

M E E T



S E A
EST. 2013

OYSTER EXPERIENCE

Indulge in the ocean's finest - fresh West Coast and sustainably harvested wild oysters, served the Meet@Sea way. Each oyster is shucked to order and paired with bold, flavourful accents that elevate its pure ocean essence.

A true celebration of the sea.



WILD COASTAL OYSTER - 30

Untamed and ocean-born, our wild coastal Oysters are served raw with a kick of Tabasco, Sea Salt, cracked Black Pepper, and lemon. Briny, bold and unapologetically wild - this is the ocean in its rawest form.



BLOODY MARY OYSTER SHOT - 55

A bold and briny twist on the classic cocktail. This shot features a freshly shucked Oyster in a blend of premium Vodka and house-made Bloody Mary mix, finished with a hint of Citrus and a Celery Salt rim. An unforgettable start to any meal or celebration.



COASTAL OYSTER GRANITA - 45

Fresh from West Coast waters, this chilled Oyster is served with a vibrant Granita of Cucumber, Lime, and Jalapeno. The crisp, icy topping brightens the Oysters' natural salinity with a splash of Citrus and a gentle hint of Spice - clean, coastal, and refreshingly bold.



M@S GINGER OYSTER - 45

A sleek bite of ocean-fresh Oyster with a Ginger-Soy drizzle, Citrus Mayonnaise, and Salmon Trout Roe. Bright, scrumptious and totally craveable.



UMAMI OYSTER - 45

Freshly shucked Oyster, layered with crispy fried Onions and dressed in a vibrant Ponzu Sauce. Accented with a touch of Chilli Oil and a squeeze of silky Japanese Mayonnaise, finished with finely sliced Chives and glistening Salmon Trout Roe.



CRISPY CRUMBED COASTAL OYSTER - 48

A hand-harvested coastal Oyster, enrobed in delicate Panko Crumb and lightly fried to golden crisp. Presented in-shell atop a bed of Artisanal pickled Vegetables and crowned with zesty Citrus Mayonnaise.