

★ ★ ★ THE GRILLED OYSTER CO. ★ ★ ★

GRILLED CHESAPEAKE OYSTERS 2.65 EACH OR 4 FOR \$10
DRUNKEN (BOURBON GARLIC BUTTER), RICK'S (CUCUMBER RELISH & SPICY BBQ), ROCKEFELLER (SPINACH, BACON, PARMESAN, PERNOD CREAM)

STARTERS

GOC CRAB HUSH PUPPIES \$10
HONEY MAPLE BUTTER

GOC WINGS (GF) \$10
SPICY, CELERY, SPECIAL SAUCE...AWESOME!

FRIED CALAMARI \$10
LEMON BUTTER SAUCE

EASTERN SHORE FRIED PICKLES \$6
SPICY BUFFALO

FRIED IPSWICH CLAMS \$17
HOMEMADE TARTAR SAUCE

RAW OYSTERS*(GF) 3 | \$8 6 | \$15 12 | \$28
SELECTION CHANGES DAILY

RAW BAR DUO* (GF) \$22
½ DOZ JUMBO SHRIMP COCKTAIL, ½ DOZ OYSTERS

JUMBO SHRIMP COCKTAIL (GF) \$10
4 SHRIMP, LEMON, STOLI CITRON COCKTAIL SAUCE

TINY TUNA TACOS* (GF) \$13
AHI TUNA, CITRUS JUICE, MAYO, OLD BAY, SHREDDED
LETTUCE, HARD TORTILLA SHELL

FRIED CHESAPEAKE OYSTERS \$15
½ DOZEN, JALAPENO AIOLI

ROASTED BRUSSEL SPROUTS (GF) \$8
BACON, BALSAMIC GLAZE

CLAM & MUSSEL BOWL \$13
SAUTÉED IN GARLIC, WHITE WINE & BUTTER

OLD BAY FRIES \$5
FRESH & HAND CUT IN HOUSE

MARYLAND CRAB DIP (GF) \$12
GRILLED FRENCH BREAD, CARROTS, CELERY

SOUPS & GREENS

CREAMY CRAB CUP \$8 | BOWL \$13
JUMBO LUMP CRAB, SHERRY, OLD BAY

SHRIMP RATATOUILLE STEW (GF) \$10
ZUCCHINI, SQUASH, EGGPLANT, WHITE BEANS, TOMATO

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

CAJUN SHRIMP CAESAR \$16
SPICY BLACKENED SHRIMP, CORNBREAD CROUTONS, AVOCADO, SHAVED PARMESAN

AUTUMN SALMON SALAD (GF) \$17
GRILLED SALMON, SHAVED BRUSSEL SPROUTS, BLUE CHEESE, DRIED CRANBERRIES,
SPICED PECANS, CHICK PEAS, RED ONION, RASPBERRY VINAIGRETTE

MAINE LOBSTER COBB (GF) \$27
POACHED FRESH MAINE LOBSTER, CHOPPED EGG, PICKLED RED ONION, AVOCADO, BACON,
BLUE CHEESE, AVOCADO-BASIL VINAIGRETTE

ROASTED BEET (GF) \$10
RED & GOLDEN BEETS, FIELD GREENS, GOAT CHEESE, SPICY DIJON VINAIGRETTE

TACOS *flour or corn tortilla*

SCALLOP & SWEET CORN \$17
SEARED & BLACKENED, WATERCRESS, FETA, ROASTED
CORN, SWEET CURRY SAUCE

COASTAL TUNA* \$17
SEARED AHI, AVOCADO, SESAME OIL, SHREDDED
LETTUCE, PICKLED RADISH, SPICY TAMARI AIOLI

SOUTHWEST SALMON \$17
GRILLED, BUTTER LETTUCE, FRESH PICO DE GALLO,
CAPERS, CHAMPAGNE DIJON AIOLI

GULF COAST SHRIMP \$15
SAUTÉED & BLACKENED, RED & GREEN PEPPER &
ONION, QUESO FRESCO

ST. MICHAELS 'SHROOM \$14
SHIITAKE & BEECH MUSHROOMS, AVOCADO, PICKLED
RED ONION, CILANTRO, QUESO FRESCO,
AVOCADO-BASIL CREAM

