

City Oyster & SUSHI BAR

drink specials

UNLIMITED MIMOSAS \$17

SPARKLING WINE, KENNESAW FRESH SQUEEZED
ORANGE JUICE FROM POMPANO BEACH

- OR -

ENDLESS BLOODY MARYS \$17

AMSTERDAM VODKA, ZING ZANG BLOODY MARY MIX

*WITH THE PURCHASE OF ANY ENTRÉE

BLOODY CAESAR \$13.5

RUSSIAN STANDARD VODKA, CLAMATO, JUMBO
SHRIMP, BLUE CHEESE, OLIVES

BRUNCH SPECIALTIES

BELGIAN WAFFLE	15
Vermont Maple Syrup, Whipped Cream, Fruit Salad	
HUEVOS RANCHEROS	15
Fried Eggs On Crispy Tortilla With Tomatillo Salsa, Refried Beans, Guacamole, Cheese, Sour Cream, Pico De Gallo	
BREAKFAST PANINI	15.5
Eggs, Bacon, Pesto, Mozzarella, Artisan Bread, Fruit Salad	

AVOCADO TOAST	16
Olive Oil, Toasted Focaccia, Fruit Salad. Add Egg \$2	

*CAGE FREE SUNNY SIDE UP EGGS	16
Smoked Bacon, Toast, Butter & Jam, Fruit Salad	

*EGGS BENEDICT

Poached Eggs on English Muffin, Hollandaise, Fruit Salad

Black Forest Ham.....	18	Turkey Pastrami.....	19
Smoked Salmon.....	23	Crabcake.....	31

*SMOKED SALMON BAGEL SANDWICH	22
Cream Cheese, Red Onion, Tomato, Capers, Toasted Bagel, Fruit Salad	

PORK BELLY FRIED RICE	22
Veggies, Bean Sprouts, Chili-Lime Soy Sauce, Crispy Shallot, Fried Egg, Cilantro	

CITY OYSTER'S OMELETTE OF THE DAY	MP
Artisan Toast & Fruit Salad (No Substitutions Please)	

QUICHE OF THE DAY	MP
From Our Bakery, Butter Crust, Fruit Salad	

THIS AND THAT

BREAKFAST POTATOES	4
PASTRY OF THE DAY	5
POPOVER, HONEY BUTTER	5
BREAKFAST SAUSAGE	5.25
ROASTED BACON	5.25
TOASTED BAGEL, CREAM CHEESE	6.5
FRESH FRUIT AND BERRIES	9.5

RAW BAR & SMALL PLATES

SOUP OF THE AFTERNOON	9
SMALL GREENS With House Vinaigrette.....	9
CAESAR SALAD	9.5
FRESH CALAMARI FRITTI (RI) San Marzano Sauce.....	15.5
*TUNA TARTARE	23
Raw Tuna, Cucumber, Watermelon Radish, Golden Beets, Cilantro, Potato Chips	
JORDAN'S SMOKED FISH DIP	17.5
ICED SHRIMP COCKTAIL	19.5
*ONE DOZEN OYSTERS On The Half Shell.....	Daily Price
*ONE DOZEN CLAMS On The Half Shell.....	Daily Price

SALADS

CAESAR SALAD With Grilled Chicken.....	18
CITY OYSTER'S CHOPPED SALAD	19
Grilled Chicken, Broccoli, Tomatoes, Gorgonzola, Roasted Peppers, Shallots, Croutons, House Vinaigrette	
CHICKEN PAILLARD WEDGE SALAD	20.5
Bacon, Heirloom Tomatoes, Onion, Blue Cheese Dressing	

SANDWICHES

SERVED WITH HAND-CUT FRIES OR SALAD OF THE DAY

GRILLED CHICKEN WRAP	17
Gorgonzola, Tomatoes, Broccoli, Roasted Peppers, House Vinaigrette, Shallots	
*10 oz. BLACK ANGUS BURGER	17.5
Lettuce, Tomato, Onion	
TURKEY PASTRAMI ON PRETZEL BUN	19
Smoked In House, Coleslaw, Thousand Island, Swiss Cheese	

LUNCHEON SPECIALTIES

MARYLAND STYLE JUMBO LUMP CRABCAKE	28.5
Green Salad, House Vinaigrette, Remoulade	
MARKET FISH OF THE DAY	MP
Please Ask Your Server	

oyster classics

FRESH FISH & CHIPS	20
Boston Cod, Tartar Sauce, Hand Cut Potato Wedges, Mixed Greens	
MAINE LOBSTER ROLL	23
Small Green Salad, Hand-Cut Fries, Split Top Buttered Griddled Bun	

Our chicken is free range. They scratch and roam and don't get fed antibiotics.

prepared daily by

EXECUTIVE CHEF JORDAN STILLEY
SOUS CHEFS JUSTIN CARR, RICHARD LANGE