

# THE GRILLED OYSTER CO. FALL MENU

## 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

FRIED CALAMARI TOSSED IN GARLIC LEMON SAUCE | \$10

LETTUCE WRAP TRIO SEARED AHI TUNA\*, GRILLED SHRIMP, FRIED OYSTER | \$14

MAHI TACOS (2) PICKLED CABBAGE, SPICY CREMA, FLOUR TORTILLA | \$14

CRAB CAKE SHARING PLATE CORN RELISH, PINEAPPLE SLAW, TWO SAUCES | \$15

EASTERN SHORE DUCK TACOS (2) PICKLED CABBAGE | PINEAPPLE PICO DE GALLO | \$13

### OYSTER BAR\* SELECTION CHANGES DAILY

3 OYSTERS | \$8

1/2 DOZEN | \$15

DOZEN | \$28

## GRILLED OYSTERS

DRUNKEN - BOURBON GARLIC BUTTER | \$2.50

FALL HARVEST - ROASTED TURNIPS, CARROTS, RADISHES, QUAJILLO SALSA | \$2.95

RICK'S - SPECIAL BBQ SAUCE, CHILLED CUCUMBER RELISH | \$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

LOBSTER TARTARE ORANGE STICKY RICE, AVOCADO, SESAME TAMARI,  
OLD BAY SRIRACHA AIOLI | \$16

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 w/GARLIC BREAD | \$16

#1 GARLIC & BUTTER

#3 FRESH HERBS, TOMATO, WHITE WINE

#2 SPICY ROASTED CORN & LEEK

#4 THAI BASIL

## GREENS

FALL KALE & QUINOA ROASTED SWEET POTATO, DRIED CHERRIES, TOASTED ALMONDS,  
LEMON-GARLIC DIJON VINAIGRETTE | \$10

CRISPY CALAMARI SALAD CABBAGE, GOAT CHEESE, CARROTS, ONION, ASIAN BBQ | \$12

MEDITERRANEAN SALMON CHILLED ORZO, ARUGULA, KALAMATA OLIVES, FETA, TOMATOES,  
LEMON-MUSTARD & TARRAGON VINAIGRETTE | \$15

OLD BAY SEARED STEAK SALAD MIXED GREENS, BLUE CHEESE, SPICED MACADAMIAS, CHOPPED  
APPLES, PICKLED CARROTS & ONIONS, OLD BAY HORSERADISH CREAM | \$18

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

OUR CLASSIC CAESAR HOMEMADE GARLIC CROUTONS, SHAVED PARMESAN | \$8

### ADD TO ANY SALAD ABOVE

CHICKEN | \$5

GRILLED SHRIMP | \$7

CRAB CAKE | \$12

SALMON | \$7

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



## SOUPS

### GOC CLAM CHOWDER

PANCETTA | CARROTS | CELERY | BACON | ONION | POTATOES | \$12

### CREAM OF CRAB

LUMP CRAB | SHERRY | OLD BAY | \$10

### SHRIMP RATATOUILLE STEW

ZUCCHINI | SQUASH | EGGPLANT | WHITE BEANS | TOMATO | \$10

## MAIN PLATES

### PAN ROASTED CHESAPEAKE ROCKFISH

SAUTÉED KALE | BACON | ROASTED SWEET POTATO | ALMOND BROWN BUTTER | \$27

### STEAMED MAINE LOBSTER

HAND CUT OLD BAY FRIES | SPICY PINEAPPLE SLAW | \$31

### PAN SEARED BLACKENED TUNA

ROASTED SWEET POTATO | RUTABAGA | SOY MUSTARD SAUCE | \$29

### THREE FISH GRILL

SEARED TUNA\* W/CUCUMBER RELISH & WASABI VINAIGRETTE

GRILLED SALMON W/CHILLED MEDITERRANEAN ORZO & MUSTARD TARRAGON VINAIGRETTE LOCAL

ROCKFISH W/WILD MUSHROOM BUERRE BLANC | \$28

### JUMBO LUMP MARYLAND CRAB CAKES

GRILLED LOCAL CORN & CUCUMBER SUCCOTASH | FENNEL & WHOLE GRAIN MUSTARD SAUCE | \$29

### GRILLED FILET MIGNON

MASHED POTATOES | TEQUILA MUSHROOM SAUCE | \$32

### GRILLED ROSEMARY CHICKEN

BALSAMIC & ROSEMARY | MASHED POTATOES | SPINACH | MUSHROOM SAUCE | \$18

### SEARED SEA SCALLOPS

SHITAKE & PORTOBELLO RISOTTO | SAUCE ROMESCO | \$26

### CLAMS & MUSSELS LINGUINE

GARLIC HERB BUTTER SAUCE | GARLIC TOAST | \$18

### FALL CHESAPEAKE CIOPPINO

GRILLED SHRIMP | CLAMS | MUSSELS | ROCKFISH | GRILLED CORN | HOMEMADE CORNBREAD | \$26

## FOR THE TABLE

MAC & CHEESE, BACON & TOMATO | \$8      FRESH HAND-CUT FRIES W/OLD BAY | \$5

SPICY PINEAPPLE SLAW | \$5      ROASTED MEXICAN STREET CORN | \$6

SAUTÉED BRUSSEL SPROUTS, BACON, BALSAMIC GLAZE | \$6

## HOUSE MADE SODAS | COFFEE | TEA

HOUSE MADE 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



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