



Sun Singer

Restaurant ★ Wine Bar

3rd Week of the Month - after 4pm daily

Oyster Week!

Fresh from the Chesapeake Bay

On the 1/2 Shell

6 / 12. 12 / 22.

Fresh oysters shucked to order on a bed of ice with lemon, hot sauce, saltines

Char-Grilled garlic herb butter

4 / 8. 6 / 12. 12 / 22.

Oysters on the half shell, grilled in a garlic herb butter with salt and pepper

Oysters Rockefeller

4 / 9. 6 / 13. 12 / 23.

Baked oyster on the half shell topped with a mixture of spinach, garlic, shallots, celery, bacon. Pernod finished with a crispy layer of parmesan, gruyere and panko breading served with lemon wedge and hot sauce.

Flash fried, house cocktail sauce

6 / 9. 12 / 17.

Flash fried fresh shucked oysters. Seasoned flour, house cocktail sauce, lemon wedge, hot sauce, saltines

Oysters Casino

4 / 9. 6 / 13. 12 / 23.

Baked oysters on the half shell covered with a compound butter with peppers, shallots, celery, garlic, lemon juice, worcestershire sauce and topped with Applewood smoked bacon and parsley

Traditional Oyster Stew

Bowl 11.

Sauteed fresh shucked oysters, shallots, leeks, celery, garlic in a milk and cream base garnished with green onions and crispy prosciutto

Bloody Mary Oyster Shooter

4.

Fresh shucked oysters, Bloody Mary mix, vodka, garnished with lemon wedge

Oysters Bienville

4 / 9. 6 / 13. 12 / 23.

Baked Oyster on the half shell covered with shrimp, mushrooms, onions, bacon, Parmesan cream sauce