



Sourced From Fulton Fish Market in the Bronx

Served With Traditional Cocktail Sauce, Horseradish, Tequila Mignonette, Signature Spicy Cucumber Salad

SWEET PETITE , PEI, CA - Light brine, crisp, subtly sweet	3.75
PINK MOON , New London, CA - Mild salinity, creamy, clean finish	4.00
MALPEQUE BAY , Prince Edward, CA - Bright, briny, classic East Coast	3.75
BEAUSOLEIL , New Brunswick, CA - Medium brine, silky, slightly nutty	4.25
Irish Point , Prince Edward, CA - Bold, salty, clean finish	3.75
Little Neck Clams - Sweet, tender, lightly briny	2.50



Siren Is A Proud Member of Restoring Oyster Reefs to New York Harbor Through Public Education Initiatives



WEEKLY HAPPY HOUR
TUES-THUR: 5PM-7PM & FRI-SAT 4PM-6PM
\$1.50 OYSTERS / LITTLE NECK CLAMS & DRINK SPECIALS

LATE NIGHT HAPPY HOUR
EVERY THURSDAY: 9PM-CLOSE
\$2.00 OYSTERS / LITTLE NECK CLAMS & DRINK SPECIALS

ALL DAY HAPPY HOUR
EVERY SUNDAY: 4PM-9PM
\$2.00 OYSTERS / LITTLE NECK CLAMS & DRINK SPECIALS

(All Happy Hour Specials - Limit 2 Dozen Per Guest, Bar & Lounge Area Only)

Jumbo Shrimp Cocktail 22
Shrimp, House Made
Cocktail Sauce, Horseradish

TO SHARE

- Crab Cakes 20**
Maryland Style, Frisée Salad, Bell Peppers, Herbs, Garlic Aioli
- Spanish Octopus 20**
Black Squid Ink Hummus, Onion, Pomegranate
- Clams Oreganata 21**
Baked Clams Oreganata- Garlic Breadcrumbs, Lemon Butter Sauce
- Arancini 13**
Lightly Fried Parmesan & Mozzarella, Risotto Balls, Lemon Aioli
- New Zealand Baby Lamb Chops 25**
New Zealand Lamb, Mint Chimichurri
- Fritto Misto 20**
Calamari, Shrimp, Fish, Zucchini, Spicy Marinara, Lemon Aioli
- Mussels Fra Diavolo 24**
Spicy Tomato Sauce, Fine Herbs, Home Made Focaccia Bread. Choice Between Red Or White Sauce

SOUP

- Lobster Bisque 24**
Maine Lobster, Crème Fraîche, Peppers, Tomato
- Cacciucco 36**
Mix Seafood, Garlic, Fine Herbs, Spicy Tomato Broth

SALAD

- Goat Cheese Salad 15**
Mixed Greens, Dried Cherries, Candied Walnuts, Truffle Balsamic Vinaigrette
- Crispy Burrata Salad 16**
Burrata Cheese, Gold & Red Beets, Frisée, Pistachio, Raspberry Vinaigrette
- Caesar Salad 14**
Gem Lettuce, Shaved Parmesan, White Anchovies, Homemade Dressing



Add Chicken 12 | Shrimp 16 | Salmon Fillet 16 | Lobster Tail 22

SIDES 12

Truffle Steak Fries | Sweet & Spicy Brussel Sprouts | Mashed Potatoes | Shoe String Fries | Sautéed Broccolini

PASTA

- Eggplant Frutti Di Mare 36**
Bucatini, Clams, Shrimp, Mussels, Octopus, San Marzano Tomatoes (White or Red)
- Linguine Clams 26**
White Wine Sauce, Garlic, Shallots
- Mushroom Marsala Tagliatelle 25**
Shitake, Crimini & Portobello Mushrooms
- Bolognese Alla Nonna 28**
Pappardelle, Ground Beef, Veal, Pork, San Marzano Tomatoes
- Cheese Ravioli Alla Vodka 22**
Ricotta Ravioli, Smoked Vodka Sauce, Parmesan, Fine Herbs
- Shrimp Scampi 28**
Spaghetti, Lemon Garlic Sauce, Parsley



Ask Your Server About Our Gluten Free Pasta Options

ENTRÉES

- Prime Braised Short Rib 37**
Mashed Potatoes, Broccolini, Topped With Bordelaise Sauce
- Half Roasted Chicken 27**
Herb Roasted Potato, Brussel Sprouts, Au Jus
- Signature Burger 24**
Ground Short Rib & Brisket Beef Patty, Lettuce, Tomatoes, Boursin Cheese, Pretzel Bread, Signature Sauce, Served With Old Bay Shoestring Fries
- Chicken Parmesan 28**
Lightly Breaded, Tomato Sauce, Melted Mozzarella, Parmesan, Spaghetti
- Mediterranean Branzino 38**
Branzino Fillets, Tomato, Capers, Black Olives, Onions, Broccolini, Livornese Sauce
- Atlantic Salmon 33**
Broccolini, Piccata Sauce, White Wine Lemon Sauce
- Connecticut Lobster Roll 45**
Fresh Maine Lobster, Old Bay Herb Butter, Chives, Shoe String Fries

Menu Curated By Chef & Owner, Javier Suarez and Junior Sous Chef, Natalio Guadalupe

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions