



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
Jumbo Shrimp, Hendricks Gin cocktail sauce

Sweet Corn Hushpuppies – 10
Honey Butter

🍷 1lb. Steamed Crab Legs – 19
Drawn Butter

Fried OBX Shrimp Basket – 18
French fries and tartar sauce

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

Chesapeake Oyster Po boy – 21
Tartar sauce, lettuce, tomato & onion on demi baguette w/ Old Bay fries

Lobster Roll – 23
Maine lobster salad, toasted bun & french fries

Butter Broiled MD Crabcakes – 38
2-4 oz Blue crab Crabcakes w/ shoestring fries, red cabbage cole slaw & Remoulade sauce

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

