



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

SIREN
RESTAURANT & BAR



★ ★ ★ ★ ★
CHEF'S SELECTION
½ Dozen 24 | 1 Dozen 45



SIREN'S TOWER 165

(Best For Sharing)

**Fresh Seasonal Oysters, Little Neck Clams,
Poached Shrimp, Chilled Seafood Salad**



WEEKLY HAPPY HOUR

TUES-THUR: 5PM-7PM & FRI-SUN 4PM-6PM

&

LATE NIGHT HAPPY HOUR

EVERY THURSDAY: 9PM-CLOSE

\$1.50 OYSTERS / LITTLE NECK CLAMS & DRINK SPECIALS



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 & 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

Riccota Ravioli, Smoked Vodka Sauce, Parmesan, Fine Herbs

Shrimp Scampi 28

Spaghetti, Lemon Garlic Sauce, Parsley



Gluten Free Pasta Options Available



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

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