

GOC CRAB HUSH PUPPIES | \$10  
HONEY MAPLE BUTTER

SINGLE CRAB CAKE | \$15  
TOMATO MUSTARD MARMALADE, FRISEE  
SALAD

GOC CLAM CHOWDER | \$12  
PANCETTA, CARROTS, CELERY, BACON,  
ONION, POTATOES

MAHI MAHI TACOS | \$12  
PICKLED CABBAGE, SPICY CREMA, FLOUR  
TORTILLA

MARYLAND CRAB DIP | \$11  
GARLIC BREAD, CARROTS, CELERY

EASTERN SHORE FRIED PICKLES | \$6  
SPICY BUFFALO

SHRIMP RATATOUILLE STEW | \$10  
ZUCCHINI, SQUASH, EGGPLANT, WHITE  
BEANS, TOMATO

CREAM OF CRAB SOUP | \$10  
JUMBO LUMP CRAB, SHERRY

CRAB MAC & CHEESE | \$16  
JUMBO LUMP, TOMATO, OLD BAY


FRIED CALAMARI | \$10  
TOSSED IN GARLIC LEMON SAUCE

EASTERN SHORE DUCK TACOS | \$12  
PICKLED CABBAGE, PINEAPPLE  
PICO DE GALLO



OYSTER BAR \*  
3 OYSTERS | \$8  
1/2 DOZEN | \$15      DOZEN | \$28  
STOLI CITRON COCKTAIL | MIGNONETTE

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



GRILLED OYSTERS

DRUNKEN - BOURBON GARLIC BUTTER | \$2.50  
ISLAND - PANCETTA, COCONUT RUM | \$2.50  
RICK’S - BBQ, CUCUMBER RELISH | \$2.50  
ROCKEFELLER - SPINACH, PARMESAN, BACON, PERNOD CREAM | \$2.95  
GRILLED SAMPLER - ONE EACH OF ABOVE OYSTERS | \$10  
MARYLAND CRAB STUFFED - LEMON BUTTER SAUCE | \$4.95

15 LITTLENECK CLAMS - LEMON BROTH, W/GARLIC BREAD | \$12  
1/2 DOZEN MARYLAND SPICED SHRIMP - PEEL & EAT, COCKTAIL SAUCE | \$8  
FRIED IPSWICH CLAMS - DILL TARTAR | \$15  
1/2 DOZEN MARYLAND FRIED OYSTERS - JALAPENO AIOLI | \$15  
FRESH MAINE MUSSELS - W/GARLIC BREAD | \$16  
GARLIC & BUTTER OR FRESH HERBS, TOMATO, WHITE WINE  
RAW BAR DUO \* - 1/2 DOZEN MARYLAND SPICED SHRIMP 1/2 DOZEN OYSTERS | \$22

GREENS

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

CRISPY CALAMARI - CABBAGE, COAT CHEESE, CARROTS, ONION, ASIAN BBQ | \$12

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

ROASTED RED & GOLDEN BEET - MIXED GREENS, GOAT CHEESE, SPICY CHILI LIME  
VINAIGRETTE | \$10

ORGANIC BABY SPINACH & GRAPEFRUIT - AVOCADO, GRILLED RED ONION, COAT  
CHEESE, BALSAMIC | \$10

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

ADD TO ANY SALAD ABOVE  
CHICKEN \$5      GRILLED SHRIMP \$7      CRAB CAKE \$12  
FILET MIGNON \$12      GRILLED SALMON \$7

The Grilled Oyster Company  
Washington, DC | Potomac, MD

www.thegrilledoystercompany.com

INTERESTED IN HAVING A RAW  
BAR AT YOU NEXT EVENT?  
WE’LL BRING EVERYTHING YOU  
NEED ...INCLUDING THE  
SHUCKER! ASK US ABOUT OUR  
NEW CATERING MENU!

CHEF’S WINTER SPECIALS

OYSTER STEW	CHESAPEAKE CATFISH	SAUTÉED MONKFISH	PAN SEARED RAINBOW TROUT
BACON, CORN, VERMOUTH, CORN BREAD CROUTONS	CORNMEAL FRIED, SHRIMP ÉTOUFFÉE, BASMATI RICE	SHAVED BRUSSEL SPROUTS, MAINE LOBSTER, SAUCE AMÉRICAINÉ	CARAMELIZED ONION, ROASTED FINGERLING POTATOES, ORANGE ROSEMARY SAUCE
\$12	\$26	\$26	\$26

MAIN PLATES

CHESAPEAKE CIOPPINO | \$26

SHRIMP | CRAB | MUSSELS | ROCKFISH | CLAMS | TOMATO BROTH | GARLIC BREAD

SPICY SHRIMP PASTA | \$22

ASPARAGUS | LINGUINE | CAJUN CREAM SAUCE

PAN SEARED BLACKENED TUNA | \$29

ROASTED SWEET POTATO | RUTABAGA | SOY MUSTARD SAUCE

GRILLED ROSEMARY CHICKEN | \$18

BALSAMIC & ROSEMARY | MASHED POTATOES | SPINACH | MUSHROOM SAUCE

PRIME FILET MIGNON | \$32

MASHED POTATOES | TEQUILA MUSHROOM SAUCE

JUMBO LUMP MARYLAND CRAB CAKES | \$29

GRILLED CORN & CUCUMBER SUCCOTASH | FENNEL & WHOLE GRAIN MUSTARD SAUCE

THREE FISH GRILL | \$28

SEARED TUNA \* W/ CUCUMBER RELISH & WASABI VINAIGRETTE

GRILLED SALMON W/ CHILLED MEDITERRANEAN ORZO & MUSTARD TARRAGON VINAIGRETTE

LOCAL ROCKFISH W/ WILD MUSHROOM BEURRE BLANC

PAN ROASTED CHESAPEAKE ROCKFISH | \$27

SAUTÉED KALE | BACON | ROASTED SWEET POTATO | ALMOND BROWN BUTTER

SEARED SEA SCALLOPS | \$26

SHITAKE & PORTOBELLO MUSHROOM RISOTTO | SAUCE ROMESCO

CLAMS & MUSSELS LINGUINE | \$18

GARLIC HERB BUTTER SAUCE | GARLIC TOAST

FOR THE TABLE

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

SPICY PINEAPPLE SLAW | \$5

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

HOUSEMADE SODAS, COFFEE & TEA

SODAS - STRAWBERRY | GINGER LIME | CUCUMBER BASIL \$4

CHESAPEAKE BAY ROASTING CO. CATTAIL BLEND & ECO RIDGE SWISS WATER METHOD DECAF \$3

FRESH BREWED ICED TEA OR THREE LEAVES & A BUD HOT TEA \$3

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