

est. 2012

★ CHILLED SEAFOOD ★

© FRESH OYSTERS ON THE 1/2 SHELL 34

| One dozen* boutique oysters with cocktail sauce, mignonette & fresh lemon, selection changes daily

¶ 4 JUMBO SHRIMP COCKTAIL 16 | house remoulade & cocktail sauces, fresh lemon

⊕ 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



MARYLAND CRAB DIP 19 | jumbo lump crab, cream cheese & parmesan, fresh herbs & spices, grilled French bread & carrots

⊕ BACON WRAPPED SHRIMP & SCALLOPS 22 | pineapple slaw,

spicy bbq

GRILLED CHESAPEAKE OYSTERS TRIO 17

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

SAUTÉED PEI MUSSELS 22 | one pound sautéed in white wine, lemon, butter & garlic, grilled French bread

 MARYLAND GRILLED OYSTERS 14
 2 Chesapeake oysters, MD jumbo lump, lemon butter sauce

© GOC CHESAPEAKE WINGS 14 | Old Bay rubbed, tossed in homemade spicy BBQ, blue cheese 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

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

★ SOUP & GREENS ★

CREAM OF CRAB SOUP rich & creamy, sherry, Old Bay, jumbo lump crab	13
© STRAWBERRY & SHRIMP SALAD sautéed Gulf shrimp, mixed greens, fresh strawberries, roasted asparagus, chopped pecans & goat cheese, honey dijon vinaigrette	24
SPRING GREENS snap peas, asparagus, avocado, shaved almonds, fresh blueberries, goat cheese & crispy roasted chick peas, mixed greens, honey lemon dill vinaigrette	14
add grilled chicken \$1, grilled shrimp \$10, grilled salmon or fried oysters \$14	
GOC CAESAR SALAD house made Caesar dressing, cornbread croutons, shaved parmesan add grilled chicken \$1, grilled shrimp \$10, grilled salmon or fried oysters \$14	10
BUFFALO CHICKEN CAESAR deep fried Buffalo spiced chicken tenders, fresh romaine lettuce, crumbled blue cheese & corn bread croutons	17
MAINE LOBSTER COBB poached fresh Maine lobster, mixed greens, chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette	28
© RED & GOLDEN BEET SALAD field greens, goat cheese, spicy dijon vinaigrette add grilled chicken \$1, grilled shrimp \$10 or grilled salmon \$14	12
★ MAINS ★	
© JUMBO LUMP CRAB CAKE award winning MD jumbo lump crab cake, balsamic roasted root vegetables & baby potatoes, fennel & whole grain mustard sauce	28
© NORWEGIAN HALIBUT seared & baked, roasted asparagus, lemony mashed potatoes, creamy white wine & golden beet sauce	34
CLAM & MUSSEL BOWL sautéed in garlic, white wine & lemon butter with linguine & French bread	26
© SEARED SEA SCALLOPS creamy Maine lobster & kale risotto	31
GRILLED SALMON & SPRING COUSCOUS roasted asparagus, snap peas, parmesan, lemon zest, lemon-dill honey vinaigrette	28
© FRESH LOCAL ROCKFISH olive oil seared, sautéed haricots vents & roasted marble potatoes, lemon butter sauce	29
LEMON SHRIMP PASTA gulf shrimp, roasted asparagus, linguine, lemon butter, white wine, garlic, crushed red pepper, lemon zest & shaved parmesan	26
AHI TUNA POKE BOWL fresh seared sesame crusted ahi tuna in tamari & honey glaze, sushi rice, avocado, jalapeños, cucumber, nori & pickled ginger, w/spicy peanut sauce	24
CREAMY TOMATO LOBSTER PASTA fresh poached meat from a 1lb Maine	28

★ HOMEMADE SWEETS ★

@ PISTACHIO CREME BRULEE 9 | crushed pistachios

cheddar, jalapeños, lettuce, tomato, Sriracha mayo

tomato & cream

remoulade, hand cut Old Bay fries

remoulade. hand cut Old Bay fries

SPICED SWEET POTATO & PECAN CAKE 9 | buttercream icing, chopped pecans & caramel drizzle

CRAB CAKE SANDWICH | Maryland jumbo lump, lettuce, tomato, spicy

MARYLAND BURGER | 20z crab cake on our awesome burger, Vermont

FRIED LOCAL OYSTERS | Chesapeake oysters, lightly fried, dill tartar & Old Bay

GRILLED ANGUS BURGER | Vermont cheddar, bacon, lettuce, tomato, onion,

28

23

26

16

© 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