



# RAW BAR MENU



## OYSTERS ON THE HALF SHELL

Oysters on the Half Shell  
Chincoteague- Medium Salt (Chincoteague, VA)  
~ Half Dozen \$12 Dozen \$22 ~

**Gf** Oyster Sampler – 15  
Single selection of all five oysters with cocktail sauce

Bourbon & Bacon BBQ Broiled Oysters – 17  
6 Broiled Oysters topped w/ Our house made Bacon BBQ Sauce

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

Chincoteague Oysters Romanov\* – 18  
6 Oysters on the Half shell w/ crème fraîche, caviar & chive

Oysters Rockefeller – 18  
6 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 Virginia Oyster Basket – 18  
French fries & house tartar

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

**Gf** Steamed PEI Mussels Provencal (1 lb) – 13  
Tomato & Pernod broth w/ toasted Baguette

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

## LAND FARE

Roasted Brussels Sprouts – 11  
Pork belly, shaved Parmesan, Marcona Almonds, roasted Fuji apple vinaigrette

Steak Frites – 23  
Grilled 8 oz flank steak w/ shoestring fries

Wisconsin Butter Burger\* – 19  
10 oz. House Ground Black Angus Burger, Gruyere cheese, Bacon & caramelized onion jam w/  
shoestring fries

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