



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

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

 The Majestic #* – 32
1 dozen Chefs selected oysters, 3 colossal shrimp & 4 oz. MD Jumbo Lump crab meat Served with cocktail sauce & lemon


 Classic Shrimp Cocktail – 14
6 Jumbo Shrimp, Hendricks Gin cocktail sauce

Sweet Corn Hushpuppies
Hot honey drizzle – 10

Blackened Tuna Bites – 15
Dill Pickle aioli

 1lb. Steamed Crab Legs – 19
Drawn Butter

Fried Shrimp Basket – 18
French fries and tartar sauce

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

LAND FARE

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 Filet Tip Burger topped w/ Cheddar cheese & LTO 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 ~

