



# RAW BAR MENU



## OYSTERS ON THE HALF SHELL

Oysters on the Half Shell – 12/22  
Chincoteague- Medium Salt (Chincoteague, VA) cocktail sauce

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

GF Oyster Sampler – 15  
Single selection of all five oysters with cocktail 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

1lb. Steamed Crab Legs – 17  
Drawn Butter

Fried Shrimp Basket – 18  
French fries and tartar sauce

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

## LAND FARE

Petite Flank Steak – 21  
w/ shoestring fries

Grilled Mahi Mahi Tacos – 17  
Grilled Mahi Mahi on Flour tortillas with cilantro crema & mango salsa w/ sweet potato fries

Black Angus Burger\* – 18  
House Ground 12 oz. Black Angus Burger w/ Caramelized onion & Bacon jam, smoked Bleu cheese & Dijonaise on a Brioche bun w/ fries

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

\* Consuming raw or uncooked food increases the chance of food borne illness  
~ GF Symbol is gluten free or can be made gluten free ~

