

RAW BAR MENU

OYSTERS ON THE HALF SHELL

Gf 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

Gf 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

Gf The Majestic #* – 32

1 dozen Chefs selected oysters, 3 colossal shrimp & 4 oz. MD Jumbo Lump crab meat Served with cocktail sauce & lemon

Gf Classic Shrimp Cocktail – 14

Jumbo Shrimp, Hendricks Gin cocktail sauce

Sweet Corn Hushpuppies – 10

Honey Butter

Gf 1lb. Steamed Crab Legs – 19

Drawn Butter

Gf Fried OBX Shrimp Basket – 18

French fries and tartar sauce

Gf Steamed Spiced Shrimp (1 lb.) – 14

House cocktail

Gf Chesapeake Oyster Basket – 21

Shoestring Fries, Tartar sauce

Gf Maryland Crab Roll

Maryland crab salad, toasted bun & french fries – 20

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