

THE RAW BAR

DAILY OYSTERS:

EAST COAST, 2.50 EACH

WEST COAST, 3.00 EACH

SNOW CRAB LEGS, 15/28

jumbo Maine crab with a side
of chipotle mayonnaise
4 or 8 legs

CLASSIC OSETRA

CAVIAR, 70

served with hard cooked egg,
diced onion, crème fraiche and
toast rounds

SHRIMP COCKTAIL, 13

4 pieces of chilled shrimp
served with a spicy housemade
horseradish sauce

LITTLE NECKS, 1.50 EACH

petite wild clams from the
Long Island Sound served on the
half-shell

PLATTERS

THE HOTEL, 48

9 oysters, shrimp cocktail, 4 crab legs

THE DELMANO, 78

12 oysters, 4 New Orleans shrimp, 8 crab legs, 6 clams

GRAND HOTEL, 158

18 oysters, 6 clams, 6 shrimp, 8 crab legs, caviar with crème fraiche

SOME CLASSICS

CEVICHE, 13

citrus marinated Long Island fluke with tomato, radish
and jalapeño

NEW ORLEANS SHRIMP, 11

3 pieces of chilled head-on shrimp, steamed in a classic Cajun boil

TIN OF SARDINES, 11

classic Portugese sardines in chili oil with sliced radish,
sea salt, lemon, dijon and saltines

SMOKED TROUT, 14

locally smoked trout with cucumber, pickled onions, creme
fraiche