

OYSTERS

*MARKET OYSTERS (6)	14
*SAUCED OYSTERS (6 PACK)	18
pick 6 Gin & Tonic, Spanish Sangria, Bloody Mary, or Greyhound	
FRIED OYSTERS (8)	16
all served with lemon, mignonette, hot sauce	
OYSTERS ROCKEFELLER	18
our twist on a classic dish. made with spinach foam, topped with panko & bacon	

[SALADS]

CAESAR SALAD	14
classic caesar dressing	
BABY LETTUCES	9
vine-ripened tomatoes & bleu cheese	
SALAD LYONNAISE	15
frisée, poached egg, brioche, lardons & sherry	
BEET SALAD	15
almonds, mizuna & goat cheese	
HEIRLOOM TOMATO SALAD	15
burrata, watermelon & warm pistachio vinaigrette	

[SANDWICHES]

all served with shoestring fries

LOBSTER ROLL	17
poached maine lobster, paprika & chive mayo, pickled celery & fine herbs	
BLT	15
Nueske's bacon, triple cream & tomato jam	
FILET SLIDERS	18
horseradish aioli, orange marmalade, & arugula <i>add quail egg \$2</i>	
CLARIDGE CHEESEBURGER	18
arugula, burnt onion jam, garlic aioli, & white cheddar	
CHICAGO STYLE OYSTER ROLL	16
poppy seed roll, dijonaise, pickle relish sport peppers, tomatoes & onions	

This menu is served Monday-Thursday 4pm-10pm | Friday & Saturday 4pm-11pm
Saturday & Sunday Open All Day

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

Executive Chef
Chef

Nathaniel Cayer
Felipe Patron

JUNIPER

SPIRITS & OYSTERS

[SHARED PLATES]

- PRINCE EDWARD ISLAND MUSSELS** 18
wine, dijon, garlic, herbs & crostini
- FRITO MISTO** 18
fried calamari and shrimp, tomato relish
& lemon aioli
- ANGEL HAIR ZUCCHINI** 18
zucchini noodles, roasted cherry tomatoes,

[LARGE PLATES]

- 14oz NEW YORK STRIP** 38
red wine reduction, roasted spring vegetables
& wild mushrooms
- HONEY-GLAZED SALMON** 28
wilted kale, ginger-carrot purée & roasted carrots
- DUCK BREAST** 26
potato purée, maitake mushrooms
& spring fruit
- PAN-SEARED CHICKEN** 26
polenta cakes, sunchoke purée
& grilled asparagus

[FLATBREADS]

- SMOKED SALMON FLATBREAD** 15
fried capers, pickled red onion,
crème fraîche & arugula
- CLARIDGE FLATBREAD** 15
cherry tomatoes, bacon & caramelized onions
(vegetarian option available)

[DESSERTS]

- ASSORTED ICE CREAM (3 SCOOPS)** 6
- AFFOGATO** 8
- CHOCOLATE TART** 8
- LIME CHEESE CAKE TART** 8

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