

THE GRILLED OYSTER CO. FALL LUNCH

TO SHARE

- GOC CRAB HUSH PUPPIES - HONEY MAPLE BUTTER | \$10
EASTERN SHORE FRIED PICKLES - SPICY BUFFALO | \$6
MARYLAND CRAB DIP - GARLIC BREAD, CARROTS, CELERY | \$11
FRESH HAND CUT FRIES - WITH OLD BAY | \$5
FRIED CALAMARI - TOSSED IN GARLIC LEMON SAUCE | \$10
SPICY PINEAPPLE SLAW | \$5
CRAB CAKE SHARING PLATE - PINEAPPLE SLAW, CORN RELISH, TWO SAUCES | \$15

<u>RAW OYSTERS</u> SELECTION CHANGES DAILY			
3 OYSTERS	\$8	1/2 DOZEN	\$15
		DOZEN	\$28

EAT MORE OYSTERS AND SAVE THE BAY! WE SHUCK SUSTAINABLY AND RECYCLE EVERY SHELL BACK TO THE CHESAPEAKE BAY THROUGH THE OYSTER RECOVERY PARTNERSHIP.



GRILLED OYSTERS

- FALL HARVEST - ROASTED TURNIPS, CARROTS, RADISH, QUAJILLO SALSA | \$2.95
RICK'S - SPECIAL BBQ SAUCE, CHILLED CUCUMBER RELISH | \$2.50
DRUNKEN - BOURBON, GARLIC BUTTER | \$2.50
FARMER'S - ROASTED BEET, RUTABAGA, SWEET POTATO, CELERY CREAM | \$2.95
GRILLED SAMPLER - ONE EACH OF ABOVE OYSTERS | \$10
ROCKEFELLER - SPINACH, PARMESAN, BACON, PERNOD CREAM | \$2.95
MARYLAND CRAB STUFFED - JUMBO LUMP, LEMON BUTTER SAUCE | \$4.95

- 15 LITTLENECK CLAMS - STEAMED IN LEMON BROTH, W/GARLIC BREAD | \$12
JUMBO CHILLED SHRIMP - STOLI CITRON COCKTAIL SAUCE | \$1.95 EACH
FRIED IPSWICH CLAMS - DILL TARTAR | \$15
1/2 DOZEN MARYLAND STYLE FRIED OYSTERS - JALAPENO AIOLI | \$15

FRESH MAINE MUSSELS | \$14

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| #1 GARLIC & BUTTER | #3 FRESH HERBS, TOMATO, WHITE WINE |
| #2 SPICY LOCAL CORN & LEEK | #4 THAI BASIL |

SOUPS

- NEW ENGLAND CLAM CHOWDER - PANCETTA, CARROTS, CELERY, BACON, ONION, POTATOES DICED VEGETABLES | \$12
SHRIMP RATATOUILLE STEW - ZUCCHINI, SQUASH, EGGPLANT, WHITE BEANS, TOMATO | \$10
CREAM OF CRAB - LUMP CRAB, SHERRY, OLD BAY | \$10
ADD ½ CAESAR, ARUGULA, SPINACH OR BEET SALAD - \$5

GREENS

- FALL KALE & QUINOA - ROASTED SWEET POTATOES, DRIED CHERRIES, TOASTED ALMONDS, LEMON-GARLIC DIJON VINAIGRETTE | \$10
OLD BAY SEARED STEAK SALAD - MIXED GREENS, BLUE CHEESE, SPICED MACADAMIAS, CHOPPED APPLES, PICKLED CARROTS & ONION, OLD BAY HORSERADISH CREAM | \$18
CRISPY CALAMARI SALAD - CABBAGE, GOAT CHEESE, CARROTS, ONION, ASIAN BBQ | \$12
ROASTED RED & GOLDEN BEET SALAD - MIXED GREENS, GOAT CHEESE, SPICY CHILI-LIME VINAIGRETTE | \$10
ORGANIC BABY SPINACH & GRAPEFRUIT - AVOCADO, GRILLED RED ONION, GOAT CHEESE, BALSAMIC | \$10
MEDITERRANEAN SALMON - CHILLED ORZO, BLACK OLIVES, ARUGULA, TOMATOES, FETA, MUSTARD SAUCE | \$15
OUR CLASSIC CAESAR - HOMEMADE GARLIC CROUTONS, SHAVED PARMESAN | \$8
ADD TO ANY SALAD ABOVE-
CHICKEN | \$5 GRILLED SHRIMP | \$7 CRAB CAKE | \$12 SALMON | \$7

**CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

LUNCH PLATES

GRILLED SHRIMP FLATBREAD

PICO DE GALLO, JALAPENO AIOLI, FETA | \$8

GRILLED MAHI TACOS (2)

PICKLED CABBAGE, SPICY CREMA, FLOUR TORTILLA | \$14

CRAB CAKE SANDWICH

LETTUCE, TOMATO, SPICY REMOULADE | \$18

SALMON BLT

LEMON-AVOCADO AIOLI, SOURDOUGH | \$15

MARYLAND BURGER

LUMP CRAB CAKE ATOP OUR ANGUS BURGER, CHEDDAR, JALAPENO, SRIRACHA OLD BAY MAYO | \$16

GOC CHICKEN SANDWICH

ARUGULA, CHEDDAR, PINEAPPLE PICO DE GALLO, BALSAMIC GLAZE,
GRILLED SOURDOUGH | \$10

LETTUCE WRAP TRIO

SEARED AHI TUNA, GRILLED SHRIMP, FRIED OYSTER | \$14

CRAB MAC & CHEESE

TOMATO, OLD BAY | \$14

Po'Boy

OYSTER OR SHRIMP SHREDDED LETTUCE, SPICY BUFFALO | \$15

GRILLED ANGUS BURGER

VERMONT CHEDDAR, BACON, AVOCADO | \$14

MAINE LOBSTER ROLL

LEMON, CELERY, MAYO | \$20

EASTERN SHORE DUCK TACOS (2)

PICKLED CABBAGE, SPICY PINEAPPLE PICO DE GALLO | \$12

DESSERTS

RASPBERRY OLLIEJACK -VANILLA ICE CREAM, GRAND MARNIER BERRIES, WHIPPED CREAM | \$9

KEY LIME TART -GRAHAM CRACKER CRUST, WHIPPED CREAM | \$8

CHOCOLATE BOURBON CAKE - VANILLA ICE CREAM, WHIPPED CREAM | \$10

CRÈME BRULEE DUO -VANILLA & CHOCOLATE | \$9

LIQUID LUNCH | EVERY WEEKDAY | 11:30-4PM

ADD A GLASS OF WINE TO LUNCH | \$5

SIMONETTI GRIGIO, ITALY | BORDY RIESLING, MARYLAND

CANYON ROAD CHARDONNAY, CALIFORNIA | CANYON ROAD PINOT NOIR, FRANCE

SODA, COFFEE, TEA

HOUSEMADE SODAS -BLACKBERRY THYME & HONEY, GINGER LIME, CUCUMBER BASIL | \$4

CHESAPEAKE BAY ROASTING Co. CATTAIL BLEND | \$3

CHESAPEAKE BAY ROASTING Co. ECO RIDGE SWISS WATER METHOD DECAF | \$3

FRESH BREWED ICED TEA | \$3

TWO LEAVES & A BUD HOT TEA | \$3

POTOMAC 301-299-9888

CATHEDRAL COMMONS 202-362-1719

