

MODERN

OYSTERBAR CHOPHOUSE

STARTERS

jonah & blue crab cakes 22
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

fried oysters 22
chef's selection, battered,
served with roasted red pepper
remoulade

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

crab & shrimp cocktail 16
smoked tomato, cucumber,
cilantro

OYSTER BAR

modern shrimp cocktail 6 per shrimp
jumbo grilled & chilled 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 SEAFOOD PLATEAUX

a perfect beginning for the table

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

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

tidal wave* (8+ people) 3 tiers **mkt price**
2 lobsters, 4 king crab legs, 8 crab claws,
8 grilled & chilled 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 loz. 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 guyere

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

toasted farro & beet salad 14
salt roasted beets, toasted farro,
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, soft boiled 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

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

caesar salad* 12
parmesan crisp, herb crouton,
parmesan vinaigrette

crab louie salad 22
red romaine, butter lettuce,
asparagus, shaved radish, baby
heirloom tomato, soft boiled
egg, 1,000 island

*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.

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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 58
our most tender cut on the bone
(30-day wet aged)

center cut new york 14 oz 52
our classic well marbled cut
(30-day wet aged)

bone in new york 22 oz 59
our classic well marbled cut
on the bone
(30-day wet aged)

bone in ribeye 26 oz 62
our most marbled cut
(30-day wet aged)

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

oven braised pork shank ragu 32
fines herbs, pomme purée

colorado rack of lamb 18 oz mkt
two 2 bone chops

crispy skin chicken 29
roasted peppers, wild
mushrooms, savory bread
pudding, truffled sherry 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 sauce 4 cilantro & chile butter 4
modern oscar style 18 foie gras* 16
grilled lobster, grilled jumbo shrimp 6 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 mkt price
1/2 lobster, 4 grilled shrimp, 2 crab legs,
3 scallops grilled

grand plateau mkt price
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,
roasted red peppers

grilled shrimp 34
4 grilled jumbo shrimp with
housemade lemon pepper
pasta, grilled vegetables, citrus
wine emulsion

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

alaskan halibut* 40
pan roasted with arugula salad,
tomato olive relish, citrus beurre blanc

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 fraîche,
cheddar, chives

roasted wild mushrooms 12
bourbon, shaved garlic butter

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

modern au gratin potatoes 12
smoked cheddar, pepper jack, jalapeño, leek

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

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

cat's crack fries 10
lemon, herbs, shaved parmesan

truffled parmesan fries 12
white truffle oil, shaved parmesan

haricot verts 10
french green beans with
blistered tomatoes & balsamic

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