/12

Gently poached oysters in sherry and cream with leeks and bacon

Smoked Oyster Tartine 13

On grilled ciabatta with savory ricotta, baby arugula, balsamic drizzle

Broiled Oysters 16

Freshly shucked oysters with preserved lemon and rosemary butter

Fried Oysters 15

With spicy kung poa sauce, cashews and pineapple over Nappa slaw

Entrees

Fried Oysters 28

Paired with crispy Korean style pork belly, over vegetable fried rice

Grzy Solz Oscar 28

With fried oysters, asparagus, sauce béarnaise and today's potato

Fried Oyster PO Boy 15

With chipotle aioli, lettuce, tomato and bacon, served with fries and slaw

Before placing your order, please inform your server if a person in your party has a food allergy.