

**TODAY'S SHELLFISH**

Powder Point Oysters* Duxbury Massachusetts 6 for /\$27	Unicorn Oysters* Damariscotta River Maine 6 for /\$27	Cocktail Wellfleet Oysters* Wellfleet Massachusetts 6 for /\$27	Little Neck Clams* Mattawoman Creek Virginia 6 for /\$21
---	---	---	--

*All Accompanied with House-Made Horseradish Cocktail, Lemon, Sparkling Mignonette, Tabasco*

**RAW**

Hamachi Crudo* 30 Citrus Vinaigrette, Cilantro Aji Aioli, Jalapeño Oil Mexican Chiltepin Pepper	Faroe Island Salmon Tartare* 29 Smoked to Order, Lemon Scallion, Shallot, Caviar House Brioche
Yellowfin Tuna Tartare* 24 Yuzu, Ginger, Soy, Cilantro Pickled Beech Mushrooms Nori-Sesame Wonton	Sea Bass Tartare* 25 Black Truffle Carpaccio Fennel Pollen Crostini

**COOKED & CHILLED**

U-8 Shrimp 5 pieces 34 House-Made Horseradish Cocktail	Alaskan King Crab 54 Dijonnaise, Lemon & Crème Fraîche
---	---

**CAVIAR SELECTION**

*House Brioche, Blinis, Classic Accompaniments*

**Siberian Reserve\* 95**  
*Medium Pearl*  
*Subtle & Slightly Sweet*

**Beluga Hybrid\* 170**  
*Large Pearl, Firm*  
*Nutty, Creamy*

**Golden Ossetra\* 190**  
*Large Pearl, Light Golden*  
*Complex, Nutty, Buttery*

The Private Dining Room at Ostra

**OSTRA**  
PRIVADO

Available for Luncheons, Dinners & Cocktail Receptions

Before placing your order, please inform your server if a person in your party has a food allergy.

**\*\*Contains Nuts**

**\*Contains or may contain raw or undercooked ingredients.**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.**

**FIRST COURSES**

- Crisp Snow Pea, Heirloom Radish, Carrot, Asparagus, Parmesan, Meyer Lemon Vinaigrette 19
- Small Leaf Heirloom Kale, Caesar Dressed, Pumpnickel Croutons, Parmesan 18
- Prime Sirloin Carpaccio, Joyberry Farms Mushrooms, Parmesan, Shaved Black Truffles\* 28
- Crisp Calamari “Rhode Island Style”, Spicy Shellfish Brodo, Roasted Garlic & Lemon Aioli 21
- Crispy Native Oysters, Cornichon Remoulade, Spicy Aji Aioli 28
- Grilled Spanish Octopus, Lemon, Olive Oil, Crispy Salt Capers, Raw Sweet Vidalias 32
- Summer Sweet Corn Risotto, Alaskan King Crab, Heirloom Squash & Parmesan Spuma 36
- Spaghetti, Gulf Shrimp Arrabbiata, Roasted Tomatoes, Lemon & Garlic, Basil 34
- Ricotta Gnocchetti, Maine Lobster, Beech Mushrooms, Black Truffle 32

<Gluten Free Pasta Alternative Available>



**OUR SINCEREST APPRECIATION TO THE FOLLOWING  
FISHMONGERS WHO MAKE IT POSSIBLE FOR US TO SERVE  
THE HIGHEST QUALITY OF SEAFOOD AVAILABLE WORLDWIDE**

Henry, Columbus Specialty Foods (Boston, Massachusetts)

Steve, Rocky Neck Fish (Boston, Massachusetts)

*Special Thank You To*

*Paul Roscoe, Photographer*

*Joanna Ciampa, Artist*

*Andres Morelos, Columbus Hospitality Group’s Beekeeper*

Before placing your order, please inform your server if a person in your party has a food allergy.

**\*\*Contains Nuts**

**\*Contains or may contain raw or undercooked ingredients.**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase the risk of food borne illnesses.**

**CHEF'S COMPOSITION**

Roasted Local Monkfish "Saddle", Joyberry Farms Mushroom Ragoût  
Fines Herbs, Shallots & Garlic 58

Grilled *Faroe Island* Salmon, Georgia Sweet Corn, Summer Chanterelle Mushrooms  
Heirloom Tomatoes, Baby Zucchini 44

Grilled Sea Bream in Trevisano Leaf, Extra Virgin Olive Oil, Lemon  
Snipped Herbs, Seasonal Accompaniments 52

Salt Crusted Branzino, Extra Virgin Olive Oil, Lemon, Snipped Herbs  
Seasonal Accompaniments *(for two...Please Allow 50 minutes)* 125

Paella "Valenciana Style", Spain's Bomba Rice, Saffron, Maine Lobster, Shrimp  
Mussels, Clams, Octopus, Squid, Drumette Confit, Chorizo 58

Broiled Twin Maine Lobster, 3 lbs, Roasted Heirloom Tomatoes, Sweet Corn Spuma,  
Patty Pan Squash, Yukon Potatoes, Drawn Butter & Lemon 118

Roasted Cornish Game Hen, Seasonal Market Vegetables, Pommes Purée  
Natural Pan Jus 36

**SIMPLY GRILLED**

Branzino, Greece 48

Black Sea Bass, Rhode Island 48

*All accompanied with Lemon, Garlic & Herb Baste, Roasted Potato  
Vidalia Onion, Radish*

**STEAKS**

Filet Mignon\*  
Greater Omaha 8oz 58

60-Day Dry-Aged Prime Ribeye\*  
Creekstone Farms 18oz 98

Australian Wagyu Sirloin\*  
Westholme Farms 12oz 95

*All accompanied with Pommes Purée, Roasted Cipollini Onion, King Trumpet  
Heirloom Carrots, Grilled Corn & Broccolini, Vin Cotto, Maitre D' Hotel Butter*

**SIDE DISHES**

Pommes Purée 9

Leafy Greens, Currants & Garlic 12

Seasonal Market Vegetables 18

Broccolini, Pine Nuts, Chilies\*\* 19

Exotic Mushrooms, Garlic & Thyme 22

Truffle-Parmesan Fries 16

Shishito Peppers, Sea Salt 18

Sea Salt Fries 12

Before placing your order, please inform your server if a person in your party has a food allergy.

\*\*Contains Nuts

\*Contains or may contain raw or undercooked ingredients.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase the risk of food borne illnesses.