

Rappahannock

— OYSTER BAR —

LUNCH

EXECUTIVE CHEF:
NICK ERVEN

SALADS

BUTTER LETTUCE

watercress, dill-tofu ranch, smoked almonds and fingerling potatoes — 13

AVOCADO

kale, sesame, carrot and chili-ginger dressing — 13

RED LETTUCE

herb vinaigrette, sunflower seed, cotija, radishes and pickled peppers — 12

BURRATA

grilled endive, avocado green goddess, piquillo pepper and crispy shallot — 15

BEETS

smashed avocado, curried lime dressing, peanut dukkah, lime onions and arugula — 13

ADD TO ANY SALAD

salmon- 7 tuna- 7 steak- 9 chicken- 7

SIDES

CRISPY FINGERLINGS

Old Bay spice and remoulade — 7

ANSON MILLS FARRO & BEANS

caramelized onion and smoked tomato— 7

CHINESE BROCCOLI

chili ginger salsa — 7

FROM THE RAW BAR

Oysters and clams come with lemon and choice of sauce (.50 for each additional sauce)

OYSTERS FROM OUR FARMS

Rappahannock

Rochambeau

Olde Salts

SAUCES

kimchi mignonette

awesomesauce

achiote cocktail sauce

horseradish cream

maple-black pepper mignonette

3.5 per oyster

OLDE SALT CLAMS

from our farms, choice of sauce— 3.5

HAMACHI

green tomato gazpacho, burrata, honeycomb and stone fruit — 16

PEEL & EAT SHRIMP

celery, meyer lemon and achiote cocktail sauce — 16

SMOKED TROUT DIP

beet pickled shallot, celery and grilled bread — 12

PERUVIAN BAY SCALLOPS

yuzu, burnt orange, poppy seed and tarragon — 12

SANDWICHES

TUNA MELT CONSERVA

piquillo, watercress and comeback sauce — 16

LOBSTER ROLL

mayo, herbs and meyer lemon— 19

OYSTER PO' BOY

remoulade, celery root slaw, butter lettuce— 16

RAPP BURGER

caramelized onion, cheddar cheese, b&b pickles and smoky sauce — 15

CRISPY BRUSSELS SPROUT SANDWICH

smoked goat cheese, red onion, capers, celery, dill and everything bagel spice— 14

SKIRT STEAK

horseradish cream, pickles, crispy onion and wild arugula — 17

FRIED CHICKEN

fish sauce caramel, herb slaw and lime onions — 15

NOTHING CAPTURES
A SENSE OF PLACE
MORE HONESTLY
THAN AN OYSTER.

SWEETS

CHOCOLATE - PEANUT BUTTER MOUSSE

banana, graham cracker and candied peanuts— 8

MASA CAKE

poached plums, vanilla syrup and white chocolate ice cream — 8

BEVERAGES

MEXICAN COKE 3.5

DIET COKE 3.5

MEXICAN SPRITE 3.5

TOPO CHICO 3.5

BUNDABERG GINGER BEER 4

BUNDABERG BLOOD ORANGE 4

ICED TEA 3.5



Rappahannock Oyster Co. uses sustainable aquaculture methods to raise eastern oysters and hard clams in Virginia's Chesapeake Bay. Established in 1899 by James A. Croxton, Rappahannock Oyster Co. has gone from supplying local dinner tables to serving some of the world's best restaurants. Today Rappahannock Oyster Co. is owned by James Croxton's great grandsons, Ryan & Travis Croxton:



GET TO KNOW OUR OYSTERS

1

RAPPAHANNOCK RIVER OYSTERS

SWEET

Deep cupped and mineral rich with an understated saltiness that lets the oyster's natural flavor come through, our Rappahannocks® offer up a sweet, buttery, full-bodied taste with a refreshingly clean, crisp finish. It's the very same oyster our family started growing in 1899.

SPECIES: *Crassostrea virginica* (native)

SALINITY: 14-18 ppt.

LOCATION: Topping, VA

2

ROCHAMBEAU OYSTERS

MILD SALT

Drawn from the York River in the Chesapeake Bay's median salt range, Rochambeaus are the quintessential Bay oyster: sweet and mildly briny with a clean, crisp finish. Named after the French general who came to the aid of the patriots at the Battle of Yorktown, these oysters are truly revolutionary!

SPECIES: *Crassostrea virginica* (native)

SALINITY: 22-26 ppt.

LOCATION: Yorktown, VA

3

Olde Salts CLAMS & OYSTERS

HEAVY SALT

The truest taste of the ocean, our Olde Salts bring together a bold, sea-side brininess with a smooth, clean follow-through. Grown in the "Black Narrows" of Chincoteague Bay, our Olde Salts are more than classics, they're legendary.

SPECIES: *Crassostrea virginica* & *Mercenaria mercenaria*

SALINITY: 30-34 ppt.

LOCATION: Chincoteague, VA



@RROYSTERS

GET OYSTERS DELIVERED TO YOUR DOORSTEP! ORDER ONLINE AT RROYSTERS.COM.