

OYSTER PLATES

HAPPY HOUR

MONDAY – FRIDAY 4 PM – 6 PM

"BUCKET OF GULF OYSTERS" 35

30% OFF RAW OYSTERS JAMES RIVER, VA

30% OFF OYSTER SHOOTERS

30% OFF COCKTAILS

\$2 OFF DRAFT BEER AND WINES

20% OFF WINE BOTTLES

SCAN FOR DAILY OYSTER SELECTION



RED SALMON CAVIAR 26

raw oysters, tosozu sauce & nori

1 oz WHITE STURGEON (BLACK) CAVIAR 75

raw oysters, sour cream

CRUDO 18

raw, cured salmon, horseradish aioli & capers

PROSECCO GRANITA 18

raw, frozen mix of Prosecco wine, vinegar & spices

BEER GRANITA 18

raw, frozen mix of lager, vinegar & spices

SESAME SEAWEED 18

raw, flying fish roe and peanut sauce

GREEN GOBLIN 18

raw, jalapeno, garlic, parsley & lemon paste

POMEGRANATE 18

baked, pomegranate reduction, sumac

STEAMY ORIENTAL 18

poached, sake, brown miso, ginger, kizami nori

ON FIRE 18

baked, sriracha compound butter

ROCKEFELLER 18

baked, spinach, cheese mix, bacon, bread crumbs

KILPATRICK 18

baked, bacon, Worcestershire, BBQ sauce

GRILLED CHEESE 18

baked, three cheese blend, garlic, parsley

BUFFALO BLUE CHEESE 18

baked, blue cheese, Buffalo sauce, bread crumbs

GRAND CENTRAL 18

baked, roasted pineapple habanero peppers

VIVA ITALIA 18

baked, mozzarella-provolone, basil, pesto and pine nuts

Baked oyster sampler 36

2 of each: pomegranate, grilled cheese, kilpatrick, on fire, viva italia, grand central

Raw oyster sampler 39

2 of each: prosecco granita, crudo, green goblin, sesame seaweed, beer granita, red salmon caviar

APPETIZERS

BAKED SEA SCALLOPS ON THE HALF SHELL 18

garlic butter, bread crumbs

HOUSE SMOKED TUNA DIP 12

spring mix salad, wasabi dressing, crackers

SMOKED SALMON TOSTINI* 15

caviar cream, guacamole, artisan bread

CRAB AND SHRIMP DIP 16

3-cheese blend, spinach, artisan bread

BAKED BRIE 14

apples, cranberry sauce, candied walnuts, artisan bread

CHARCUTERIE BOARD 19

salami sampler, cheeses, pickled veggies

GOAT CHEESE CROSTINI 14

kalamata olive tapenade, balsamic glaze

PROSCIUTTO BRUSCHETTA 14

mango chutney, parmesan cheese

CHICKEN LIVER PATE 13

artisan bread, cranberry sauce

BOIL PLATTERS

SNOW CRAB BOIL 45

2 snow crab clusters (1.5 lb), corn, potatoes, garlic butter, Old Bay seasoning

CRAB FEAST 40

1 snow crab cluster, ½ lb shrimp, sausage, corn, potatoes, garlic butter, Old Bay seasoning

SEAFOOD BOIL 32

crawfish, mussels, shrimp, sausage, corn, potatoes, Old Bay seasoning

add 1 cluster snow crab legs for \$25

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

** IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

ENTRÉES

SALMON AND BRANZINO CUTLETS 25

coleslaw, tartar sauce, capers

JAMBALAYA 17

crawfish, shrimp, sausage

WAGYU BEEF & IBERICO PORK CHILI 26

3-cheese blend, sour cream

PELMENI RUSSIAN BEEF DUMPLINGS 21

sour cream, parsley

SEARED AHI TUNA* 19

8 oz steak, five-spice, mixed greens salad

SHRIMP TACOS 19

pico de gallo, garlic aioli, guacamole

YELLOWFIN TUNA TACOS* 19

pico de gallo, garlic aioli, guacamole

LAMB TACOS 19

garlic aioli, sesame seed slaw

LEMON BUTTER GARLIC SHRIMP 29

lavash, artisan bread

THAI-STYLE BLACKENED SHRIMP 25

lemongrass, coconut cream, rice

PEEL-N-EAT SHRIMP 30

1 lb extra jumbo, garlic butter, Old Bay

MUSSELS WHITE WINE 18

1 lb, roasted tomatoes, artisan bread

MUSSELS THAI-STYLE 18

1 lb, garlic, ginger, lemongrass, artisan bread

OCTOPUS LEMON GARLIC 25

baba ghanoush, mixed greens salad, pomegranate dressing

STUFFED PORTABELLA MUSHROOMS 15

blend of cheeses, spinach, bacon, horseradish aioli

GOAT CHEESE SALAD 14

candied walnuts, sun-dried tomatoes, honey-miso dressing

DESSERTS

CAKE: LIMONCHELLO, MANGO, GREEN TEA 9

FRENCH CREPES condense milk berries 13

20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE (5) OR MORE.