

# DYRON'S

February 20, 2025

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

cocktail sauce | mignonette | fresh horseradish

**Crispy Calamari | 14**

McEwen's cornmeal | *San Marzano* marinara

**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

**Baked Oysters | 18**

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

**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

**Heirloom Citrus Salad | 15**

shaved fennel | arugula | chevre | pistachio | pomegranate | meyer lemon emulsion

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**Lowcountry Cioppino | 45**

*Tichon* scallops | rock shrimp | lobster | mussels | snapper | tomato broth | spinach | grilled bread

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

grilled asparagus | crispy parsnips | lemon butter

**Greg Abrahms' Red Snapper | 45**

cheese grits | haricots vert | page mandarin | beurre blanc

**Sunburst Trout | 40**

sweet potato spoonbread | braised merlot cabbage | chili threads | balsamic brown butter | local pecans

**Black Grouper | 45**

oxtail ragoût | favas | cippolini | nantés carrot purée

**Shrimp & Grits | 39**

dry sherry | tasso ham | tomato | arugula | new potato | crema

**Roasted Young Chicken | 43**

McEwen's cornmeal stuffing | roasted garlic-poultry jus | black truffle

**Duck "Two Ways" | 49**

seared breast | loaded duck confit potato skin | fennel-radicchio salad | mandarin and blood orange

**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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