

WELCOME TO OSETRA!

*Osetra is named after one of the finest and most prestigious types of black caviar available.
The word Osetra is the transcription of the Russian word "osetr" which translates into English as sturgeon*

CAVIAR

We proudly serve a wide selection of caviar, served with classic accompaniments

Osetra MP | Siberian MP | Classic 79

RAW BAR

Choice of Daily Oysters *	<i>half-dozen</i> 16	Tuna Tartar	21
Mignonette sauce, cocktail sauce	<i>dozen</i> 30	Avocado, salmon caviar, crostini, honey whole grain mustard aioli	
Shrimp Cocktail *	17	Poke Trio	18
House made cocktail sauce		Crispy wonton shell, seaweed, salmon belly, ahi tuna, scallop	
Spicy Tempura Tuna Roll	17	Sashimi Tuna	18
Wasabi soy sauce reduction, cucumber, daikon sprouts		Seared, sesame seed crusted, cucumber, daikon sprouts, spring mix, soy sauce glaze	
Seafood Napoleon	19		
Lump crab meat, salmon, avocado, wasabi oil			

Chef's Selection Chilled Platter *

48/for 1-2 guests 85/for 3-4 guests

Alaskan king crab, 1/2 live Maine lobster, Baja California shrimp, daily oysters, New Zealand green lipped mussels, manila clams, Maryland scallops, homemade cocktail sauce, mignonette, horseradish creme fraiche

STARTERS

Organic Bruschetta	9	Grilled Octopus *	17
Fresh diced tomatoes, capers, shaved parmesan, basil, olive oil		Garbanzo beans, potato, leeks, citrus emulsion, pesto aioli	
Oyster Rockefeller *	18	Black Mussels & Manila Clams *	17
Baked, sautéed spinach, smoked applewood bacon, lemon & tarragon sauce		Spicy smoked chipotle, lime parsley butter white wine sauce	
Tempura Style Jumbo Shrimp	19	Foie Gras *	26
Tempura jumbo white prawns, organic mixed greens, mango salsa		Hudson valley duck liver, caramelized onion, microgreens, port wine reduction	
Chesapeake Crab Cake	18	Australian Tempura Lobster Tail	22
Honey whole grain mustard aioli		Spicy horseradish, cocktail sauce, sweet chili sauce	
Parmesan Calamari & Baby Shrimp	16		
Marinara, chipotle aioli			

SALADS

Organic Greens *	9	Osetra's Organic Pear Salad *	11
Mixed greens, cherry tomatoes, hearts of palm, aged balsamic vinaigrette		Butter lettuce, pear, goat cheese, caramelized walnuts, cherry tomatoes, cranberries, blood orange vinaigrette	
Caesar Salad	10	Caprese Burrata *	16
Baby romaine, housemade Caesar dressing, Parmigiano Reggiano		Imported Italian "buttermilk" mozzarella, arugula, organic Heirloom tomatoes, basil pesto sauce	
The Wedge *	11	Ruby Red Grapefruit & Beet Salad *	12
Iceberg lettuce, cherry tomatoes, hard boiled eggs, crumbled Maytag blue cheese dressing, crispy bacon		Arugula, fennel, caramelized walnuts, gorgonzola, blood orange vinaigrette	
Lobster Salad	19	Seaweed Salad *	9
Lobster meat, celery aioli, avocado, tomato, red onion, mango salsa, tempura lobster claw		Seaweed, cucumber, daikon sprouts, julienne carrot, sesame seed oil, ponzu vinaigrette	

SOUPS

Lobster Bisque	14	Soup of the Day	MP
Tobiko caviar, crème fraiche			

**Gluten Free Item*

PASTA

Italian Sausage Fettuccine	29	Capellini with Prawns	30
Shitake mushrooms, garlic, olive oil, tomato sauce, shaved parmesan		Angel hair pasta, shitake mushrooms, jumbo shrimp, cherry tomatoes, garlic, olive oil	
Lobster Ravioli	35	King Crab Linguini	37
Homemade Maine lobster ravioli, creamy pink vodka sauce, touch of pesto		Crab meat, clams, mussels, julienne zucchini, heirloom tomato, light creamy brandy sauce	

Gluten free pasta is available upon request

STEAKS + POULTRY

USDA Prime 21 Day Aged		Japanese Wagyu Beef*	20/per oz
		<i>(Miyazaki Prefecture, Grade A9)</i>	
Bone-in Rib Eye (20 oz) *	51	Australian Wagyu Beef *	10/per oz
		<i>(Greg Norman Farm, Grade A8)</i>	
New York Strip (16 oz) *	48	Lamb Ossobuco	39
		Lamb shank slowly braised in a red wine & vegetable sauce over saffron risotto	
Filet Mignon (8 oz) *	46	Rosemary Chicken	29
		Double breasted airline chicken, grilled, rosemary mustard lemon sauce, spinach and mashed potato	
Choice of sauce:	3		
<i>Bordelaise, Béarnaise, Porcini Mushroom, Caramelized Onions, Maytag Blue Cheese</i>			

Upgrade Your Steak

Australian Lobster Tail	19	Oscar Style (Lump Crab & Béarnaise)	15
Hudson Valley Foie Gras	19	Black Truffle Shavings (Umbria, Italy)	12

SEAFOOD

Northern Atlantic Salmon	29	Mahi Mahi *	31
Pan-seared, spinach risotto, Julienne carrots, lemon dill beurre blanc		Citrus marinated, green bean, lobster mashed potatoes, lemon-citrus emulsion, roasted almonds	
Stuffed Sole	33	Local Ahi Tuna	36
Spinach, shrimp, crab, fresh herbs, over chipotle mango coulis, ratatouille mashed potatoes		Cajun crusted, wasabi mashed potatoes, ginger soy sauce reduction, tobiko caviar	
Local Swordfish	39	Cioppino *	38
Crab meat & shrimp crusted, wild rice, baby bok choy, black truffle, red bell pepper coulis		Clams, crab legs, shrimp, mussels, assorted fresh fish, light tomato broth	
Chilean Sea Bass	40	Fresh Water Prawns	39
Fennel risotto, grilled asparagus, pomegranate reduction		Stuffed with lump crab, shrimp, scallops, spinach, fresh herbs, vegetables & quinoa, citrus & lime vinaigrette	
Jumbo Sea Scallops	40		
Pan seared, soft polenta, lobster chunks, tobiko caviar, ginger and blood orange reduction			

Chef's Fish Special of the Day	MP
Alaskan King Crab Legs (1 ½ lb.) *	MP
Live Maine Lobster (2 ½ or 3 ½ lb.) *	MP

Inquire about daily preparation

SIDES

Lobster Mashed Potatoes *	14	Shrimp and Crab Macaroni & Cheese	16
Crab & Asparagus Risotto	15	Roasted Brussel Sprouts, Sliced Figs	12
Roasted Wild Mushrooms, Truffle Oil *	10	Roasted Sweet Corn and Bacon *	11
Beer Battered Truffle Fries	10	Grilled Asparagus *	10
Mashed Potato *	9	Sautéed Spinach *	9

**Gluten Free Item*

