

Alicia



THE OYSTER BAR

ATL.



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CRUDO

AMBERJACK*
corn pudding, trapani sea salt, sungolds

RAZOR CLAMS*
chili, scallions, mint

SCALLOPS*
avocado, oranges, pink peppercorns

STEAK TARTARE
capers, raisins, shallots, egg yolk

RED SNAPPER
gaeta olive aioli, red sea salt

SOCCA

ITALIAN CHICKPEA PANCAKE

A Shareable Dish That Defines Coastal Cuisine In Italy. Items Served Over Pancake. *GF

AVOCADO
pesto, pignoli, lemon crema

OCTOPUS
caper-tarragon aioli, red onion, burnt olives

TUNA TARTARE*
stracciatella, pistachios, sesame seeds, lemon

PROSCIUTTO
arugula, figs, vincotto

ANTIPASTI

PANZEROTTI
cicciali, cavolo nero, provola, ricotta

FRITTO MISTO
shrimp, calamari, veggies, lemon aioli

SUNCHOKE SALAD
caesar, parmesan, parsley

PULPO
mantecato, potato, leeks

DELICATA SQUASH
maitake mushrooms, vincotto, fonduta, pomegranate

PRIMI

RISOTTO AL POMODORO
stracciatella, shrimp, crispy garlic

GNOCCHI ALLA SORRENTINO
pomodoro, bocconcini, basil

TAGLIATELLE AL LIMONE
lemon, chili, basil

RISOTTO AL RICCI DI MARE
cured yolk, caviar, guanciale

SCIALATELLI AL FRUTTI DI MARE
clams, mussels, shrimp, tomato, crumbs

CANNELLONI
genovese, ricotta, blistered tomato, capers

SECONDI

first PICK YOUR FISH

IPPOGLOSSO (HALIBUT)
STRIATO (STRIPED BASS)
CERNIA (GROUPER)
DENTICE (SNAPPER)

CALAMARI (SQUID)
POLPO (OCTOPUS)
TRIPLA CODA (TRIPLE TAIL)
PESCE MATTONELLA (TILEFISH)

then PICK YOUR SAUCE

SALSA VERDE
CAVIAR CREAM

ROMESCO
PUTANESCA

FIORANO
ACQUA PAZZA

SECONDI PER DUE

for two

JOHN DORY
AL SALE
lemon & almond pesto

CHICKEN ALLA
DIAVOLA
calabrian chili honey

CONTORNI

SEMOLA CON BURRO
semolina "polenta", butter, lemon

ROASTED NEW POTATOES
rosemary, caramelized onion, sea salt

LEEKS
oranges, green onions

ROASTED WILD MUSHROOMS
tarragon, brown butter, vincotto

INSALATA MISTA
baby greens, herbs, lemon vinaigrette



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*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. please advise your server of any foodborne allergies.

SIGNATURE COCKTAILS

SUNSET IN SORRENTO
altos tequila, melon puree, jalapeno, lime

MONROE DAIQUIRI
rum, cocchi, coconut cream, banana, lime, tiki bitters

HERCULES' NYMPH
bourbon, maraschino shrub, manzanilla, lemon, lambrusco float

FUMO, FUMO
vida mezcal, elote liquor, carpano, cappelletti

#70
cynar 70, citrus, mint, ras el hanout

FOR WHOM THE BELL TOLLS
rye, noacino, amaro, maple, cocoa

THE SPITEFUL MONK
malty limone, limoncello, chartreuse, basil, prosecco, soda



BIRRA

ORPHEUS X PORCHETTA 7
"Perla" Oyster Stout

BOULEVARD 8
Tank 7 Saison

BIRRA LUCANA 5
Malted Pilsner

ARCHES 7
Retrospect IPA

ORPHEUS X PORCHETTA 7
"Piccola" Pilsner

WEIHENSTEPHANER 9
Hefeweizen

oyster-friendly wine

our favorites

oaked white wine



FRIZZANTE/ROSATO

GRAGNANO 2018, Bacanti
SPERGOLA 2021, Denny Bini 'Buzza'
FIANO Casaebianche 'La Matta'
LAMBRUSCO 2020, Quarticello 'Spuma Mia', Emilia-Romagna
NY RABOSO Fuso 'Flora' Rosato
PRIMITIVO 2020, Guttarolo 'Amphora Rosato', Puglia
GLERA Nino Franco 'Rustico'
PROSECCO Bisol
FRANCIACORTA Barone Pizzini 'Rose'
BARBERA/AGLIANICO Casebianche 'Pashka' Rosso
NERELLO MASCALESE Cottanera 'Etna Rosato'
MONTUNI/PINOT BIANCO/TREBBIANO 2020, Folicello 'Il Bianco', Emilia-Romagna
FIELD BLEND 2020, Sete 'Freaky' Rosato, Lazio
GAGLIOPPO 2018, Librandi 'Ciro Rosato', Calabria
FORTANA Mirco Mariotti 'Set e Mez', Emilia-Romagna



