RAW BAR MENU

Oysters. Simply put, it's what we do here at Earl's Premier! We've cultured some amazing relationships with the finest oyster farmers from both the East and West coasts. The logistics of our oyster program require quite a bit more attention than the average programs, but at the end of the day, we're able to source the freshest, highest quality farm-raised oysters available here in the Midwest. We think the effort shows and hope you will as well!

Oysters On The Half Shell Served with House Cocktail Sauce, Cava Mignonette, Horseradish Ice and Fresh Lemon	24/46*	Seasonal Crudo Changes Daily, Please Inquire with Server	MP*
Champagne and a Dozen A Half-Bottle of Champagne, a Dozen on the Half Shell and a Add Caviar (15 Crams) 30	90* Il the usuals	Chilled Peel N' Eat Shrimp A Pound of Chilled Shrimp with Old Bay Seasoning, House Cocktail Sauce and Fresh Lemon	28
Oyster Shooters (Choose One) Michelada / Sake Bloody Mary / Earl's Martini	12*	Whole Chilled Split Lobster Served with Sauce Premier, House Cocktail Sauce, Drawn Butter and Fresh Lemon	58
Classic Chilled Shellfish Cocktails Served with Sauce Premier, House Cocktail Sauce and Fresh Jumbo Shrimp Snow Crab Legs (Limited) Cold Water Lobster	Lemon 22 24 32	Fancy Seafood Towers A Variety of Raw and Cooked Seafood Served with Seasonal Accompaniments Subject To Change Based On Availability No.1 8 Oysters / 4 Cocktail Shrimp / Crudo / Smoked Scallop Di	75* 100* 150*
Chilled Canadian Snow Crab Cluster Served with House Cocktail Sauce, Drawn Butter and Fresh L	28 .emon	No.2 12 Oysters / 6 Lil' Neck Clams / 4 Cocktail Shrimp / Crudo / Smoked Scallop Dip	
Miles' Tinned Fish Program Changes Daily, Please Inquire with Server	MP	No.3 16 Oysters / 6 Lil' Neck Clams / 6 Cocktail Shrimp / Crudo / Smoked Scallop Dip / Canadian Snow Crab	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please consult with your server with any known food allergies.

