



# Sun Singer

Restaurant ★ Wine Bar

Lunch / A Monthly Tradition / Dinner

## Oyster Week!

### \*On the 1/2 Shell

6 / 15 12 / 30

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

(Not Available for Carryout)

### \*Flash fried,

house cocktail sauce

6 / 15 12 / 30

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

### \*Char-Grilled

garlic herb butter

4 / 10 6 / 15 12 / 30

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

### Oysters Rockefeller

4 / 11 6 / 16.5 12 / 33

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.

### Oysters Casino

4 / 11 6 / 16.5 12 / 33

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

### Oysters Bienville

4 / 11 6 / 16.5 12 / 33

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

### \*Traditional Oyster Stew

Bowl 14.5

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

### Oyster Po'boy 17

flash fried oysters, house-made Old Bay mayonnaise, shredded lettuce, tomato, pickles, toasted hoagie roll, with choice of side

\*Oysters are served raw or not fully cooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.