

## THE RAW BAR

---

### DAILY OYSTERS:

EAST COAST, 2.75 EACH

WEST COAST, 3.25 EACH

### SNOW CRAB LEGS, 16/30

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, 2 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, 15

citrus marinated Long Island fluke with tomato, radish  
and jalapeño

### NEW ORLEANS SHRIMP, 13

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