

# MODERN

OYSTERBAR CHOPHOUSE

## STARTERS

### **dungeness & blue crab cakes 22**

roasted corn, charred scallion,  
red pepper remoulade

### **mussels & clams 18**

#### **modern style**

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

or

#### **classic style**

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**

creamed spinach, lardon,  
hollandaise

### **foie gras\* 24**

pan seared, bourbon cashew  
butter, candied pistachio,  
strawberry compote, crispy brioche

### **beef tenderloin carpaccio 16**

smoked tarragon aioli, red onion,  
spinach, hard boiled egg,  
crispy capers

### **grilled oysters 24/48**

chefs selection, lemon zest, herbs,  
pecorino romano

## 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\* (2-3 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\* (6-8 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

### **charcuterie & cheese 25**

chefs selection of european and domestic cheese and  
premium cured meats served with house jam, noble  
bread, olives, mustard, corto extra virgin  
olive oil, Jacobson flake salt and cracked pepper

## SOUP & SALAD

### **french onion soup 12**

parmesan crouton,  
molten gryuere

### **lobster bisque 14**

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

### **crab louie salad 22**

romaine hearts, butter lettuce,  
asparagus, shaved radish, baby  
heirloom tomato, soft boiled  
egg, 1,000 island

### **toasted farro & beet salad 14**

citrus, arugula, marcona almond,  
sour dough crouton, sheep's milk  
feta, roasted tomato 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  
add white anchovy \$3

\*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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## MEAT & BONES\*

### center cut filet 6 oz 39 10 oz 52

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 54

our classic well marbled cut  
(30-day wet aged)

### bone in ribeye 26 oz 65

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)

### red wine braised short rib 48

horseradish mashed potatoes,  
onion jam, natural pan jus

### oven braised pork shank ragu 34

finest herbs, pomme purée

### colorado rack of lamb 16 oz mkt

two 2 bone chops

### crispy skin chicken 29

roasted peppers, wild mushrooms,  
garlic mashed potatoes, 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

au poivre sauce 4

**modern oscar style 18**

grilled lobster,  
asparagus, béarnaise

sauce diane 4

truffle butter 4

cilantro & chile butter 4

foie gras\* 22

grilled jumbo shrimp 6 ea

bleu cheese crusted 5

## 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\* 38

english pea, rock shrimp, spanish  
chorizo, bomba rice, tomato nage,  
roasted red peppers

### grilled shrimp 36

4 grilled jumbo shrimp with  
housemade lemon pepper  
pasta, grilled vegetables, saffron  
beurre blanc

### sesame seared ahi tuna\* 38

nori, mirin, charred onion,  
gochujang, seared rare

### grilled swordfish 40

roasted red pepper spaetzle, leeks,  
finest herbs, saffron beurre blanc,  
crispy oyster mushrooms

### grilled salmon\* 36

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

### lobster tail 8 oz mkt price

broiled cold water lobster tail,  
white wine, drawn butter

### 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

add bacon 3

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