



RAW BAR MENU

OYSTERS ON THE HALF SHELL

served with cocktail sauce & lemon

(See our oyster menu or ask your server for today's selections & prices)

GF Oyster Sampler – 12

Single selection of all five oysters with cocktail sauce

Oysters Rockefeller – 14

Traditional New Orleans style ½ dozen broiled oysters

Oyster Chesapeake – 15

½ dozen broiled oysters topped with Maryland crab mix

RAW BAR CLASSICS

GF Steamed Spiced Shrimp (1 lb.) – 14

House cocktail

Steamed PEI Mussels (1 lb)

Arrabiata sauce – 13

GF Steamed Littleneck Clams (1 lb) – 16

White wine & garlic butter

Oyster Shooter

1 oz. Absolute Peppar, Zing Zang & horseradish – 4 (each)

Fried Virginia Oyster Basket – 18

French fries & house tartar

GF Philadelphia Shoestring Crab Fries – 7

Old Bay seasoning & ranch

Maryland Crab Nachos – 17

tortillas, jalapenos, pepper jack cheese, pico de gallo, sour cream, roasted corn & avocado

General Tso's Shrimp

Panko crusted & Flash Fried – 13

GF Maine Lobster Deviled Eggs – 12

Classic deviled eggs with Maine lobster, smoked paprika & scallions

Chesapeake Crab Toast – 14

Artisan sourdough topped with fresh Chesapeake crab, roasted corn and sun dried tomatoes in a Parmesan cream sauce

New England Lobster Roll – 20

French fries

The Virginia Department of Health warns that raw or undercooked foods may increase the risk of foodborne illness

