



L&w Oyster Co Menu

<https://menulist.menu>
254 5th Ave., New York, United States
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The menu of **L&w Oyster Co** from New York includes 165 dishes. On average, dishes or drinks on [the menu](#) cost about \$12.9. The categories can be viewed on the menu below.

L&w Oyster Co Menu



Non Alcoholic Drinks

BOTTLED WATER

Pasta

LOBSTER LINGUINE ALFREDO \$26.0

Soups

NEW ENGLAND CLAM CHOWDER \$9.0

Antipasti

BURRATA

Pizze

CLAM

Seafood

CRAB CAKES

Drinks

DRINKS

Appetizer

CEVICHE

Beer

BUDWEISER (USA)

Sushi - Bento

COMBO

White Wine

LITTLE NECK \$1.4

Hühnerfleisch Mit Reis

OYSTER

Seafood Dishes

FRIED CALAMARI \$10.0

Sides And Extras

COCONUT SHRIMP \$13.0

Bubbles

MIONETTO PROSECCO BRUT ITALY

Red

MALBEC: DISENO 2013 MENDOZA, ARGENTINA

Specialty Drinks

STORM AT SEA

Weekend Brunch

JUMBO LUMP CRAB CAKE \$13.0

Draught Beers

STELLA ARTOIS PILSNER (BELGIUM)

Cold Tapas

CHERRYSTONE \$1.5

Seasonal

BROOKLYN SUMMER ALE (BROOKLYN, NY)

L&w Oyster Co Menu



Seafood Dinners

LINGUINE WITH WHITE CLAM SAUCE \$21.0

American Dishes

CLAM CHOWDER

Bottle

AMSTEL LIGHT (NETHERLANDS)

Today's Catch

FRESH STEAMED MAINE LOBSTER

Beers Draft

HEINEKEN (NETHERLANDS)

Martini List

BIKINITINI

Appetizers (3Pd)

PEI MUSSELS \$13.0

Mariachi Specials

SPICY SAILOR

G Cobb Shellfish Platter

G COBB SHELLFISH PLATTER \$38.0

Bar Menu - Appetizers

OYSTERS ROCKEFELLER \$13.0

New York Beer Sampler

5 OZ EACH OF BRONX, CONEY ISLAND, FIRE ISLAND AND SYRACUSE

Uncategorized

JUMBO SHRIMP COCKTAIL \$16.0

Mexican

TACOS

FISH TACOS

Beers

COORS LIGHT (USA)

CORONA (MEXICO)

Whites

SAUVIGNON BLANC: ELKI 2013 CHILE

RIESLING: GOTHAM PROJECT 2013 FINGER LAKES, NY

Sake

GEKKEIKAN BLACK GOLD CALIFORNIA

YOSHI NO GAWA JUNMAI GINJO NIGATA, JAPAN

Sandwiches

BLT

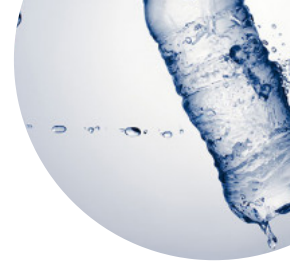
B.L.T.

B.L.T

Rose

D 'ESCLANS WHISPERING ANGEL 2013 PROVENCE

L&w Oyster Co Menu



DOM MORDOREE 2012 COTES DU RHONE, FRANCE

ROSE: PAUMANOK 2013 NORTH FORK, L. I.

