

MODERN

OYSTERBAR CHOPHOUSE

STARTERS

jonah & blue crab cakes 16
roasted corn, charred scallion,
red pepper remoulade

mussels & clams 18
spanish chorizo, herbs,
tomato concasse, pilsner beer,
crab butter, crispy baguette

clams or mussels 18
herbs, white wine, garlic,
rosemary butter, crispy baguette

smoked pork belly 16
butternut mousse, tomato jam,
chile pecan bread,
red frilly mustard greens,
plumped mustard

clams casino (6 ea) 18
crab butter, tomato concasse,
herbed parmesan bread crumbs

oysters rockefeller (6 ea) 24
pernod, creamed spinach, lardon,
herbed parmesan bread crumbs

foie gras* 22
pan seared, bourbon cashew
butter, candied pistachio,
strawberry compote, crispy brioche

calamari & rock shrimp 18
sweet chile, calabrian chile,
meyer lemon preserve

OYSTER BAR

classic shrimp cocktail 7 per shrimp
jumbo shrimp over ice served with housemade
cocktail sauce & horseradish

chilled market oysters on the half shell*
1/2 dozen 22 1 dozen 40
served over ice with housemade cocktail sauce,
horseradish & mignonette

chilled market clams on the half shell*
1/2 dozen 18 1 dozen 30
served over ice with housemade cocktail sauce,
horseradish & mignonette

CHILLED SEAFOOD PLATEAUX

a perfect beginning for the table

low tide* (3-4 people) 1 tier 130
1/2 lobster, 2 king crab legs, 4 crab claws,
4 grilled shrimp, 6 oysters

high tide* (4-6 people) 2 tiers 160
1 lobster, 3 king crab legs, 6 crab claws,
6 grilled shrimp, 8 oysters

tidal wave* (8+ people) 3 tiers 235
2 lobsters, 4 king crab legs, 8 crab claws,
8 grilled shrimp, 12 oysters

served with housemade cocktail sauce, horseradish,
mignonette, red pepper remoulade, chimichurri,
bacon bearnaise sauce

CHARCUTERIE & CHEESE

cheese three 17 five 25
chef's selection of european and domestic cheeses
served with house jam, noble bread, olives,
mustard & dried apricots

charcuterie 1oz. tasting of three 15
chef's selection of premium cured meats served with
extra virgin olive oil, sea salt & ground pepper

SOUP & SALAD

french onion soup 12
parmesan crouton,
molten gruyere

lobster bisque 14
cognac, crème fraiche, chive,
lobster claw & knuckle meat

beet salad 14
salt roasted beets, sonoran
wheat berries, citrus, arugula,
red frilly mustard greens,
marcona almond, sour dough
crouton, sheep's milk feta,
roasted tomato vinaigrette

spinach salad* 12
baby spinach, frisee,
roasted mushroom, hazelnut
and goat cheese crouton, lardon,
bacon poached farm egg,
warm bacon vinaigrette

modern chopped 12
chopped romaine and iceberg,
marinated artichoke, hearts of
palm, smokey blue cheese,
lardons, candied pecans,
oven dried tomato, dates,
sweet onion vinaigrette

buratta & tomato 14
heirloom tomato, red onion,
roasted elephant garlic,
sourdough crumble, fig balsamic

caesar salad* 12
parmesan crisp, herb crouton,
garlicy caesar dressing

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk for foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order.

MODERN

OYSTERBAR CHOPHOUSE

MEAT & BONES*

center cut filet 6 oz 39 10 oz 49
our most tender cut
(30 day wet aged)

bone-in filet 14 oz 54
our most tender cut on the bone
(30 day wet aged)

center cut new york 14 oz 49
our classic well marbled cut
(30 day wet aged)

bone in new york 22 oz 55
our classic well marbled cut
on the bone
(30 day wet aged)

bone in ribeye 26 oz 59
our most marbled cut

long bone ribeye 32 oz 125
our most marbled cut for the
steak aficionado
(40 day dry aged)

long bone pork ribeye 16 oz 42
compart farms duroc pork
(28 day dry aged)

colorado rack of lamb 18 oz 49
two 2 bone chops

crispy skin chicken 29
confit leg, castelvetro olives,
parmesan bomba risotto,
sherried pan jus

MEATS COOKED TO ORDER

in our montague oven at 1800 degrees

← **black & blue** charred outside, cold center
rare nicely seared, cool red center
medium rare a warm red center
medium a warm pink center
medium well cooked throughout, just a hint of pink
well thoroughly cooked, no pink
we proudly serve meats by linz usda prime grade
black angus beef from the midwest

CLASSIC ADDITIONS

← red wine bordelaise 4 truffle butter 4
au poivre 4 cilantro & chile butter 4
modern oscar style 18 foie gras* 16
grilled lobster, grilled jumbo shrimp 7 ea
asparagus, béarnaise bleu cheese crusted 5
sauce diane 4

WARM SEAFOOD PLATEAUX

a perfect way to add the surf to the turf

petit plateau 120
1/2 lobster, 4 grilled shrimp, 2 crab legs,
3 scallops grilled
grand plateau 180
1 lobster, 6 grilled shrimp, 4 crab legs,
4 scallops grilled
all warm items will be brushed with garlic &
parsley butter and finished with Jacobson flake salt

FINS & SHELLS

seared scallops* 36
english pea, rock shrimp, spanish
chorizo, bomba rice, tomato nage

grilled shrimp 34
4 grilled jumbo shrimp with
an assortment of grilled daily
vegetables served with grilled lemon

sesame seared ahi tuna* 36
nori, murin, charred onion,
gochujang, seared rare

grilled swordfish caponata* 40
tomato, anchovie, capers,
castelvetro olives

grilled salmon* 34
smoked molasses, charred
brussels sprouts, confit,
peewee potatoes, roasted corn,
saffron corn jus

bouillabasse* 34
chef's fish selection, rock shrimp,
mussels, clams, tomato saffron broth

whole grilled lobster mkt price
grilled with garlic butter and
served with a side of clarified
butter & grilled lemon

king crab legs mkt price
steamed and served with
clarified butter & grilled lemon

SIDES

grilled asparagus 12
lemon zest, olive oil, sea salt

creamed spinach 10
parmesan, nutmeg

creamed corn 10
cotija, chile, smoked mascarpone

loaded baked potato 10
lardons, crème fraiche,
cheddar, chives

roasted wild mushrooms 12
bourbon, shaved garlic butter

roasted brussels sprouts 10
agave, marcona almonds, bourbon jalapeño lardons

modern au gratin potatoes 10
smoked cheddar, pepper jack, jalapeño, leek

modern mac and cheese 10
carmody, aged white cheddar
add lobster 3oz 13
add crab 3oz 15

the best mashed potatoes ever 10
yukon gold potatoes, butter, cream
add lobster 3oz 13
add crab 3oz 15

cats crack fries 10
lemon, herbs, shaved parmesan

truffled parmesan fries 12
white truffle oil, shaved parmesan

charred brocolini 10
olive oil, salt, butter

20% Service Charge will be added to tables of 8 or larger.