



RAW BAR MENU

OYSTERS ON THE HALF SHELL

Served with cocktail sauce & lemon

~ 12/22 ~

GF Oyster Sampler – 12

Single selection of all five oysters with cocktail sauce

New Orleans Broiled Oysters – 18

w/ a garlic Parmesan butter

Chef Dan's Broiled Oysters – 18

½ dozen broiled oysters topped with a Virginia ham and wild mushroom cream

Oysters Rockefeller – 18

½ dozen broiled oysters stuffed with our famous spinach, bacon & cream cheese mix

RAW BAR CLASSICS

GF The Majestic – 32

1 dozen Chefs selected oysters, 3 colossal shrimp & 4 oz. MD Jumbo Lump crab meat Served with cocktail sauce & lemon

Fried Chesapeake Oysters – 19

French fries & house tartar

GF Faroe Island Salmon Ceviche – 12

Marinated Fresh salmon w/ diced watermelon, Mandarin oranges, red onions, cilantro, fire roasted jalapenos & tortilla chips

GF Ahi Tuna Poke – 14

Grilled Pineapple, radish, cucumber & red onion in a toasted sesame and yuzu dressing

GF Steamed Spiced Shrimp (1 lb.) – 14

House cocktail

Steamed PEI Mussels (1 lb) – 13

Arrabiata sauce

GF Steamed Little neck Clams (1 lb) – 16

White wine & garlic butter

Fried Virginia Oyster Basket – 18

French fries & house tartar

GF Philadelphia Shoestring Crab Fries – 7

Old Bay seasoning & ranch

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