

# MODERN

OYSTERBAR CHOPHOUSE

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## HAPPY HOUR

4-6 TUESDAY – SATURDAY | 3-6:30 SUNDAY WITH PATIO ENTERTAINMENT EVERY SUNDAY 3:30-6:30

**draft wine**

white, rosé & red 8 per glass

**all draft & bottled beer 4**

**all well cocktails 8**

**well martinis 13**

**modern martini 13**

tito's vodka, combier pamplemousse rose, fresh basil

## FROM THE MENU

**jonah & blue crab cake 10**

roasted corn, charred scallion, red pepper remoulade -\$10

**fresh chilled blue point oysters**

half dozen 12 bakers dozen 24

**calamari & rock shrimp 12**

sweet chili, calabrian chile, meyer lemon preserve

**modern mussels 14**

spanish chorizo, herbs, tomato concasse, pilsner beer, crab butter

**cheese board 12**

chefs selection of european & domestic cheese, warm olives, noble bread

**modern burger 12**

8 oz., house made pickles, smoked cheddar, lettuce, tomato, chipotle aioli, house made brioche bun

**french onion soup 10**

parmesan crouton, molten gruyere

**vichyssoise soup 10**

smoked mascarpone, yukon gold potato, lardon and chive

**crab & shrimp cocktail 14**

smoked tomato, cucumber, cilantro

**twice baked tater tots 8**

lardon, chives, aged white cheddar

**modern mac & cheese 10**

carmody, aged white cheddar cheese

**fried oysters 18**

chef's selection, battered, served with roasted pepper remoulade

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