

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

[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	
SMOKED TROUT SALAD	15
green apple, endive, caramelized shallots & mustard 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, & arugula add quail egg \$2	
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 Sunday-Thursday 11am-10pm | Friday & Saturday 11am-11pm
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

[SMALL 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, sweet peppers, asparagus & sunflower milk

[LARGE PLATES]

- HONEY-GLAZED SALMON** 28
wilted kale, pinenuts & roasted carrots
- DUCK BREAST** 26
potato purée, maitake mushrooms & spring fruit
- CHEF'S STEAK FRITES** 28
hanger steak & shoestring fries
- PAN-SEARED CHICKEN** 26
polenta cakes, sunchoke purée & juniper chimichurri
- 14oz NEW YORK STRIP** 28
red wine reduction, roasted spring vegetables & wild mushrooms
- SEARED SCALLOPS** 28
beet purée, frisée salad, black cardamom, ginger vinaigrette & baby carrots

[FLATBREADS]

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

[DESSERTS]

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

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