

### FROM THE RAW BAR

**Rappahannock River Oysters® - 2.5 ea**  
Sweet & Buttery – Topping, VA

**Rochambeau Oysters® - 2.5 ea**  
Mildly Briny – Yorktown, VA

**Olde Salt Oysters® - 2.5 ea**  
Ocean Brine – Chincoteague, VA

**Grilled Rappahannock Oysters® - 2.5 ea**  
Served with Smoked Jalapeño Compound Butter

**Olde Salt Clams - 2.50 ea**  
Ocean Salt – Chincoteague, VA

**Shrimp Cocktail - 2.5 ea**  
Madagascar Jumbo Shrimp, Mexican White Sauce, Lime,  
House Cocktail Sauce

**Giant Shrimp Cocktail - 13 (1/2 doz)**  
Skull Island Prawns, Mexican White Sauce, Jalapeno,  
Red Onion, Cilantro, Lime

**Caviar**  
Trout Roe - 10 (1/2 oz) / 17 (1 oz) Grinnel - 14 (1/2 oz) / 24 (1 oz)  
Paddelfsh - 19 (1/2 oz) / 34 (1 oz) Sturgeon - 27 (1/2 oz) / 48 (1 oz)

**Redfish Crudo - 10**  
Tayberry, Citrus, Hazelnut Oil, Aji Amarillo, Scallion

### SEAFOOD TOWERS

**The Maine Ave - 65**  
6 Oysters (combo), 2 Top Neck Clams,  
Mussels Escabeche, 3 Giant Shrimp Cocktail,  
Redfish Crudo, Crab Salad, Lobster Cocktail

**The Cadillac - 120**  
12 Oysters, 4 Top Neck Clams, Mussels Escabeche,  
6 Giant Shrimp Cocktail, Redfish Crudo,  
Crab Salad, Lobster Cocktail

### SIDES

**Cucumber Smash - 6**  
Hot-House English Cucs, Sesame, Rice Vinegar, Togarashi

**Shed Fries - 5**  
Malt Vinegar Aioli, Old Bay.

**Creamed Yucca - 6**  
Malt Vinegar Aioli, Old Bay

### FROM THE KITCHEN

**Barcat Oyster Chowder - 9**  
New England Style Chowder, Barcat Oysters,  
Benton's Bacon, Leeks

**Crab Dip - 11**  
Lump Blue Crab, Roasted Corn, Pickled Jalapenos,  
Gouda, House Made Tortilla Chips

**Nori Salad - 6 (half) / 12 (full)**  
Lolla Rosa, asian pears, pickled shallot, bonito flake,  
sesame, nori vinaigrette

**Chicharrones De Mere - 10**  
Puffed Fish Skins, Trout Roe,  
Fine Herb Creme Fraiche

**Po Boy - 12**  
**Choice of Oysters, Catfish, Shrimp (+\$3)**  
Jalapeno Slaw, Fermented Salsa Verde,  
Baguette, Remoulade

**Blue Catfish Sandwich - 12**  
Chesapeake Fried BlueCatfish, NC Vinegar Slaw,  
Special Sauce, Remoulade

**Smashburger - 11**  
Two Roseda Farms Beef Patties, American Cheese,  
Shredded Iceberg, Special Sauce

**Fry Basket - 21**  
Shrimp, Catfish, Oysters, Fries, Slaw, Remoulade,  
Cocktail Sauce, Malt Vinegar Aioli

**Peel and Eat Shrimp - 12 (1/2 lb) / 22 (lb)**  
Farm Raised Brown Gulf Shrimp (Antibiotic/Chemical Free),  
Old Bay, Cocktail Sauce

**BBQ Broiled Oysters - 12 (1/2 doz) / 22 (doz)**  
Butter, Parmesan, Basil Crumble

**Crabcake - 21**  
Lump Blue Crab Meat, Remoulade, Celery Root Slaw,  
Fine Herbs

**Lambs-N-Clams - 18**  
Merguez Lamb Sausage, Pigeon Peas, Malbec Sofrito,  
Olde Salt Clams, Garlic Aioli

**Surf-N-Turf - 28**  
Roasted Maine Lobster, Chimichurri Butter,  
Coppa Steak (Pork Product), Creamed Yucca

**Whole Fried Fish - 27**  
Fresh Seasonal Catch, Vietnamese Herbs,  
Nuoc Cham

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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## HOUSE COCKTAILS

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### Queen Anne's Revenge ~ 12

Mezcal, Tequila, Bigallet China, Orange Bitters, Maraschino

### R & R ~ 12

Gin, Lemon, Rosé Thyme Syrup Capitoline Rosé, Tonic

### Pretty And Pink ~ 11

Vodka, Pear Liqueur, Lemon, Hibiscus

### Smoke And Mirrors ~ 12

White Rum, Allspice, Lemon, Black Tea Syrup

### The Seaside ~ 12

Mezcal, Gentian Liqueur, Lime, Curaçao

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## CLASSIC COCKTAILS

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### Bloody Mary ~ 10

Tomato, Sriracha, Fish Sauce, Lime

### Martini ~ 12

Gin, Dry Vermouth, Orange Bitters

### Manhattan ~ 12

Rye, Sweet Vermouth, Bitters

### Old Fashioned ~ 12

Rye, Bitters, Sugar, Lemon Peel

### Daquiri ~ 12

White Rum, Sugar, Lime

### Margarita ~ 12

Tequila Blanco, Curaçao, Lime

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Tequila Blanco, Curaçao, Lime

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## BEERS ON TAP

### Pilsner ~ 7

### Union Black Lager ~ 7

### 3 Stars Seasonal ~ 8

### Monocacy Riot Rye ~ 8

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## CANS & BOTTLES

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### Flying Dog Oyster Stout ~ 5

(made w/ Rappahannock River Oysters)

### Anxo Heirloom Dry Cider ~ 8

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## SPARKLING WINES

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### Rossinyol Cava ~ 12/44

2013 / Spain

### Jaillance Cremant de Bordeaux Rosé ~ 12/44

2012 / France

### Pol Roger Champagne ~ 11/42

2014 / France

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## WHITE WINES

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### Faiveley Muscadet ~ 12/44

2016 / Argentina

### Fento Albariño ~ 9/32

2015 / France

### Pascal Jolivet Sancerre ~ 12/44

2015 / New Zealand

### Urban Riesling ~ 12/44

2015 / Rías Baixas

### Lake Chalice Nest Sauvignon Blanc ~ 14/50

2014 / France

### Jean Marc Brocard Chablis ~ 12/44

2015 / Germany

### Raymond R Collection Chardonnay ~ 12/44

2016 / France

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## RED WINES

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### Averaen Pinot Noir ~ 10/36

2016 / Spain

### Viu Manet Malbec ~ 13/48

2016 / Alsace

### Nino Negro Quadrio Nebbiolo ~ 13/48

2016 / France

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