

### **RAW BAR**

1 DOZ. CLAMS / \$11 OLDE SALTS™ 1 DOZ. OYSTERS /\$21 RAPPAHANNOCK™ STINGRAY™ OLDE SALTS™

Cocktail Sauce, Horseradish, and Mignonette available by request

#### **REDNECK LAUNDRY**

CAVIAR WITH ROUTE 11 POTATO CHIPS TROUT ROE / \$20 BOWFISH / \$30

\* Consuming raw or undercooked seafood may increase your risk of foodborne ilnesses

**SOFT BOIL HEN EGG / \$6**WITH AN OYSTER AND TOAST POINTS

GRAND CHESAPEAKE BOIL (FOR TWO) / \$38
SEAFOOD, SMOKED GARLIC SAUSAGE, NEW POTATOES,
CAULIFLOWER, CODDLED EGGS, GRILLED BREAD AND AÏOLI

#### WATERMEN'S REMEDY/ \$15 SHELLFISH BROTH WITH SEAFOOD DUMPLINGS

SHELLFISH BROTH WITH SEAFOOD DUMPLINGS
AND SQUID INK NOODLES

# JANSSON'S TEMPTATION / \$7 KENNEBEC POTATOES BAKED IN CREAM,

SALTED ANCHOVIES AND CARAMELIZED ONION

### SCALLOPS / \$19

RUTABAGA, LITTLE ONIONS AND SOUR CREAM

#### FLEECE AND BEANS /\$17

LAMB SHANK SIMMERED IN BLACK EYED PEAS, TURNIPS AND LAMB SAUSAGE WITH GREENS

### **NEITHER HOT NOR COLD**

CAULIFLOWER POLONAISE / \$8
BROWN BUTTER, LEMON, TOASTED BREAD CRUMBS
AND BOILED EGG

SWEET N' SOUR KING BLACKFISH / \$11 FENNEL, RED ONION, CAPPERS NEW & BLUE POTATOES

RAPA WHELKS / \$15
IN THEIR SHELLS WITH J.O. MAYO

#### **SWEET**

APPLE & CRANBERRY GRUNT / \$8
HONEY-STEWED APPLES, CRANBERRIES AND A BUCKWHEAT BISCUIT

CHEESE / \$8
PARSLEY AND HORSERADISH HAVARTI WITH ROASTED QUINCE

MONTGOMERY PIE / \$8
LAYERED SORGHUM AND LEMON CAKE
WITH VIRGINIA PEANUT GELATO



### **OYSTER SHOOTERS**

SHOOT AN OYSTER, SAVE THE BAY.

#### THE CHESSIE / \$6

RAPPAHANNOCK™ OYSTER, AYLESBURY DUCK VODKA, HOUSEMADE CLAMATO

OYSTER BACK / \$6
RAPPAHANNOCK™ OYSTER, PICKLE JUICE, OLD OVERHOLD RYE WHISKEY

#### SHUCK AND PLUCK / \$4

RAPPAHANNOCK™ OYSTER, MINI BUD LIGHT CAN

One dollar from every oyster shooter goes to support the Oyster Recovery Partnership's efforts to protect the Chesapeake Bay

#### PITCHER COCKTAILS

**4 SERVINGS TO SHARE** 

#### **BLOODY CAESAR / \$35**

AYLESBURY DUCK VODKA, HOUSEMADE CLAMATO

#### **DRINK THE MIMOSA / \$29**

ORANGE JUICE AND SPARKLING WINE

#### **BLACK VELVET/ \$30**

SPARKLING WINE AND FLYING DOG "PEARL NECKLACE" **OYSTER STOUT** 

#### **GREYHOUND OR SALTY DOG/\$34**

YOUR CHOICE OF AYLESBURY DUCK VODKA OR PLYMOUTH GIN W/ FRESH SQUEEZED GRAPEFRUIT JUICE SALTY DOG HAS SALTED RIM

#### **HOLLOWED APPLE / \$42**

FIDENCIO MEZCAL, APPLE SHRUB, LIME, SPICY BITTERS



#### **DRAFT BEERS**

**BUD LIGHT 4.2% / \$4** 

FLYING DOG "PEARL NECKLACE" OYSTER STOUT MD 5.5% / \$5

**DEVIL'S BACKBONE "EIGHT POINT" IPA** VA 5.9% / \$7

THREE STARS "CITRA & LEMON PEEL" SESSION SAISON DC 5% / \$8

# **BEERS IN THEIR NATURAL HABIT**

(AKA CANNED)

NATTY BO (12 OZ), MD 4.25% / \$3

UNION CRAFT "BALT ALTBIER", MD 5.6% / \$6.5

BREWER'S ART "OZZY" BELGIAN, MD 7.25% / \$6.5

STILLWATER "CLASSIQUE" SAISON, MD 4.5% / \$7

BLUE MOUNTAIN BARREL HOUSE "STEEL WHEELS" EXTRA SPECIAL BITTER, VA 6.5% / \$6.50

# SPARKLING WINES

THAT GO WITH OYSTERS

MARSURET PROSECCO, IT \$9 GLASS / \$54 BOTTLE

MARCEL-MARTIN CREMANT DE LOIRE, FR \$12 GLASS / \$72 BOTTLE

OUDINOT BRUT CHAMPAGNE, FR \$16 GLASS / \$80 BOTTLE

ARGYLE BRUT ROSÉ, OR \$102 BOTTLE

PIERRE MONCUIT GRAND CRU BLANC DE BLANC BRUT CHAMPAGNE, FR \$140 (MAGNUM)

# WHITE WINES

THAT GO WITH OYSTERS

BRANGER FILS DE GRAS MOUTONS MUSCADET SEVRE-ET MAINE, FR 2012 \$7 GLASS / \$42 BOTTLE

LEGADO DEL CONDE ALBARINO, SP 2012 \$9 GLASS / \$54 BOTTLE

LAMBLIN CHABLIS, FR 2011 (BECAUSE KATHY MORGAN SAYS SO!) \$11 GLASS / \$60 BOTTLE

BARBOURSVILLE VERMENTINO, VA 2012 / \$80 BOTTLE

# **RED WINES**

THAT GO WITH OYSTERS

BASTY REGNIE CRU BEAUJOLAIS, FR 2011 \$7 GLASS / \$42 BOTTLE

CORREGIA ANTHOS BRACCHETO, IT 2011 \$9 GLASS / \$54 BOTTLE

FAMILIA ZUCCARDI "SERIE A" BONARDA, AR 2011 \$9 GLASS / \$54 BOTTLE

RAFFAULT "LES GALUCHES" CHINON, FR 2011 \$60 BOTTLE