

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 Basket – 21
Shoestring Fries, Tartar sauce

Lobster Roll – 25
Maine lobster salad, toasted bun & french fries

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