OYSTER HOUSE
PHILA., PA.

RESTAURANT WEEK 2024
THREE COURSE MENU $45
CHOICE OF ONE FROM EACH COURSE

1ST
SWEET AMALIA OYSTERS
pomegranate mignonette

NEW ENGLAND CLAM CHOWDER

TUNA CRUDO
cashew, ginger, scallion

2ND
PAN ROASTED FLOUNDER
roasted cauliflower, dukkah, beet tahini

MARYLAND CRAB CAKE
chesapeake remoulade, charred broccoli, parmesan

WARM LOBSTER ROLL
meyer lemon tarragon butter w/ hand cut fries

3RD
GRAPEFRUIT CURD
white chocolate almond brittle

CHOCOLATE BROWNIE
bailly’s cream, coffee candied hazelnut

**SPECIALTY COCKTAIL $16**
maker’s 46, campari, passionfruit, ginger, lemon