

A close-up photograph of two blue crabs resting on a bed of crushed ice. The crabs' shells are a mottled brown and tan, while their legs and claws are a vibrant blue. The background is a soft-focus, light-colored surface, likely a table or counter.

OYSTER  
*Bar & Grill*

<b>Kaviari Caviar Bump</b>		<b>Angelachu Anchovies</b>	<b>34</b>
<i>served w/ grey goose vodka shot</i>	<b>30</b>	<i>alto olive oil, grilled baguette</i>	
<i>served w/ herradura tequila shot</i>	<b>35</b>	<b>Conservas La Narval Sardines</b>	<b>26</b>
<b>Kaviari Baeri Caviar 10g</b>	<b>80</b>	<i>heirloom tomatoes, xo jam</i>	
<i>crumpets, potato chips, crème fraiche</i>		<b>Homemade Hummus</b>	<b>24</b>
<b>Pacific Oyster</b>	<b>5.5ea</b>	<i>unearthed co mushrooms, iranian flat bread</i>	
<i>natural, merlot mignonette, lemon</i>		<b>Mayura Wagyu Breasola</b>	<b>26</b>
<b>Petit Seafood Platter on Ice</b>	<b>160</b>	<i>guindilla, buttered rye</i>	
<i>bugs, prawns, mussels, clams, oysters</i>		<b>Salt and Pepper Fried Calamari</b>	<b>25</b>
<b>Marinated Gordal Olives</b>	<b>12</b>	<i>paprika aioli</i>	
<b>Buttermilk Fried Chicken (3pcs)</b>	<b>24</b>	<b>Fish and Chips</b>	<b>38</b>
<i>caviar, kewpie, chives</i>		<i>rockling, beer batter, tartare sauce</i>	
<b>Moreton Bay Bug Roll</b>	<b>34</b>	<b>Beer Battered Chips</b>	<b>13</b>
<i>marie rose, crispy cos, grilled milk bun</i>		<i>cajun salt</i>	

<p>EXCLUSIVE TO THE OYSTER BAR</p>	<p><b>\$3.5</b> <b>OYSTERS</b></p>	<p>Available Monday to Sunday from 12pm to 6pm</p>
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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.

Our Oyster Bar and Grill menu is available daily from 12pm to 10pm. Excluding Fridays and Saturdays from 6pm to 10pm, where The Atlantic à la carte menu is served.