

# AURA



## Long Island Oyster Week

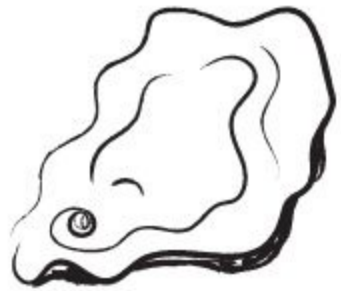
OCTOBER 15-20



TUESDAY  
IN ATHENS

THE SHUCK: raw oysters served with a zesty Greek mignonette made from red wine vinegar, shallots, lemon juice, dill, and cucumber, oregano

THE SIP: \$12 Greek Wines



SHUCK & DIP  
WEDNESDAY

THE SHUCK: raw oysters paired with a Mediterranean dip trio (tapenade, hummus, tzitiki) & pita

THE SIP: \$18 Mediterranean white wine wine trio (Assyrtiko, Sauvignon Blanc, Prosecco)



THURSDAY  
IN BARCELONA

THE SHUCK: broiled oysters topped with crispy crumbled chorizo and a light Manchego cheese

THE SIP: \$18 Spanish wine flight (Albarino, Vina Alberti, Tempranillo)



FRIDAY IN  
FRANCE

THE SHUCK: raw oysters served with a champagne mignonette sauce, finely minced shallots, tarragon

THE SIP: \$18 French wine flight (Sancerre, Chardonnay, Rose)



SUNDAY  
IN SICILY

Grilled oysters with nduja, butter, garlic, lemon, basil

THE SIP: \$12 Aperol Spritz & Negronis

**\$1 EAST COAST OYSTERS ALL WEEK AT THE BAR**

**FRIED OYSTERS WITH OLIVE & CAPER REMOULADE AVAILABLE ALL WEEK**

RESERVE: (516) 208-7535

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