RAW BAR

Oysters

687 5TH AVENUE | BROOKLYN

SIREN RESTAURANT & BAR

SELECTION	ORIGIN & TASTING NOTES	*Price*
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
CLAMS		
Little Neck Clams	Sweet, tender, lightly briny	2.50

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

Billion Oyster Project

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