



OPENAIRE

GOLDEN HOUR MENU

4PM-5:30PM

RAW BAR

PERUVIAN SCALLOP CRUDO 2 EA / 22 DZ
HALF SHELL, CITRUS DRESSING, AJI AMARILLO AIOLI, BASIL OIL

ISLAND CREEK OYSTERS 4 EA / 45 DZ
HALF SHELL, WASABI COCKTAIL, GREEN APPLE MIGNONETTE

AHI TUNA TARTARE* 25
AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS
VINAIGRETTE, SWEET POTATO CHIPS

SNACKS

FRENCH FRIES 12

LOBSTER ROLLS 20

MAINE LOBSTER, KNUCKLES AND CLAWS, CLARIFIED
BUTTER, OLD BAY HOLLANDAISE

SOFTSHELL CRAB SLIDERS 18
TEMPURA BATTER, OLD BAY REMOULADE, SPICY PICKLES,
BRIOCHE BUN

TUSCAN KALE CAESAR SALAD 18
BUBU ARARE, OLIVE OIL CROUTONS, AGED PARMESAN
CHEESE, CLASSIC DRESSING

BAR SPECIALS

BEER 8
HALF OFF WINES BY THE GLASS
HALF OFF WINES BY THE BOTTLE

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.