

SIGNATURE MUSSELS

Sauces served with two pieces of baguette and frites

CHEESE SAUCES

Blue Cheese	29
4 Cheese	29
Cheddar	30
Cacio e Pepe	33

VEGETABLE SAUCES

Mushroom	28
Corn and Pecorino	28
Leek Sauce	33
Pesto	37

CREAMY SAUCES

Creamy Parsley	28
Creamy White Wine	29
Pistachio	33
Creamy Truffle	45

SWEET SAUCES

Peanut Butter Sauce	28
Salted Caramel and Popcorn	28
Chocolate, Banana, M&Ms	32

FRUIT SAUCES

Pear Parmesan	32
Figs Pecorino Bread	33
Blueberry Goat Cheese	33
Mango Brie	35

ITALIAN SAUCES

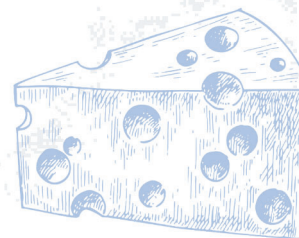
White Wine and Garlic	28
Puttanesca	29
Arrabbiata	28
Arrabbiata Parmesan	29
Margherita Pizza	29
Carbonara	34

ASIAN SAUCES

Green Curry	29
Curry Coconut	30
Condensed Milk Wasabi	31
Kimchi	35
Miso Lobster Bisque	43

UNIQUE SAUCES

Barbecue Sauce	28
Spicy Coca Cola	29
Guinness Sour Cream	29
Caviar Sauce	36
The Golden Oyster Sauce	48



20% gratuity will be added to groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

BRUNCH

Eggs

French Omelette, Mushrooms, Gruyère, Salad	19
Greek Omelette, Spinach, Feta	19
Vegetable Frittata, Red Pepper, Scallion, Tomato	20
Eggs Royale, Smoked Salmon with Hollandaise Sauce	26
Scrambled Eggs with Uni & Siberian Select Black Caviar	30

Sandwiches

Avocado Toast, Mixed Greens Salad	19
Smoked Salmon, Cream Cheese on Sourdough	25
Duck Bacon, Egg, Lettuce & Tomato, Harissa Mayo on French Baguette	25
Shrimp Burger, Lettuce, Tomato, Pickle, Mango Mayo, with Frites	27
Brunch Burger, Duck Bacon, Egg, Lettuce, Tomato, Harissa Mayo, Cheddar Cheese, Served with Truffle Parmesan Frites	28

Entrées

Ricotta Pancake with Blueberry Sour Cream	22
Pan Seared Shrimp, Mashed Potato, Poached Egg, Spinach Cream	23
Japanese Pancakes with Berry Compote, Whipped Cream	23
Belgian Waffle, Popcorn Shrimp, Spicy Mayo, Hot Honey	26
Pan Seared Octopus, Shrimp, Fingerling Potato, Poached Egg, Pesto	29
Crab Cake, Frisee Salad, Radish, Jalapeño, Poached Egg, Dill Aioli	31

On The Side

2 Eggs, Any Style	9
Duck Bacon, 2 Slices	9
Home Fried Potatoes	9



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RAW BAR

Crudo

Branzino, Yuzu Truffle Dressing, Tri-Color Tobiko Caviar	20
Hamachi, Pickled Jalapeño, Wasabi Mayo, Guacamole	20

Ceviche

Hamachi, Green Serrano Chili Sauce	20
Ceviche Misto with Shrimp, Scallop, Octopus, Hamachi, Salmon, Branzino, Sweet Potato, Leche de Tigre Marinade	29

ICE

Oyster (West Coast or East Coast), Half a Dozen, served with Mignonette, Cocktail Sauce and Lemon

27

Mollusca Signature Oyster with Siberian Select Black Caviar, Fresh Uni and Mignonette

14

Small Seafood Tower

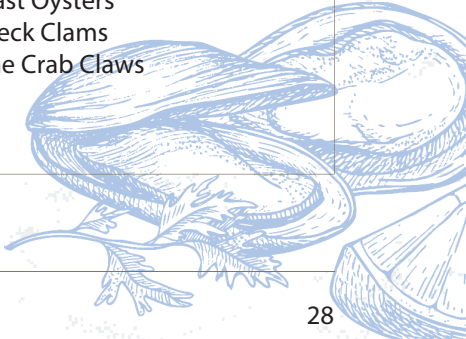
4 East Coast Oysters, 4 West Coast Oysters
3 Middle Neck Clams, 3 Little Neck Clams
4 Shrimps & Florida Stone Crab Claw

