



THE JOLLY OYSTER

• MENU •

SUSTAINABLY FARMED OYSTERS AND CLAMS FROM JOLLY OYSTER FARMS, BAJA CALIFORNIA

RAW OYSTERS ON THE HALF SHELL 16 (1/2 DOZEN) / 30 (DOZEN)

KUMAMOTO	small & sweet
LAGUNA BAY SELECT	refreshing, notes of cucumber
GUEST OYSTER	rotating visiting oyster, ask our team for details

Served with a selection of house mignonettes

BAKED OYSTERS ON THE HALF SHELL 17 (1/2 DOZEN)

HABANERO BUTTER	lime, cilantro
LEEK & PARMESAN	cream, white wine
MISO AIOLI	sesame, ginger
CREOLE	cajun spice, sage

Served on our Jolly Oyster Pacific Mediums

CLAM STEAMERS 14

White wine, butter, garlic, herbs, fresh bread

SUSTAINABLE DIVER HAND-PICKED SEAFOOD LUXURIES (NO DREDGING OR NETTING)

BAY SCALLOP CEVICHE 12

Baja bay scallops, market lime, mint, cilantro, furikake lavash

UNI PLATTER 22

40 grams of Santa Barbara Uni, diced veg, furikake lavash

ROTATING SPECIALS vary frequently, please ask our team about seasonal selections available.