

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

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



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-GARLIC DIJON VINAIGRETTE | \$10

CRISPY CALAMARI - CABBAGE, GOAT 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, GOAT
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

CHEF'S WINTER SPECIALS

OYSTER STEW

BACON, CORN, VERMOUTH,
CORN BREAD CROUTONS

\$12

CHESAPEAKE CATFISH

CORNMEAL FRIED,
SHRIMP ÉTOUFFÉE,
BASMATI RICE

\$26

SAUTÉED MONKFISH

SHAVED BRUSSEL SPROUTS,
MAINE LOBSTER, SAUCE
AMÉRICAINE

\$26

PAN SEARED RAINBOW TROUT

CARAMELIZED ONION,
ROASTED FINGERLING
POTATOES, ORANGE
ROSEMARY SAUCE

\$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.