



# RAW BAR MENU

## OYSTERS ON THE HALF SHELL

☞ James River Wild Oysters – 12/22  
Served with cocktail sauce & lemon

☞ Oyster Sampler – 12  
Single selection of all five oysters with cocktail sauce

New Orleans Broiled Oysters – 16  
w/ a garlic Parmesan butter

Broiled Oysters Motoyaki – 16  
½ dozen broiled James River oysters topped with a garlic, miso & sambal sabayon

Oysters Rockefeller – 18  
½ dozen broiled oysters stuffed with our famous spinach, bacon & cream cheese mix

## RAW BAR CLASSICS

☞ 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

☞ Faroe Island Salmon Poke – 12  
Marinated Fresh salmon w/ ,cucumber, Mandarin oranges, red onions, black sesame in a yuzu marinade w/ tortilla chips

☞ Veracruz Ahi Tuna Ceviche – 14  
Avocado, cucumber, jalapeno & red onion in a tomato lime and cilantro emulsion w/ crispy corn tortilla chips

☞ Steamed Spiced Shrimp (1 lb.) – 14  
House cocktail

☞ Steamed PEI Mussels (1 lb) – 13  
Miso Scallion broth

☞ Steamed Little neck Clams (1 lb) – 16  
White wine & garlic butter

☞ 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