



SIREN

• RESTAURANT & BAR •

MOTHER'S DAY

MENU 2026

PRIX FIXE MENU • \$95 PER PERSON



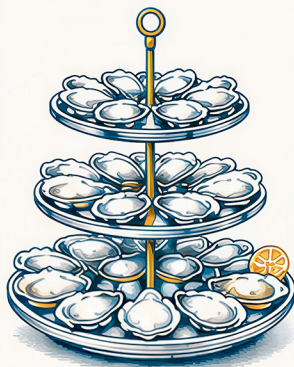
RAW BAR ENHANCEMENTS

Perfect for Sharing



CHEF'S CHOICE EAST COAST OYSTERS

Dozen +45



SIREN SEAFOOD TOWER

(Recommended for parties of 4 or more)

+165

- Fresh Seasonal Oysters
- Little Neck Clams
- Poached Shrimp
- Chilled Seafood Salad



FIRST COURSE

Optional Add-On: Caviar +22

CRAB SALAD

Alaskan king crab, dragon fruit, frisée lettuce, bell peppers, chardonnay vinaigrette

OCTOPUS

Same preparation as featured on our dinner menu

CLAMS OREGANATA

Traditional baked clams with oregano herb crust over linguine

SECOND COURSE

Optional Add-On: Caviar +22

EGGPLANT FRUTTI DI MARE

Same preparation as featured on our dinner menu

LOBSTER RAVIOLI

Homemade lobster ravioli in our signature sauce

BAY SCALLOPS

Pan-seared bay scallops, saffron risotto, lobster velouté

HALF ROASTED CHICKEN

Herb Roasted Potato, Brussel Sprouts, Au Jus

DESSERT

HOMEMADE BREAD PUDDING

Served warm with house accompaniments

TRADITIONAL TIRAMISU

NEW YORK CHEESECAKE

CHILDREN'S MENU

\$25

Children Under 10

CHICKEN FINGERS
with Marinara Sauce

MOZZARELLA STICKS

PENNE
with Red Sauce

CELEBRATE MOM
WITH THE FINEST SEAFOOD,
HANDCRAFTED COCKTAILS &
UNFORGETTABLE MOMENTS.

WINE PAIRING

+32

Enhance your dining experience with a curated wine pairing selected by our sommelier.



687 5TH AVENUE
BROOKLYN, NY 11215



(347) 689-4577



SIRENBK.COM



SIREN

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COCKTAIL & WINE

MENU

SIGNATURE COCKTAILS

ALL COCKTAILS 16



Hibiscus Margarita

Tequila Blanco, Hibiscus, Cardamom & Morita Pepper, Lime



Lychee Martini

Gin, Fresh Lychee, Elderflower, Grand Marnier, Lime



Passion Fruit Margarita

Tequila Blanco, Cointreau, Lime, Agave Nectar, Chinola, Black Salt



Park Slope Burn

Bourbon, Passion Fruit, Cinnamon, Maraschino, Orange Bitters



The Right Penicillin

Mezcal, Rye Whiskey, Ginger, Honey, Lemon



Espresso Express Martini

Mezcal, Mr. Black, Espresso, Salted Maple, Sea Salt, Cacao



Isla Negra Negroni

Bacardi, Diplomatico, Smith & Cross rums Di Torino, Passion Fruit, Coconut



South Slope Gimlet

Mezcal, Gin, Fresh Cucumber, Lime, Dill



Clarified Piña Colada

Bacardi & Rum, Smith & Cross, Fresh Pineapple, Toasted Coconut

WINE SELECTION

BUBBLES

Lunetta, Prosecco

Veneto, Italy

12 / 52

Benito Escudero, Brut Cava, NV

Gravalos(la Rioja), Spain

14 / 56

ORANGE

Biokult Naken

Pinot Gris / Muskateller
Organic Skin Contact
Burgenland, Austria 2024

15 / 62

WHITE

Pinot Grigio, Maddalena

Monterey California 2024

14 / 56

Giesen Sauvignon Blanc

Marlborough NZ 2023

14 / 56

Veiga da Princesa

Albarino, Portugal

16 / 72

High Heaven Riesling

Columbia Valley, WA

15 / 62

Chardonnay, San Simeon

Monterey California 2022

15 / 62

Louis Michael & Fils, Chablis

Burgundy, France

18 / 72

Domaine Delaporte, Sancerre

Loire Valley, France 2022

22 / 85

RED

Comtesse De Malet Roquefort Bordeaux

Bordeaux, France 2021

14 / 60

Malbec Reserve, Domain Bousquet

Mendoza, Argentina 2024

14 / 56

Cabernet Sauvignon, Greenwing

Columbia Valley, USA

14 / 56

Chemistry Pinot Noir

Oregon, USA 2022

14 / 56



BEER & ZERO PROOF

BEER

Threes Brewing Vliet – Pilsner	10
Kills Boro – Hazy IPA	10
Bells Two Hearted – IPA	8
Narragansett – Lager	7

ZERO PROOF

Phony Negroni	10
<i>Slightly Effervescent, Orange Peel, On A Big Cube</i>	
Basil Bliss	12
<i>CleanCo Gin, Roats Divino Aperitif, Lemon, Pineapple</i>	
Athletic Brewing IPA	8
<i>Run Wild</i>	

