



# RAW BAR MENU



## OYSTERS ON THE HALF SHELL

Oysters on the Half Shell #\* – 14/22  
Chincoteague- Medium Salt (Chincoteague, VA) cocktail sauce

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

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

Broiled Oysters Motoyaki#\* – 16  
6 Broiled Oysters topped with a garlic, miso & sambal sabayon

Oysters Rockefeller #\* – 16  
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 – 10  
Honey Butter

🍷 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 Chili Lime Shrimp Tacos – 17  
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/ Smoked Bleu cheese & bacon 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