95

Mollusca Seafood Tower

8 East Coast Oysters, 8 West Coast Oysters
6 Middle Neck Clams, 6 Little Neck Clams
6 Shrimps, Ceviche, & Florida Stone Crab Claws

165



Signature Raw Bar Plates:

Spicy Tuna Crispy Rice, Fresh Avocado Purée, Siberian Select Black Caviar, 24K Gold Leaf	28
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Double Tartare of Tuna and Salmon with Siberian Select Black Caviar, Nori Rice Chips	43
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Wagyu, Uni, Fresh Truffle, Ponzu Aioli, Truffle Dressing, 24K Gold Leaf	70
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**Add 5g Siberian Black Caviar* *\$19*

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APPETIZERS

Empanadas with Crab, Shrimp, and Artisanal Cheese, served with Chef-Made Spicy-Tomato Sauce	18
Fried Calamari, Whipped Ricotta, Hot Honey Sweet Chili Sauce	24
Gyoza, 4 Pieces with Crab Filling, Teriyaki Glaze, Fresh Truffle	26

SOUP & SALAD

A Gem of a Salad with Avocado, Edamame, Cherry Tomato, Cucumber and Citrus Dressing	20
Charred Romaine & Arugula Salad, Shaved Parmesan, Light Tahini Dressing with Grilled Shrimp	25
Burrata, Truffle Mushroom Paste, Arugula, Sun Dried Tomato	26

PASTA & RICE

Spicy Rigatoni with Arrabbiata Sauce, Butter, Shaved Parmesan*	26
Il Grande Raviolo Filled with Herb Ricotta & Egg Yolk, Sage Butter Sauce, Siberian Black Caviar, Fresh Truffle*	33
Mushroom Truffle Risotto, with Fresh Seasonal Truffle and Parmesan Shavings*	36
Mollusca Tagliatelle, Lobster Tail, Lobster Tomato Bisque Sauce*	38

**Add Seasonal Truffle*



MAIN DISH

Lobster Roll served with Frites	33
Mollusca Burger with Cheddar, Lettuce, Tomato, Pickle, Carmelized Onions, Harissa Mayo, Truffle Parmesan Frites	28
Salmon, Fingerling Mustard Purée, Potato Parsley Fondue, Vegetable Tartare with Carrots and Cucumbers	37
Octopus, Greek Salad, Feta Mousse, Sous Vide Leeks, Leek Purée	40
Japanese Miyazaki A5 Wagyu Fillet in Cacio e Pepe Sauce, Cherry Tomato Salad	85

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BAR

Passion Fruit Bellini 16
Passion Fruit Purée, Aperol, Bisol Jeio Brut Prosecco

Spiced Asian Pear Bellini 17
Spiced Asian Pear Puree, Bisol Jeio Brut Prosecco

Mimosa 18
Fresh Orange Juice, Bisol Jeio Brut Prosecco, Orange Bitters

Mollusca Limoncello Spritz 18
Limoncello, Bisol Jeio Brut Prosecco, Fresh Lemon Juice, San Pellegrino Sparkling Water, Lemon Bitters

Selection of Spritzes:

1. Aperol
2. Campari
3. Cappelletti
4. Cynar
5. Elderflower
6. Galliano
7. Italicus
8. Luxardo Aperitivo
9. Montenegro
10. Peychaud's Aperitivo
11. Select

Negroni Spritz 19
Prosecco, Select Aperitivo, Carpano Antica Formula, Ford's Gin

Bloody Mary 17
Spring 44 Vodka, House Bloody Mary Mix, Fresh Lime

Espresso Martini 19
Grey Goose Vodka, Mr. Black Cold Brew Coffee Liqueur, Fresh Brewed Double

Espresso 5

Americano 6

Cappuccino 7

Latte 7

Macchiato 6
Choice of Milk: Oat, Whole, Almond, Coconut, Soy

Loose Leaf Tea 8
New York Breakfast, Earl Grey, Chamomile-Lemongrass, Jasmine Green

Fresh Squeezed Fluffy Juice 7
Orange, Grapefruit, Pineapple

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