CRISPY PORK BELLY \$15
SHREDDED LETTUCE, PICO DE GALLO, AVOCADO
BASIL CREAM, TAMARI SRIRACHA & QUESO FRESCO

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

MAINS

JUMBO LUMP CRAB CAKE (GF) SINGLE 23 | DOUBLE 33
ALL MARYLAND CRAB, CUCUMBER & CORN SUCCOTASH, FENNEL DIJON MUSTARD

PAN SEARED ROCKFISH (GF) \$26
BEECH MUSHROOMS, CHERRY TOMATOES, ROASTED CORN, SWEET CORN PUREE

CHESAPEAKE CIOPPINO \$26
SHRIMP, CRAB, MUSSELS, ROCKFISH, CLAMS, TOMATO & VEGETABLE BROTH, FRENCH BREAD

PAN SEARED SCALLOPS \$28
MAINE LOBSTER & KALE INFUSED RISOTTO

CREAMY TOMATO LOBSTER PASTA \$27
FRESH POACHED MAINE LOBSTER, TURMERIC BUTTER, TOMATO, CREAM, CHIVES

THREE FISH GRILL \$28
SEARED TUNA*, CUCUMBER RELISH & WASABI VINAIGRETTE | SALMON, SAUTÉED SPINACH, APPLE CIDER VINAIGRETTE | ROCKFISH, WILD MUSHROOM BEURRE BLANC

EASTERN SHORE ROSEMARY CHICKEN \$18
BALSAMIC & ROSEMARY, MASHED POTATOES, SAUTÉED SPINACH, MUSHROOM SAUCE

GRILLED SALMON \$19
ISRAELI COUSCOUS, SAGE, DRIED CRANBERRIES, ROASTED FENNEL, BUTTERNUT SQUASH, CREAMY APPLE VINAIGRETTE

PRIME FILET MIGNON (GF) \$35
SAUTÉED SPINACH, MASHED POTATOES, MERCHANT BUTTER

WHOLE MAINE LOBSTER (GF) ONE LOBSTER \$25 | TWO LOBSTERS \$35
STEAMED OR CHILLED, GRILLED VEGETABLES

BAR BURGERS & SANDWICHES *all served with fresh, hand cut Old Bay fries*

MARYLAND BURGER \$17
THE BEST CRAB CAKE ATOP OUR ANGUS BURGER, LETTUCE, TOMATO, CHEDDAR, JALAPEÑOS & SRIRACHA OLD BAY MAYO

GRILLED ANGUS BURGER \$14
VERMONT CHEDDAR, BACON, REMOULADE, LETTUCE, TOMATO, ONION

VICTOR'S VEGGIE BURGER \$14
AWESOME MIX OF RICE, BLACK BEANS, PECAN & PUMPKIN SEEDS, TOPPED WITH MASHED AVOCADO, FRESH PICO DE GALLO & BASIL AVOCADO CREAM

AVOCADO TOAST \$14
AVOCADO & GOAT CHEESE, HEIRLOOM TOMATOES, BALSAMIC GLAZE, FARM FRESH FRIED EGG, AVOCADO-BASIL VINAIGRETTE

THE BEST CRAB CAKE (GF) \$23
ONLY MARYLAND JUMBO LUMP, ON A ROLL WITH LETTUCE, TOMATO & REMOULADE

"MAINE TO MARYLAND" LOBSTER ROLL \$27
FRESH MAINE LOBSTER, CELERY, LEMON, OLD BAY, MAYO

PERFECT PO'BOY \$16
CHOOSE...SHRIMP, OYSTERS OR FRIED CLAMS W/SHREDDED LETTUCE, CUCUMBER RELISH, SPICY BUFFALO

HOMEMADE SWEETS

RASPBERRY OLLIEJACK \$9
VANILLA GELATO, GRAND MARNIER SOAKED RASPBERRIES, FRESH WHIPPED CREAM

KEY LIME MOUSSE \$5
BROWN BUTTER GRAHAM CRACKER LAYERS & FRESH WHIPPED CREAM

CREME BRÛLÉE DUO \$9
CHOCOLATE AND VANILLA

OLIVIA'S CHOCOLATE CAKE \$9
WHITE CHOCOLATE MOUSSE BETWEEN LAYERS OF CHOCOLATE CAKE, DECADENT CHOCOLATE FUDGE ICING

FALL SPICED SWEET POTATO CAKE \$8
BUTTERCREAM ICING TOPPED WITH SUGARED PECANS