BIANCO

VERDECA 2021, Produttori Manduria 'Alice', Puglia
COCOCCIOLA 2021, Cantina Indigeno 'Coco'
PASSERINA 2020, Abbia Nova 'Senza Vandalismi', Lazio
GRILLO 2020, DiGiovanna 'Camurria', Sicily
FIANO 2020, Vinosis, Campania
SICILIAN BLEND 2018, Aldo Viola 'Biancoviola', Sicily
MOSCATELLA 2020, Martellito 'Viaro', Sicily
GRILLO 2020, Alessandro Viola 'Sinfonia di Bianco', Sicily
TREBBIANO Suavia 'Massifiti', Veneto
VERDICCHIO 2022, Le Salze, Marche
ETNA BIANCO Giraldo Russo 'Nerina', Sicily
PIGATO 2021, Claudio Vio 'Riviera Ligure', Liguria
FALANGHINA 2020, Bacanti, Campania
CHARDONNAY Tenuta Santa Maria 'Torre Pieve', Veneto
PECORINO 2021, Vinicola Tambacco, Abruzzo
TREBBIANO 2020, Rabasco 'Cancellino'
OTTONESE/TREBBIANO/MOSCATO 2021, Sete 'Tropicale', Lazio
GRECO Cantina Del Taburno, Campania
SARDINIAN FIELD BLEND 2020, Cardedu 'Bucce', Sardinia
CATARRATTO/CHARD/SAUV BLANC 2020, Vira 'Gibil', Sicily
FALANGHINA Ciro Picariello 'BruEmmi', Campania
VERMENTINO/MOSCATO Dettori 'Renuo'
WINE 2021, Vinicola Tambacco, Abruzzo
WINE 2021, Vinicola Tambacco, Abruzzo
WINE 2021, Vinicola Tambacco, Abruzzo



ROSSO

AGLIANICO 2016, Paternoster 'Synthesi', Campania
SYRAH/NERELLO MASCALESE/PERRICONE 2018, Aldo Viola 'Saignee', Sicily
NEGROAMARO 2012, Cosimo Taurino 'Notarpanaro', Puglia
MONTEPULCIANO 2021, Cantina Indigeno 'Calanchi Rosso' Abruzzo (chilled)
ROSSESE 2021, Durin, Liguria
GRENACHE 2018, Ampeleia 'Costa Toscana', Tuscany
FRAPPATO BLEND 2021, Martellito 'Tuttu', Sicily
MONICA 2020, Cardedu 'Proja', Sardinia
NERELLO CAPPUCCIO Benanti, Sicily
SANGIOVESE San Palino 'Rosso di Montalcino', Tuscany
AGLIANICO 2019, Carlibero 'Turrumpiso', Campania
SANGIOVESE 2020, Cantina Cooperativa, Tuscany
SANGIOVESE BLEND 2020, Le Coste 'Rosso'
ROSSESE BLEND 2021, Claudio Vio 'Rancu Brujau'
ETNA FIELD BLEND 2020, Viro di Anna 'Palmento'
WINE 2021, Vinicola Tambacco, Abruzzo
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OYSTERS

"The most tender and delicate of all seafoods. They stay in bed all day and night. They never work or take exercise, are stupendous drinkers, and wait for their meals to come to them."

- BEAU SOLEIL NB**
bright, mild brine, green melon 3.30
- HURRICANE HARBOR PEI**
salinity, meaty, sweet 3.30
- NAKED JADE AL**
bright, mild salinity 3.30
- BAD BOYS PEI**
bright, mild salinity 3.30
- BASS MASTER MA**
creamy, mild salinity 3.30
- BLU POINT NJ**
high salinity, crisp 3.40
- DOUBLE E FL**
crisp, bright, buttery 3.20
- ROYAL MIYAGI WA**
mild brine, kiwi, smooth 6.00
- KUMOMOTO WA**
fruity, sweet, light salinity 6.00

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- CANADIAN COCKTAIL NB
clean, crisp, sweet
- SWEET JESUS PEI
mild, plump body, smooth finish
- BLACK MAGIC PEI
sweet, light brine, pear
- SASSY PEI
salty, sweet, crisp
- MURDER POINTS AL
salty, meaty, sweet
- NAKED JADES AL
sweet, earthy, medium salinity
- BEACH PLUM SELECT MA
sweet, soft, brine
- THORNDYKE BAY WA
balanced salt, mild, briny
- HOLLYWOOD MD
crisp, plump, cucumber

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sweet, light brine, pear
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- NAKED JADES AL
sweet, earthy, medium salinity
- BEACH PLUM SELECT MA
sweet, soft, brine
- THORNDYKE BAY WA
balanced salt, mild, briny
- HOLLYWOOD MD
crisp, plump, cucumber





Nº931 MONROE DR NE
ATLANTA, GA 30308

PLACE
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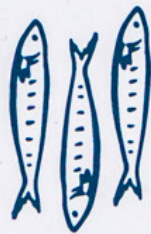
DATE:

YOUR NAME

EMAIL ADDRESS:

HOW'D WE DO?

"HE WAS A
BOLD MAN
THAT FIRST
ATE AN
OYSTER."



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Alici

SPECIALIZING IN OYSTERS, SEAFOOD, & HOUSE-MADE PASTAS INSPIRED BY THE AMALFI COAST

With a focus on Mediterranean cuisine, Alici's coastal Italian menu features a wide range of seasonal seafood-focused dishes, an extensive selection of oysters, and rotating house-made pastas, risottos, and socca.

OUR MENU



