

Turner's Seafood Oysterfest September 2018



Featuring a variety of east and west coast oysters and accompaniments prepared by Executive Chef Yale Woodson

Apps

- Oysters on 1/2 Shell** Mkt
See today's shucker's choice of sauce
- Oyster Stew** 7/12
Gently poached oysters in sherry and cream with leeks and bacon
- Roasted Oysters Au Gratin** 12
With smoked cheddar and toasted panko crumb crust
- Fried Oysters** 13
Tossed in a habanero mango barbecue glaze served over creamy blue cheese coleslaw with sweet grapes

Entrees

- Fried Oysters** 22
Served over andouille sausage and braised pepper gumbo with Jasmine rice
- Lyceum Carpzbagger** 30
Grilled 5 oz. tenderloin paired with fried oysters, brandy mushroom cream, served with chef potato and roasted asparagus
- John's Salad** 16
Romaine, tomatoes, carrots and cucumbers dressed in creamy blue cheese, topped with crispy fried oysters

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