Specialty Cocktails

C C CENTRAL

GCOBB BLOODY MARY

THE MARITIME

Merlot

DUCKHORN 2012 NAPA

SNOQUALMIE 2011 COLUMBIA VALLEY, WASHINGTON

WILD HORSE 2011 CENTRAL COAST, CALIFORNIA

Cabernet

LAVERGNE BORDEAUX BLEND 2010 BORDEAUX, FRANCE

JOSH 2012 CALIFORNIA

CHARLES KRUG 2011 YOUNTVILLE, NAPA

Salads

CLASSIC CAESAR SALAD WHITE ANCHOVIES \$12.0

CAESAR SALAD \$20.0

TOASTED WALNUTS BLEU CHEESE \$11.0

CHEF SALAD

Appetizers

STEAMED LITTLENECK CLAMS \$13.0

CLAMS CASINO OR OREGANATA \$11.0

FRIED OYSTERS

CRAB CAKE

Other Reds

ZINFANDEL: ROSENBLUM VINTNER 'S CUVEE XXXV CALIF

SYRAH: MANDAROSSA 2012 SICILY, ITALY

LEMBERGER: HOSMER 2010 CAYUGA LAKE, NEW YORK

CABERNET FRANC: WAGNER 2010 FINGER LAKES, NY

Specials Of The Day

PAN SEARED EXTRA LARGE DIVER SEA SCALLOPS AND GRILLED SPANISH OCTOPUS \$27.0

GRILLED MISO GLAZED MAHI MAHI \$28.0

WHOLE IDAHO BROOK TROUT \$27.0

SAUTEED GARLIC LIME SHRIMP \$26.0

These Types Of Dishes Are Being Served

LOBSTER

OYSTERS

FISH

SALAD

Sparkling

CASTILLO PRELADA BRUT RESERVA CAVA SPAIN

HEIDSIECK MONOPOLE BLUE TOP BRUT NV -REIMS, FRANCE

LAURENT PERRIER BRUT TOURS SUR MARNE, FRANCE

LELARGE PUGEOT PREMIER CRU BRUT A VRIGNY, FRANCE

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VEUVE CLIQUOT BRUT NV REIMS,
FRANCE

Sauvignon Blanc

FERARRI CARANO FUME BLANC 2012
SONOMA

VILLA MARIA CELLAR SELECTION 2012
MARLBOROUGH, NZ

FOURNIER SANCERRE 2012 LOIRE
VALLEY, FRANCE

HALLECK LITTLE SISTER 2012 RUSSIAN
RIVER VALLEY, CALIF

CLOUDY BAY 2013 MARLBOROUGH,
NEW ZEALAND

Starters



OYSTER SHOOTER OF
THE DAY \$8.0

SWORDFISH HALIBUT
CROQUETTES \$11.0

FRIED CLAMS OR FRIED OYSTERS \$12.0

PAN SEARED SALMON \$27.0

PEPPER CRUSTED FILET MIGNON \$35.0

CHICKEN CLEMENCEAU \$26.0

Riesling

S. A. PRUM BLUE KABINETT 2010
GERMANY

HOSMER DRY 2012, CAYUGA LAKE, NEW
YORK

DOMAINE FREY TERRE DE GRANIT 2011
ALSACE, FRANCE

FRAMINGHAM CLASSIC 2012 NEW
ZEALAND

LEON BEYER 2011 ALSACE, FRANCE

SOME YOUNG PUNKS MONSTERS
ATTACK 2013 AUSTRALIA

Bottled Beers

BROOKLYN IPA (BROOKLYN, NY)

BROOKLYN LAGER (BROOKLYN, NY)

SAMUEL ADAMS LIGHT (BOSTON, MA)

GENESEE CREAM ALE IN THE CAN (NEW
YORK)

CLAUSTHALER NON ALCOHOL
(GERMANY)

CRABBIES GINGER BEER (EDINBURGH,
SCOTLAND)

WOODCHUCK CIDER AMBER
(MIDDLEBURY VERMONT)

Ingredients Used

SHRIMP

SEAFOOD

TUNA

SCALLOPS

CUCUMBER

SOFT SHELL CRAB

BRUSSELS SPROUTS

Pinot Noir

RUTZ PROPRIETOR 'S RESERVE 2009
CALIFORNIA

A TO Z 2012 OREGON

RITUAL 2012 CASABLANCA VALLEY,
CHILI

WITHER HILLS 2011 MARLBOROUGH,
NEW ZEALAND

TAFT STREET 2012 RUSSIAN RIVER
VALLEY, CALIFORNIA

ERATH 2011 OREGON

JACKSON ESTATE OUTLAND RIDGE 2012
ANDERSON VLY, CA

L&w Oyster Co Menu

HALLECK HILLSIDE CUVÉE 2007
RUSSIAN RIVER, CALIF.

