



O Y S T E R - O L O G Y

Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon

3.75 ea. / 21 half doz.

BLISH POINT

- Massachusetts -

Ultra-Crisp Brine With Buttery Meats, Sweet Finish

SALTEN ROCK

- Massachusetts -

Substantial Brine With Creamy, Firm Meats, Sweet Seaweed Finish

CONWAY ROYALE

- Prince Edward Island -

Medium Salinity, Buttery, Full-Bodied Finish

IRISH POINT

- Prince Edward Island -

Excellent Meat Quality And Superb Salty Taste

SUMMERSIDE

- Prince Edward Island -

Moderately Briny And Buttery, Soft With A Sweet Finish

OYSTER SHOOTER

Tito's Vodka, Spicy Tomato Juice, Lemon 12

CHILLED SEAFOOD PLATTER

Shrimp, Crab Claws, Oysters & King Crab
Petite 34 / Large 62 (with Poached Lobster)

ALASKAN KING CRAB

Half lb. 32 / 1 lb. 60

FARMED LITTLE NECK CLAMS ON THE HALF SHELL

Cucumber Mignonette 14

MAINE LOBSTER

Classic Preparation 26

SPICY COCKTAIL SHRIMP

Cocktail Sauce 16

SEARED AHI TUNA

Sesame Seaweed Salad, Avocado Relish, Jalapeños
Cilantro Ponzu, Tobiko, Sesame Crisps 18

TEXAS AKAUSHI STEAK TARTARE

Dijon Mustard, Capers, Shallots, White Truffle Oil, Sea Salt
Quail Egg, Crusty Bread 15

ARTISAN CHEESE PLATE

Chef Selection (3)

Honey Comb, Port Reduction, Marcona Almonds, Dried Fruit 17

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Split Plate Charge \$4 / Silo Restaurants are Available for Buy-outs and Private Functions. Visit silo.com*