

the **grilled oyster** company

oysters on the chalkboard

on the 1/2 shell - stoli citron cocktail sauce & sauce mignonette.....	\$2.25-\$2.75 each
grilled - bbq, miso wasabi vinaigrette & champagne vinaigrette.....	\$2.50 each
1/2 dozen.....	\$13
dozen.....	\$25
grilled oyster rockefeller – spinach, parmesan, applewood bacon, pernod cream.....	\$2.75 each
rick’s grilled oyster - special bbq sauce, chilled cucumber relish.....	\$2.50 each
grilled southwestern oyster – andouille sausage, spinach, green chile hollandaise.....	\$2.50 each

more raw bar

dozen littleneck clams -1/2 shell or steamed with lemon broth, garlic bread.....	\$12
jumbo chilled shrimp - stoli citron cocktail sauce.....	\$2 each
1/2 lb spicy steamed shrimp - bbq & stoli citron cocktail sauce.....	\$12

fresh fish on the chalkboard

chef’s daily fresh fish specials
chef’s sharing plate

soups, stews, chowders

oyster stew – diced vegetables, bacon, fresh spinach sweet cream broth.....	\$12
cream of crab soup – sherry vinaigrette.....	\$9
chesapeake chowder – oysters, rockfish, smoked bacon, corn, potatoes.....	\$9
soup of the season	market

for sharing

grilled clams casino - bacon, peppers, onion, herbs, parmesan.....	9
fried ipswitch clams – lemon aioli.....	14
applewood bacon wrapped trio - grilled oysters, jumbo shrimp, sea scallops, sauce asian.....	18
1/2 dozen fried oysters maryland style – jalapeno lime aioli.....	13
fried calamari – tossed in garlic-lemon sauce.....	9
maryland crab dip - homemade crackers, carrots, celery.....	11
blue hill bay mussels - #1 garlic and butter.....	11
#2 thai basil, curried lemon broth.....	11
#3 fresh herb, lemon, white wine.....	11
#4 spicy sausage, beer butter sauce.....	11
grilled bbq shrimp – with lime and ginger.....	14
surf & turf sliders - shrimp or oyster po’ boy, angus burger, hand-cut fries.....	14
miso glazed salmon skewers - cucumber relish.....	13
grilled summer vegetables and red pepper hummus	9

for the table

macaroni & three cheese	7	heirloom tomato & crab gratin	8	fresh spinach & cheese casserole ...7
potato, fennel & gruyere gratin7		grilled local vegetable of the day6		fresh hand-cut fries with old bay sea salt5

greens and sandwiches

organic baby spinach and grapefruit - avocado, grilled red onion, goat cheese, balsamic.....	8
iceberg wedge – maytag blue cheese, applewood bacon, ripe tomato, sherry vinaigrette.....	8
heirloom summer tomato – mozzarella, fresh basil, balsamic.....	8
grilled oyster co. caesar – homemade garlic croutons, parmesan.....	8
w/ chicken.....	\$12
w/ shrimp.....	\$15
w/ calamari.....	\$14
w/salmon.....	\$14
spinach and tried oysters - applewood bacon, mushrooms, caramelized shallot sherry vinaigrette.....	14
local farms chopped salad –trench beans, tomato, avocado, celery, corn, artichoke, sherry vinaigrett.....	11
grilled angus burger -vermont white cheddar, applewood smoked bacon, avocado.....	10
blackened chicken wrap – avocado, greens, caesar dressing.....	9
grilled salmon bit – with asian slaw.....	11
oyster or shrimp po’boy – shredded lettuce, spicy buffalo sauce.....	11
maryland crabcake – panko crust, spicy remoulade.....	16

all sandwiches served with fresh, hand-cut french fries

main plates

mussels & clams -fresh basil, spaghetti noodles, garlic butter sauce.....	16
grilled shrimp skewers – lime and ginger, vegetable and whole grain sauté.....	18
pan-seared diver scallops – over orange-quinoa salad.....	19
summer vegetable orzo – fresh herbs, garlic, tomato, rich vegetarian broth.....	13
eastern bay rosemary chicken -balsamic & rosemary marinated, hand-cut fries, wild mushroom sauce.....	15
aged prime ny strip – maytag blue cheese and cabernet demi glaze, hand-cut fries, sautéed spinach.....	28
fire grilled filet mignon -baby spinach, homemade fries, red wine merchant butter.....	29
grilled whole maine lobster – hand-cut fries, local corn on the cob, lemon butter.....	market
our maryland crab cakes - local, fresh blue crab, pan fried in panko crust, heirloom tomato & okra relish, slaw.....	24
chesapeake ciopino -crab, shrimp, scallops, oyster, rockfish, fresh diced vegetables, heirloom tomato broth, garlic toast triangles.....	18