

Restaurant Orsay

3630 Park St 32205-8336 · +19043810909 · Updated: Jan 14, 2026

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RAW BAR 10

Oysters

daily selections from florida, louisiana, washington state, british columbia, and the eastern seaboard

Marinated Calamari

\$12.00

lemon, parsley, olives, fresh tomato, extra virgin olive oil

Shrimp Cocktail

\$16.00

poached wild caught local shrimp, cocktail sauce, fresh grated horseradish

Sea Scallop Tartare

\$14.00

cucumber, jalapeno, lime vinaigrette, fleur de sel, house-made potato crisps

Smoked Trout Spread

\$14.00

Olive oil-cornmeal cracker, dressed arugula

Scallop Crudo

\$18.00

Red radish, fennel, basil, dill, smoked trout roe, pumpernickel, turmeric buttermilk, Maldon sea salt

King Crab Toast

\$18.00

Tarragon aioli, shaved radish, celery leaves

Petite Plateau

\$42.00

Gulf Coast oysters, marinated calamari, chilled poached shrimp, P.E.I mussels, scallop tartare

Orsay Plateau

\$84.00

Gulf Coast oysters, marinated calamari, chilled poached shrimp, P.E.I. mussels, scallop tartare, King crab, West & East Coast oysters

Grand Plateau

\$135.00

Gulf Coast oysters, marinated calamari, chilled poached shrimp, scallop tartare, P.E.I. mussels, King crab, West & East Coast oysters, a whole butter poached lobster, crudo, & Oyster's Orsay

HOUSE-MADE CHARCUTERIE 4

Pâté du jour

\$13.00

Dijon mustard, cornichon

Trois Foie Mousse

\$13.00

chicken liver, duck liver, foie gras, red onion marmalade

Seasonal Rillettes

\$13.00

sour cherry marmalade, toasted baguette

Charcuterie Plateau

\$40.00

Pate, trois foie mousse, seasonal rillettes, boudin blanc, accoutrements

APPETIZERS 12

Olive Oil Marinated Olives

\$9.00

marcona almonds, lemon zest

Garden Carpaccio

\$16.00

Sous vide beets & turnips, Swiss chard, pickled radish, house-made farmers cheese, orange, pistachio vinaigrette

Tomato Tartare

\$12.00

Capers, red onion, mustard seed oil, toasted crostini

Prince Edward Island Mussels

\$16.00

white wine, garlic, butter, thyme

Roasted Oysters

\$16.00

eden farms bacon, spinach, parimigiano-reggiano

Seared Sea Scallops

\$16.00

Sauce soubise, carrot, celery, Swiss chard, salt cured lemon, truffle oil

Sauteed Calamari

\$12.00

tomato, basil, nicoise olives

Escargots

\$18.00

mushrooms, lemon, garlic, butter

Hudson Valley Foie Gras

\$26.00

Crispy custard bread, red onion marmalade, hazelnut puree, beet fluid "jelly", sweet tea sorghum reduction

Steak Tartare

\$18.00

capers, red onion, mustard oil

Lobster Mac 'N' Cheese

\$20.00

Maine Lobster, Cavatappi pasta, garlic cream sauce, sauce mornay, roasted lobster reduction, fines herbs, Gruyere & Parmigiano-Reggiano

Sweetbreads & Lamb Belly

\$19.00

Chicken fried sweetbreads, smoked lamb bacon, warm mushroom and radish salad, sweet corn puree, Champagne gastrique, fine herbs

SOUPS AND SALADS 7

Onion Soup

\$14.00

crispy baguette, broiled gruyere

Soup Du Jour

\$12.00

daily selection

Haricots Verts Salad

\$12.00

french green beans, roasted hazelnuts, creme fraiche vinaigrette

Orsay Salad	\$12.00
baby lettuces, parmigiano-reggiano, red onion, dijon champagne vinaigrette	
Spinach Salad	\$12.00
blue cheese, spiced pecans, granny smith apples, bacon vinaigrette	
Caesar Salad	\$15.00
Little Gem lettuce, salt cured lemon & egg yolk, shaved Parmigiano-Reggiano, fried capers, Boquerone-caper crouton, traditional Caesar dressing	
Lyonnaise Salad	\$16.00
House-cured & smoked duck bacon, red wine poached egg, red onion, French breakfast radish, grilled baguette, warm bacon-champagne vinaigrette	

SANDWICHES 3

Hamburger	\$16.00
Certified Angus beef, roasted tomato, sliced raw red onion, dill pickles, house-made bun, pommes frites	
Croque Madame	\$16.00
spiced pork shoulder, broiled gruyere, baguette, roasted garlic cream, soft fried egg, petite salad	
Orsay Burger	\$36.00
Certified Angus fed beef, seared foie gras, red onion marmalade, house-made bun, pommes frites	

ENTREES 17

Vegetable Shepherd's Pie	\$20.00
Butternut squash, parsnips, haricot verts, roasted grape tomatoes, pearl onions, mushrooms, mashed potato crust, white truffle oil	
Prince Edward Island Mussels Frites	\$29.00
white wine, garlic, butter, thyme, house-made pommes frites	
Carolina Trout	\$28.00
glazed haricots verts, marcona almonds, fingerling potatoes, lemon brown butter vinaigrette	
Pan Roasted Fish	\$34.00
anson mills antebellum grits, creamed corn, eden farms bacon, lobster roe butter, upland cress	
Bouillabaisse	\$32.00
assorted fish, wild caught local shrimp, sea scallop, calamari, mussels, pernod, saffron tomato broth	
Sea Scallops	\$36.00
Butternut squash risotto, butternut squash puree, Prosciutto di Parma stock, pea tendrils, Dijon-champagne vinaigrette	
Lobster Pot Pie	\$42.00
Poached Maine lobster tail and claws, heirloom carrots, fennel, radish, asparagus, English peas, house-made pink peppercorn biscuit, roasted lobster reduction	
Springer Mt. Farms Chicken	\$29.00
Seared breast, braised thigh & leg, fingerling potatoes, roasted shallot, heirloom carrot, roasted mushrooms, bacon, red wine-poultry jus	

Pan Roasted Duck Breast	\$34.00
french green lentils, eden farms bacon, parsnip puree, roasted duck jus, crispy parsnips	
Eden Farms Berkshire Pork Chop	\$34.00
braised cabbage, roasted fingerling potatoes, pommery mustard cream	
Cassoulet	\$28.00
Duck leg confit, lima beans, Great Northern beans, caramelized pearl onions, English peas, boudin blanc, fresh lamb bacon, Prosciutto di Parma, fried sage	
Border Springs Farm Lamb Sirloin	\$38.00
Roasted lamb sirloin, pecan meal gnocchi, lamb bacon, heirloom carrots, English peas, carrot puree, truffle jus	
Steak Frites	\$29.00
seared hanger steak, red wine jus, house-made pommes frites	
Filet Mignon	\$45.00
truffled mashed potatoes, wild mushrooms, eden farms bacon, butter roasted brussels sprouts, red wine jus	
Beef Stroganoff	\$27.00
red wine braised beef, creme fraiche, roasted mushrooms, leeks, pappardelle	
Braised Beef Short Rib	\$35.00
Herbed panisse, parsnips, cauliflower, roasted tomatoes, sautéed leeks, Swiss chard, roasted red bell pepper puree	
Prime Grade Ribeye	\$52.00
Roasted mushrooms, heirloom carrots, fennel, fingerling potatoes, truffle jus	