

POP UP EVENT @ SALTWATER OYSTER DEPOT APRIL 13, 2024

Sea Food and Eat It!

OYSTER SHOOTER

spicy tomato dried bottarga

HAMACHI CRUDO

cara cara orange radish fennel chili oil

FRIED OYSTERS

strawberry shallot salad chipotle creme fraiche

SAUTEED CALAMARI

cici beans oil cured olives madeira orange

HALIBUT EN PAPILLOTE

mixed herbs asparagus yukon potato curry essence

LEMON ALMOND OLIVE OIL CAKE

whipped creme fraiche

Six course menu \$125 per person.

opt in on wine pairing curated by Tom “The Somm” Kelly for additional \$35 per person