

OYSTER BAR

*BARRON POINT — WASHINGTON
*BAY SIDE SALTS — VIRGINIA

*CALM COVE — WASHINGTON
*EAGLE ROCK — WASHINGTON

*EAST BEACH — NEW BRUNSWICK
*FLAPJACK — WASHINGTON
*WOLF BEACH — WASHINGTON

JUMBO SHRIMP COCKTAIL

*CEVICHE MIXTO

COLOSSAL CRABMEAT COCKTAIL

CHEF SELECT OYSTERS

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

*CALVISIUS TRADITION PRESTIGE WHITE
STRUCEON CAVIAR

KING CRAB LEGS

KING CRAB BROILER CLAW

MAINE | 1/4 LB LOBSTER COCKTAIL

SNOW CRAB COCKTAIL CLAWS

APPETIZERS

SHRIMP & GRITS

CAJUN BUTTER SAUCE

CHESAPEAKE BAY STYLE CRAB CAKE

CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI

MARINARA, BASIL PESTO AIOLI

ESCARGOTS BOURGUIGNONNE

BURGUNDY BUTTER AND PUFF PASTRY

GRILLED OYSTERS ROCK

SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN

GRILLED BABY OCTOPUS

CHIMICHURRI, SOUBISE, PICKLED BEET, JICAMA SALAD, PURPLE POTATO HASH

HOUSE CURED SALMON CARPACCIO

CREAMY HORSERADISH, TOAST POINTS, CAPER, RED ONION

GRANOLA & YOGURT

FRESH BERRIES, TRADER'S POINT CREAMERY VANILLA YOGURT

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

WHIPPED CREAM, LOBSTER

SEAFOOD CHOPPED SALAD

CRABMEAT, SHRIMP, FETA CHEESE, GREEK VINAIGRETTE

CHOPPED HOUSE GREEN SALAD

OCEANAIRE VINAIGRETTE

CAESAR SALAD

HOUSEMADE CROUTONS, SHAVED PARMESAN

ICEBERG LETTUCE WEDGE

BACON, TOMATO, BLUE CHEESE DRESSING

ROASTED TOMATO & MOZZARLLA SALAD

MARINATED MOZZARELLA, ROASTED TOMATO, BASIL, BALSAMIC VINAIGRETTE, BASIL OIL

ARTISAN MIXED GREEN SALAD

STRAWBERRY, PECAN, BALSAMIC, GOAT CHEESE, RED ONION, CUCUMBER

MOTHER'S DAY SPECIALS

CHICKEN FRIED LOBSTER

TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

CHESAPEAKE BAY STYLE CRAB CAKES

CREAMY MUSTARD MAYONNAISE

PREMIUM ALASKA RED KING CRAB

DUTCH HARBOR ALASKA

SERVED WITH DRAWN BUTTER

CHESAPEAKE BAY STYLE CRAB CAKE BENEDICT

POACHED EGG, HOLLANDAISE SAUCE, CANADIAN BACON

BRIOCHE FRENCH TOAST

BOURBON MAPLE SYRUP, WHIPPED CREAM, FRESH BERRY, CINNAMON SUGAR BUTTER

THE OCEANAIRE LOBSTER QUICHE

SMOKED GOUDA, SPINACH, MUSHROOM, BELL PEPPER

*JUMBO CRAB MEAT OMELET

ASPARAGUS, WHITE CHEDDAR, MUSHROOM

*SEARED MAINE DIVER SCALLOPS

SOBA NOODLE, CARROT, RED BELL PEPPER, CUCUMBER, CHOY SUM, GREEN ONION, GINGER PEANUT SAUCE, TOASTED SESAME SEED

*GRILLED FAROE ISLAND SALMON

LEMON RISOTTO, ENGLISH PEA, COUNTRY HAM, CARROT, BEURRE BLANC

*WILD ALASKA HALIBUT "RITZY"

OLD BAY MAYONNAISE, RITZ CRACKER, DRAWN BUTTER

*SEARED WHOLE HOLLAND DOVER SOLE

WHITE WINE, BUTTER, CAPER, CROUTON, PARMESAN, SHALLOT

*SESAME SEARED HAWAII AHI TUNA

CARAMEL SOY, WAKAME SALAD, WASABI EMULSION, PICKLED GINGER

CULINARY TEAM

EXECUTIVE CHEF - ADAM WALDRIP

SOUS CHEF - MARCY BRECKENRIDGE

SOUS CHEF - JACK GRAFF



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

*6 OZ. CENTER-CUT FILET MIGNON

*16 OZ. BONE IN DOUBLE PORK CHOP

*10 OZ. CENTER-CUT FILET MIGNON

*16 OZ. PRIME NEW YORK STRIP STEAK

*BLUE CHEESE CRUSTED 16 OZ. PRIME STRIP

*PAN-ROASTED CHICKEN CHOP

*22 OZ. BONE IN PRIME RIBEYE

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

*WILD ALASKA HALIBUT

*CALIFORNIA YELLOW TAIL JACK

*WASHINGTON RIVERENCE STEELHEAD TROUT

*FAROE ISLAND SALMON

*MAINE DIVER SCALLOPS

*HAWAII AHI TUNA

*WHOLE HOLLAND DOVER SOLE

LIVE MAINE COLD WATER LOBSTERS

ENRICHMENTS

"BLACK & BLEU"

DYNAMITE

ANGRY

SAUTEED GARLIC ROCK SHRIMP

SAUTEED MAINE LOBSTER MEAT

5 OZ COLD WATER LOBSTER TAIL

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS

A'LA OCEANAIRE — ADD

NUESKE'S BACON STEAK

CREAMED CORN

MIXED FRESH FRUIT

BISCUITS & GRAVY

LOBSTER MAC & CHEESE

WHITE CHEDDAR CHEESE SAUCE, PARMESAN PANKO BREADCRUMBS

*Denotes items served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.