

A close-up photograph of two blue crabs resting on a bed of crushed ice. The crabs are the central focus, with their blue and purple shells and legs clearly visible. The background is a soft-focus, light-colored surface, likely a table or counter. The text is overlaid on the lower half of the image.

OYSTER  
*Bar & Grill*

3PM - 10PM

<b>Caviar Bump</b>		<b>Roasted Scampi (1 pc)</b>	<b>29</b>
<i>served w/ grey goose vodka shot</i>	<b>30</b>	<i>xo sauce</i>	
<i>served w/ herradura ultra anejo tequila shot</i>	<b>45</b>	<b>Fried Calamari</b>	<b>26</b>
		<i>sichuan pepper, abalone mayo</i>	
<b>Kaviari Baeri Caviar 10g</b>	<b>75</b>	<b>Fish and Chips</b>	<b>38</b>
<i>potato chips, crème fraiche</i>		<i>rockling, beer batter, chips, tartare sauce</i>	
<b>Pacific Oysters</b>	<b>5.5ea</b>	<b>'Oyster Bar' Moreton Bay Bug Spaghettini</b>	<b>42</b>
<i>natural, lemon</i>		<i>chili, garlic, parsley</i>	
<b>Petit Chilled Seafood Platter</b>	<b>140</b>	<b>Southern Ranges Striploin 250g</b>	<b>48</b>
<i>bugs, prawns, mussels, clams, oysters</i>		<i>garlic butter</i>	
<b>Mooloolaba Prawn Roll</b>	<b>28</b>	<b>Chips</b>	<b>13</b>
<i>crispy cos, marie rose, milk bun</i>		<i>cajun salt</i>	
<b>Hoya Anchovies</b>	<b>30</b>	<b>Victorian Cheese Plate</b>	<b>35</b>
<i>alto olive oil, grilled baguette</i>		<i>condiments</i>	
<b>Wagyu Beef Croquettes (2pcs)</b>	<b>16</b>	<b>Salted Caramel Crunch</b>	<b>14</b>
<i>fermented romesco, aged manchego</i>			

EXCLUSIVE TO THE OYSTER BAR	\$3 OYSTERS	Available Tuesday to Friday from 3pm to 6pm
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Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express). The Atlantic requests all dietary requirements to be advised to their waiter prior to ordering.

10% surcharge applies on Sundays and 15% surcharge applies on public holidays.

Oyster Bar & Grill reduced menu available from Sunday to Thursday.