

# ZAGAT®

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## MUST-TRY

### 10 Over-the-Top Oyster Dishes to Try Right Now

From oyster nachos to po' boy-bao mash-ups, oyster dishes have become more outlandish than ever. Although we still have a soft spot for a platter of unadorned oysters in the raw or classics like the Rockefeller, these are too much fun to pass by.

The boom in oyster creative is partly thanks to the replanting of oyster beds over the last two to three years, and now the bivalves have become cheaper and more plentiful. Just in time for Valentine's Day — after all, oysters are notorious as an aphrodisiac — here are 10 over-the-top ways to get your oyster fix right now.



#### **Pickled Oysters at [The Grey](#), Savannah, GA**

At [The Grey](#), a partnership between chef Mashama Bailey (fresh off a stint working with Gabrielle Hamilton at NYC's [Prune](#)) and entrepreneur Johnno Morisano, now open just a few weeks inside a former Greyhound bus terminal, expect unusual twists using Southern classic ingredients. Here, pickled oysters are topped with lardo, serrano pepper and cracklin's — the right bite to stimulate the appetite before diving into a plate of roast chicken with jus and chow-chow.

*109 Martin Luther King Jr. Blvd., Savannah, GA; 912-662-5999*