

# OYSTERCATCHERS

## LUNCH

### RAW BAR

#### OYSTERS ON THE HALF SHELL

See Oyster Menu for Daily Selection

12

#### STONE CRAB CLAWS

Jumbo Claws (3), Worcestershire Mustard Sauce

MP

#### KEY WEST PINK SHRIMP COCKTAIL

Peel & Eat, Alabama White Sauce,  
House Cocktail, Lemon

19

#### GRILLED & BROILED OYSTERS

3 per order

Spicy, Classic, or Crab Butter

12

### STARTERS

#### SMOKED BLUEFISH DIP

Bread & Butter Peppers, Crudité

12

#### SCAMPI A LA PLANCHA

White Wine, Colossal Shrimp,  
Smoked Paprika

22

#### GRILLED OCTOPUS

Preserved Lemon Aioli, Capers, Fresh Herb  
Salad

19

#### CALAMARI SCHNITZEL

Champagne Sauce, Trout Roe, Chives

19

#### BRAISED PORK BELLY

Cane Sugar Molasses, Kabocha

16

#### HEARTS OF PALM 'CEVICHE'

Avocado, Leche de Tigre, Sea Asparagus,  
Rice Chip

16

#### GROUPER FRITTO MISTO

Cured Lemon, Castelvetrano, Remoulade

18

#### FRIED GREEN TOMATO

Pimento, Red Eye Bacon Jam, 10 Year Balsamic

16

### SOUP AND SALADS

#### ST AUGUSTINE CLAM CHOWDER

Tomato, Datil Pepper, Pancetta,  
Crispy Clam Fritters

12

#### WEDGE SALAD

Buttermilk Blue Cheese, Red Onion,  
Chopped Egg, Lardons, Picked Herbs

16

#### CAESAR SALAD

Smoked Oyster Dressing, Torn Croutons,  
Pecorino Romano, Shallot

16

Add Salmon +14, Chicken +9, Shrimp +76

### MAIN

#### FISH & CHIPS

20

Flounder, Garlic Fries, Malt Aioli

#### STEAMED CEDAR KEY CLAMS

29

Crispy Sourdough, Tasso Aioli

39

#### SPINY LOBSTER SPAGHETTI

Pasta Nero, Tomato Confit, Zucchini, Bisque

#### DAILY GRILLED FISH

MP

Broccolini, Trout Roe Beurre Blanc, Petite  
Greens

### SIDES <sup>7</sup>

#### CHARRED BROCCOLI

Lemon Aioli

#### FRENCH FRIES

Escabeche Garlic Salt

18% gratuity is added to parties of six or more

CASH FREE - Please note that this property only accepts credit cards, debit cards and, where applicable, other forms of contactless payment.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, PLEASE CONSULT YOUR PHYSICIAN."