

THE GRILLED OYSTER CO.

est. 2012

CHILLED SEAFOOD

- Ⓞ **Oyster Shooter — 9**
shucked boutique oyster*, Old Bay vodka, our signature cocktail sauce, Old Bay rim
- Ⓞ **Fresh Oysters on the ½ Shell — 34**
One dozen* boutique oysters with cocktail sauce, mignonette & fresh lemon, selection changes daily
- Ⓞ **Oysters & Caviar — 26**
Half dozen* shucked boutique oysters, creme fraiche & caviar
- Ⓞ **4 Jumbo Shrimp Cocktail — 16**
house remoulade & cocktail sauces
- Ⓞ **Raw Bar Duo — 19**
3 jumbo shrimp cocktail, 3 raw oysters*, fresh lemon, cocktail & mignonette sauces

Smoked Fish Plate — 22
salmon & trout, capers, pickled onions, cornichons, horseradish sour cream aioli, grilled French bread

Ⓞ **GOC Mermaid Tower — 85**
Chilled 1 pound Maine lobster, 1 dozen raw oysters*, 6 jumbo shrimp, 2 ounces jumbo lump crab, cocktail sauce, mignonette, mustard aioli

TO SHARE

- Ⓞ **Maryland Crab Dip — 19**
jumbo lump crab, cream cheese & parmesan, fresh herbs & spices, grilled French bread & carrots
- Ⓞ **Grilled Oysters Casino — 18**
6 local Chesapeake oysters, casino butter, bacon & parmesan
- Ⓞ **Bacon Shrimp & Scallops — 22**
bacon wrapped, pineapple slaw, spicy bbq
- Grilled Chesapeake Oysters Trio — 18**
2 each style. Drunken (bourbon garlic butter), Rick's (cucumber relish & spicy BBQ), Rockefeller (spinach, bacon, parmesan, Pernod cream)
- Ⓞ **Maryland Grilled Oysters — 14**
2 Chesapeake oysters, MD jumbo lump, lemon butter sauce
- Sautéed PEI Mussels — 22**
one pound sautéed in white wine, lemon, butter & garlic, grilled French bread
- Ⓞ **GOC Chesapeake Wings — 16**
Old Bay rubbed, tossed in homemade spicy BBQ, Sriracha aioli for dipping
- Fresh Calamari — 14**
lightly fried, spicy Sriracha mayo
- Ⓞ **Grilled Clams Casino — 15**
six top neck clams, grilled with herb butter, bacon & parmesan
- Crab Hush Puppies — 14**
maple honey butter
- Ⓞ **Roasted Brussel Sprouts — 10**
bacon, balsamic glaze

SOUPS & GREENS

- Cream of Crab Soup — 13**
rich & creamy, sherry, Old Bay, jumbo lump crab
- Ⓞ **GOC Clam Chowder — 13**
chopped clams, carrots, celery, onion, bacon, herbs & potatoes
- Ⓞ **Fig & Dates with Scallops — 26**
seared sea scallops, mixed greens, figs, chopped dates, red onion, pecans, goat cheese, vanilla maple balsamic vinaigrette
- Ⓞ **Harvest Salad — 14**
field greens, shaved brussel sprouts, dried cranberries, blue cheese, chopped pecans, fresh apples, bacon, roasted pumpkin seeds, maple pumpkin dressing
+ grilled chicken \$7, grilled shrimp \$10, grilled salmon or fried oysters \$14
- Buffalo Chicken Caesar — 17**
deep fried Buffalo spiced chicken tenders, fresh romaine lettuce, crumbled blue cheese & corn bread croutons
- Ⓞ **Maine Lobster Cobb — 28**
poached fresh Maine lobster, mixed greens, chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette
- Ⓞ **Red & Golden Beet Salad — 13**
field greens, goat cheese, spicy dijon vinaigrette
+ grilled chicken \$7, grilled shrimp \$10 or grilled salmon \$14
- GOC Caesar Salad — 10**
house made Caesar dressing, cornbread croutons, shaved parmesan
+ grilled chicken \$7, grilled shrimp \$10, grilled salmon or fried oysters \$14

MAINS

- Ⓞ **Jumbo Lump Crab Cake — 28**
award winning jumbo lump crab cake, balsamic roasted root vegetables & baby potatoes, fennel & whole grain mustard sauce
- Chesapeake Cioppino — 32**
Sautéed Gulf shrimp, PEI mussels, littleneck clams, & lump crab in a herbed tomato & vegetable broth w/grilled French bread
- Ⓞ **Fresh Local Rockfish — 29**
olive oil seared, sautéed asparagus & roasted marble potatoes, lemon butter sauce
- Ⓞ **Norwegian Halibut — 34**
seared & baked, butternut squash puree, maple glazed carrots, parsnips & sautéed kale
- Ⓞ **Seared Sea Scallops — 31**
creamy Maine lobster & kale risotto
- Grilled Salmon & Couscous — 28**
grilled salmon, couscous sautéed w/ butternut squash, fennel, dried cranberries, fresh spinach & apple cider vinaigrette
- Lemon Shrimp Pasta — 26**
gulf shrimp, roasted asparagus, linguine, lemon butter, white wine, garlic, crushed red pepper, lemon zest & shaved parmesan
- Ⓞ **Ahi Tuna Poke Bowl — 24**
seared sesame crusted ahi tuna in tamari & honey glaze, sushi rice, avocado, jalapeños, cucumber, nori & pickled ginger, spicy peanut sauce
- Creamy Tomato Lobster Pasta — 29**
fresh poached meat from a 1lb Maine lobster, linguine, turmeric butter, garlic, parmesan, red pepper flakes, tomato & cream
- Crab Cake Sandwich — 28**
jumbo lump, lettuce, tomato, spicy remoulade, hand cut Old Bay fries
- Maryland Burger — 23**
2oz crab cake on our awesome burger, Vermont cheddar, jalapeños, lettuce, tomato, Sriracha mayo
- Fried Local Oysters — 26**
Chesapeake oysters, lightly fried, dill tartar & Old Bay fries
- Grilled Angus Burger — 17**
Vermont cheddar, bacon, lettuce, tomato, onion, remoulade, hand cut Old Bay fries

HOMEMADE SWEETS

- Ⓞ **Chocolate Silk Mousse — 9**
chocolate silk mousse, chocolate cookie crumb, vanilla whipped cream & fresh strawberry garnish
- Key Lime Mousse — 9**
brown butter graham cracker & fresh whipped cream
- Spiced Sweet Potato & Pecan Cake — 9**
buttercream icing, chopped pecans & caramel drizzle

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