Beers On Tap

FIRE ISLAND SEA SALT ALE (LONG ISLAND, NY)

PEEKSKILL BREWERY SIMPLE SOUR (PEEKSKILL, NY)

BLUEPOINT HOPTICAL ILLUSION (LONG ISLAND, NY)

CONEY ISLAND SEAS THE DAY (BROOKLYN, NY)

NARRAGANSETT LAGER (RHODE ISLAND)

BRONX SUMMER ALE (SOUTH BRONX, NY)

PORTERHOUSE OYSTER STOUT (DUBLIN)

KELSO PILSNER (BROOKLYN)

Chardonnay

VERAMONTE RESERVE 2011 CHILE

CHALONE GAVILAN 2012 CHALONE, SONOMA

J LOHR RIVERSTONE 2012 CALIFORNIA

ANTINORI BRAMITO DEL CERVO 2012 UMBRIA, ITALY

CHRISTOPHE PACALET BEAUJOLAIS BLANC 2012 BURGUNDY

COPPOLA DIRECTOR 'S CUT 2011 NAPA

CHRISTIAN SIMON CHABLIS 2011 BURGUNDY

NEWTON RED LABEL 2012 NAPA

DOM. GIRARDIN MEURSAULT LES NARVAUX 2008 BURGUNDY

GIRARDIN PUGLIGNY MONTRACHET VV 2009 BURGUNDY

Oysters

BLUEPOINT-SADDLEROCK (LONG ISLAND SOUND, NY) \$2.9

DUCK ISLAND (LONG ISLAND SOUND, NY) \$2.9

HURRICANE ISLAND (NEW BRUNSWICK, CANADA) \$2.9

MATINECOCK (LONG ISLAND SOUND, NY) \$2.9

PLYMOUTH ROCK (PLYMOUTH, MA) \$2.9

WILD GOOSE (JUDITH POINT, RI) \$2.9

CHEFS CREEK (BAYNES SOUND, BC) \$3.1

GIGA CUP (TOTTEN INLET, WA) \$3.1

FANNY BAY (BAYNES SOUND, BC) \$3.1

KUSSHI (BAYNES SOUND, BRITISH COLUMBIA) \$3.1

SHIGOKU (WILLAPA BAY, WA) \$3.1

TOTTEN VIRGINICA (TOTTEN INLET, WA) \$3.1

Other Whites

PINOT GRIGIO: BACARO 2012, DELLE VENEZIE, ITALY

CHENIN BLANC: FALSE BAY 2012 SOUTH AFRICA

FALANGHINA: FEUDI 2012 CAMPANIA, ITALY

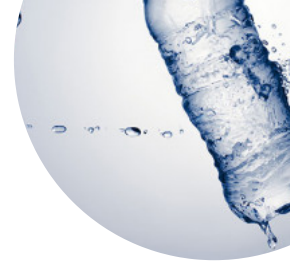
VIIGNIER: WILD HORSE 2012 CENTRAL COAST, CALIFORNIA

GRECANICO/CHARD/VIIGNIER/FIANO: PLANETA LA SEGRETA BIANCO 2012 SICILY, ITALY

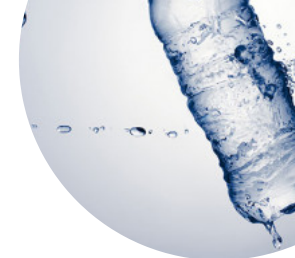
ORVIETO: ROCCA DEL MACIE 2012 ORVIETO CLASSICO, ITALY

PINOT BLANC: PIERRE SPARR 2011 ALSACE, FRANCE

PICPOUL DE PINET: HUGUES BEAULIEU 2012 LANGUEDOC, FR.



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VINHO VERDE: RAZA 2012 PORTUGAL

**NURAGUS DI CAGLARI: AJO 2012
SARDINIA, ITALY**

**PINOT GRIS: CARLTON CELLARS 2012
WILLAMETTE VALLEY, OR.**

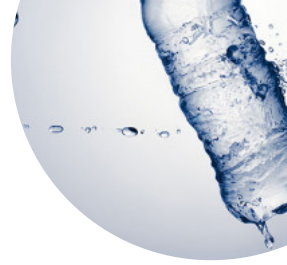
**LUGANA: ZENATO SAN BENEDETTE
2012 LUGANA, ITALY**

**GEWURZTRAMINER DRY : WAGNER 2013
FINGER LAKES, NY**

**CHENIN BLANC: PAUMANOK 2013
NORTH FORK, L. I.**

**SOAVE: REMIDAS (100% GARGANEGA)
2012 ITALY**

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Opening Hours:

 gallery image