SIREN
RESTAURANT & BAR

Dinner

687 5TH AVENUE | BROOKLYN

RAW BAR

Sourced From Fulton Fish Market in the Bronx. Served With Traditional Cocktail Sauce, Horseradish, Tequila Mignonette, Signature Spicy Cucumber Salad.

Sweet Petite 3.75
PEI, CA - Light brine, crisp, subtly sweet

Pink Moon 4.00
New London, CA - Mild salinity, creamy, clean finish

Malpeque Bay 3.75
Prince Edward, CA - Bright, briny, classic East Coast

Beausoleil 4.25
New Brunswick, CA - Medium brine, silky, slightly nutty

Irish Point 3.75
Prince Edward, CA - Bold, salty, clean finish

Little Neck Clams 2.50
Sweet, tender, lightly briny

RAW BAR SELECTIONS

Chef's Selection 24 / 45
1/2 Dozen / 1 Dozen

Siren's Tower 165
Best For Sharing. Fresh Seasonal Oysters, Little Neck Clams, Poached Shrimp, Chilled Seafood Salad

Jumbo Shrimp Cocktail 22
Four 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 and 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

Weekly Happy Hour: Tues-Thur, 5 PM-7 PM & Fri-Sun, 4 PM-6 PM. Late Night Happy Hour: Every Thursday, 9 PM-Close. $1.50 Oysters / Little Neck Clams & Drink Specials

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

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PASTA

Gluten-free pasta options available.

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

SALAD

Add chicken 12 | shrimp 16 | salmon fillet 16 | lobster tail 22

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

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, Shrimp, Old Bay Herb Butter, Chives, Shoe String Fries

SIDES

Each side 12

Truffle Steak Fries

Sweet & Spicy Brussel Sprouts

Mashed Potatoes

Shoe String Fries

Sautéed Broccolini

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