

# THE GRILLED OYSTER CO.

since 2012

## GRILLED OYSTERS

NOLA CHARBROILED . . . . . 22

OYSTERS ... 6 local oysters, garlic, herb & black pepper butter, parmesan & pecorino romano, lemon zest, French bread

GRILLED CHESAPEAKE . . . . . 19

OYSTERS TRIO ... 2 each. Drunken (bourbon garlic butter), Rick's (cucumber relish & spicy BBQ), Rockefeller (spinach, bacon, parmesan, Pernod, cream)

Ⓞ MARYLAND GRILLED . . . . . 15

OYSTERS ... 2 Chesapeake oysters, Maryland lump crab, lemon butter sauce

## CHILLED SEAFOOD

Ⓞ OYSTER SHOOTER ... shucked boutique oyster\*, vodka, our. . . 9  
signature cocktail sauce, Old Bay rim

SMOKED TROUT DIP ... chilled smoked trout, cream . . . . . 14  
cheese, finely chopped capers & dill, lemon, paprika & capers, with saltine crackers & cucumber slices

Ⓞ OYSTERS & CAVIAR ... Half dozen\* shucked boutique . . . . . 26  
oysters, creme fraiche & caviar

Ⓞ RAW BAR DUO ... 3 jumbo shrimp cocktail, 3 raw oysters\*, . . . 22  
fresh lemon, cocktail & mignonette sauces

Ⓞ GOC MERMAID TOWER 89

... Chilled 1 pound Maine lobster, 1 dozen raw oysters\*, 6 jumbo shrimp, 2 ounces Maryland lump crab, cocktail sauce, mignonette, mustard aioli ...

Ⓞ FRESH OYSTERS ON THE ½ SHELL ... One dozen\* . . . . . 38  
boutique oysters with cocktail sauce, mignonette & fresh lemon, selection changes daily

Ⓞ 4 JUMBO SHRIMP COCKTAIL ... house remoulade & . . . . . 16  
cocktail sauces

SMOKED FISH PLATE ... salmon & trout, capers, pickled . . . 22  
onions, cornichons, horseradish sour cream aioli, grilled French bread

+ add \$10.00 marinated anchovies...\$2.50

## TO SHARE

LOBSTER MAC & CHEESE ... poached Maine lobster in a 24  
creamy four cheese blend, sautéed onion, garlic & Old Bay, panko crust

FRIED CHESAPEAKE OYSTERS ... 4 fresh deep fried . . . . . 15  
oysters, dill caper tartar

POINT JUDITH, RI CALAMARI ... lightly fried, spicy . . . . . 16  
Sriracha mayo

Ⓞ ROASTED BRUSSEL SPROUTS ... bacon, balsamic glaze . . . 11

SAUTÉED PEI MUSSELS 22

... one pound sautéed in white wine, lemon, butter & garlic, grilled French bread ...

MARYLAND CRAB DIP ... Maryland lump crab, cream. . . . . 22  
cheese & parmesan, fresh herbs & spices, grilled French bread & carrots

CRAB HUSH PUPPIES ... maple honey butter . . . . . 16

Ⓞ BACON SHRIMP & SCALLOPS ... bacon wrapped, . . . . . 22  
cucumber relish, spicy bbq sauce

Ⓞ GOC CHESAPEAKE WINGS ... Old Bay rubbed, tossed in . . 16  
homemade spicy BBQ, Sriracha aioli

## SOUP & SALAD

CREAM OF CRAB SOUP ... rich & creamy, sherry, Old Bay, Maryland lump crab . . . . . 14

Ⓞ SUMMER PEACH & TOMATO CAPRESE ... heirloom cherry tomatoes, spring mix, local summer peaches, burrata mozzarella, fresh . . . 17  
basil, balsamic glaze

Ⓞ MAINE LOBSTER COBB ... fresh Maine lobster, chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette . . . 28

GOC CAESAR SALAD ... house made Caesar dressing, cornbread croutons, shaved parmesan . . . . . 12  
+ add \$10.00 marinated anchovies...\$2.50

BUFFALO CHICKEN CAESAR ... deep fried Buffalo spiced chicken, fresh romaine lettuce, crumbled blue cheese & corn bread croutons . . . 18

Ⓞ ROASTED CARROT & BEET SALAD ... field greens, chopped pecans, goat cheese, lemon peel & dill honey lime vinaigrette. . . . . 14

ADD TO ANY SALAD

... grilled chicken \$7, sautéed shrimp \$10, fresh salmon, fried oysters or fried calamari \$14 ...

## FRESH FISH

Ⓞ FRESH LOCAL ROCKFISH 32 ... olive oil seared, roasted  
marble potatoes & fresh asparagus, lemon butter

Ⓞ NORWEGIAN HALIBUT 34 ... seared & baked, cilantro lime  
rice and fresh mango salsa

PAN SEARED SALMON & COUSCOUS 28 ... skin on  
salmon, couscous sautéed w/ butternut squash, fennel, dried  
cranberries, fresh spinach & apple cider vinaigrette

IDAHO RAINBOW TROUT 27 ... whole fillet, seared &  
paprika roasted in olive oil, green beans & shaved almonds, lemon  
butter & fresh fried crispy onion rings

Ⓞ AHI TUNA POKE BOWL 26 ... seared sesame crusted ahi  
tuna in tamari & honey glaze, sushi rice, avocado, jalapeños,  
cucumber, nori & pickled ginger, peanut sauce

## MAINS

CRISPY CRAB BOWL ... Deep fried local soft shell crab, sushi rice, avocado, sweet grilled pineapple, roasted heirloom cherry tomato & . . . . . 28  
sweet corn relish, spicy homemade BBQ sauce

Ⓞ JUMBO LUMP CRAB CAKE ... award winning jumbo lump crab cake, Old Bay fries & housemade cole slaw, dill tartar sauce . . . . . 32

LEMON SHRIMP PASTA ... linguine, asparagus, lemon butter, white wine, garlic, crushed red pepper, lemon zest & shaved parmesan . . . . . 26

Ⓞ SEARED SEA SCALLOPS ... creamy Maine lobster & kale risotto. . . . . 32

TOMATO LOBSTER PASTA ... fresh poached meat from a 1lb Maine lobster, linguine, turmeric butter, garlic, parmesan, red pepper . . . . . 29  
flakes, tomato & cream

CRAB CAKE SANDWICH ... jumbo lump, lettuce, tomato, spicy remoulade, hand cut Old Bay fries . . . . . 32

MARYLAND BURGER ... 2oz crab cake on our awesome burger, Vermont cheddar, jalapeños, lettuce, tomato, Sriracha mayo . . . . . 26

GRILLED ANGUS BURGER ... Vermont cheddar, bacon, lettuce, tomato, onion, remoulade. hand cut Old Bay fries . . . . . 19

\*consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.