

# DYRON'S

January 18, 2025

**Fresh Oysters On The Half Shell\* | half dz. 20**

cocktail sauce | mignonette | fresh horseradish

**Low Country Fry | 21**

oysters | shrimp | red snapper | sauce gribiche

**Seafood Gumbo | 15**

gulf shrimp | lump crabmeat | *bayou la batre* oysters | andouille sausage | carolina gold rice

**Country Captain | 16**

spiced quail | *Villa Manadori* balsamico | frisée

**Crispy Tallow Fried Brussels Sprouts | 14**

calabrian chile ranch sauce

**Duck Confit | 19**

fingerling potato | arugula | crispy spring onion | saba-veal glacé

**Baked Oysters | 18**

bluepoint oysters | lemon butter | thyme | bacon | spring onion | cornbread-pecan crumble

**Fried Crab Claws | 25**

cornmeal crust | lemon | cocktail sauce

**Southern Charcuterie | 25**

pimiento cheese | sweet pickles | *benton's* ham | bacon-onion jam | *country pleasin'* sausage | toast points

**Original West Indies Salad | 28**

'old mobile style' | gulf blue crab | vidalia onions | cider vinegar

**Romaine Salad | 14**

applewood bacon | cucumber | tomatoes | red onions | tomme | buttermilk-herb dressing

**Local Mixed Lettuces | 14**

organic apples | pistachio | chevre | honey-dijon vinaigrette

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**Mixed Grill | 47**

*Tichon* scallops | swordfish | mussels | lobster | smokey tomato broth | spinach | grilled bread

**Gulf Flounder & Jumbo Blue Crab | 50**

grilled asparagus | crispy parsnips | lemon butter

**Greg Abrahms' Black Grouper | 45**

cheese grits | haricots vert | page mandarin | beurre blanc

**Sunburst Trout | 40**

sweet potato spoonbread | green beans | balsamic brown butter | local pecans

**Carnaroli Risotto | 40**

beef cheek | yellowfoot mushrooms | spigarello | parmigiano-reggiano | Spanish black truffle butter

**Veal Scallopini | 49**

*benton's* ham | *thomasville* tomme | crème fraiche mashed potatoes | marsala | veal jus

**Joyce Farms' Fried Chicken | 30**

macaroni & cheese | braised collard greens | zanzibar peppercorn gravy

**Iberico Pork Rib Chop | 42**

sweet potato purée | collard greens | crispy onions | spicy shagbark syrup

**Beef Tenderloin\* | 54**

heirloom potatoes | charred *harvest farm* broccolini | creamed foraged mushrooms | madiera

**Prime Niman Ranch Grassfed Ribeye\* | 60**

arugula | steak fries | parmigiano reggiano | guajillo butter

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*\*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*One check for parties of 8 or more please.*

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