Slurp’s up

Get a taste of the ocean at these restaurants making waves with their intoxicating oysters.

By Erin Kuschner

Clark’s Oyster Bar

The breezy South Congress restaurant was practically made for spring afternoons, when oyster enthusiasts congregate on the shaded outdoor patio for trays of the good stuff: mostly Prince Edward Island (PEI) varieties with a handful of Fanny Bay, Kusshi and Copps Island shellfish available at the cold bar. Get your liquor fix with Perla’s oyster shooter, a tangy delight made with Tito’s vodka, Bloody Mary mix, horseradish and lime. Tito’s vodka, Bloody Mary mix, a tangy delight made with Perla’s oyster shooter, the cold bar. Get your liquor fix with Perla’s oyster shooter, a tangy delight made with Tito’s vodka, Bloody Mary mix, horseradish and lime. Tito’s vodka, Bloody Mary mix, a tangy delight made with Perla’s oyster shooter, the cold bar.

**SHELL CLAMBER**

Quality Seafood Market

The idea of ordering oysters in a strip mall may cause involuntary shudders, but Quality Seafood Market bucks the stereotype of what an oyster joint should look like. Regulars side up to two bars and a handful of high-ops inside the spacious restaurant, a couple of cases in the market area are filled with oysters and provide inspiration for your order. While Gulf Coast and grilled variations are available on the half shell, the Blue Point (Connecticut) oysters are the real winner here: large, packed with the salty notes of the sea and perfect when washed down with a Blue Moon or two. After you’ve demolished a dozen, order some to-go for at-home shucking.

**DOLLAR DEAL**

Foreign & Domestic

It’s a rare thing when you find a spot that’s both a neighborhood restaurant and a dining destination, but Foreign & Domestic fits the double bill with its convivial atmosphere and expertly executed fare. Come for the dollar-oyster deal on Tuesdays: Plump Virginia oysters dominate here, paired with a simple mignonette or cocktail sauce. The additional incentive of half-off on rosé, sparkling wine and beer, wine and spirits. Tastings get creative—ever tried a crispy oyster banh mi sandwich or oyster/tread pudding?

**SURE SHOT**

Clark’s Oyster Bar

Arguably Austin’s most well-known oyster hangout, Clark’s is a mecca for bivalve-hungry diners looking to treat themselves. At the cold bar, options include Blue Point, Duxbury (Massachusetts), Conway Royal (PEI) and others from both coasts. Want to take it up a notch? Dressed oysters come with mire, crispy shallots and cucumber and honey vinaigrette. Shoot ’em back on the sunny patio.

**SHUCK YEAH!**

The Austin Oyster Festival returns this year in a new location at Seaholm, offering grilled, roasted, raw and fried variations along with a Bloody Mary bar and beer, wine and spirits. Tastings get creative—ever tried a crispy oyster banh mi sandwich or oyster/tread pudding?

**READ MORE**

Read more about our favorite oyster spots at timeout.com/austin.
ON OUR RADAR

▲ Intero ★★★★★
Yes, another Italian restaurant has catapulted into Austin’s dining scene, but Intero takes a more contemporary approach. Husband-and-wife team Ian Thurwachter (chef) and Krystal Craig (chocolatier) have created a dreamy date-night destination where diners share plates of house-made pumpkin tortelloni and rabbit loin before ending the meal with luxurious chocolates—including the liquid variety.
→ 2612 E Cesar Chavez St (512-599-4052, interorestaurant.com)

▲ La Matta ★★★★★
A slice of Italy comes to the east side with La Matta, where pricey panini are stuffed with soppressata, and plates of fresh mozzarella serve as a decadent snack to enjoy while watching soccer matches on the restaurant’s large-screen projector. Casual and laid-back (diners are encouraged to play the Italian card game Scopa while they wait), La Matta is a solid spot for lunch or happy hour—especially when you’ve got your mind on wine, of which there is plenty.
→ 501 Comal St (512-580-8772, lamattaustin.com)

▼ Yuyo ★★★★★
Your first order of business at Yuyo (after snapping photos of the vibrant decor, of course): Choose from a long list of made-to-order dishes from the ceviche bar, such as the Japanese-influenced tiradito nikkei with kanpachi to the causa, made with potato puree and crab filling. The seafood here is a refreshing starter before moving on to bites of ridiculously tender lomo saltado (beef stir-fry) and the lucuma (a Peruvian fruit) sundae with umami-rich sesame brittle. So why doesn’t Austin have more Peruvian restaurants, again? Order another pisco sour and chalk it up to our landlocked location.
→ 1900 Manor Rd (512-919-4147, yuyoaustin.com)