

# ★ ★ THE GRILLED OYSTER CO. ★ ★

est. 2012

## ★ TO SHARE ★

- ☉ FRESH OYSTERS ON THE 1/2 SHELL | One dozen\* with cocktail sauce, mignonette & fresh lemon, selection changes daily 29
- ☉ 4 JUMBO SHRIMP COCKTAIL | house cocktail sauce & lemon 16
- ☉ RAW BAR DUO | 3 jumbo shrimp cocktail, 3 raw oysters, fresh lemon, cocktail & mignonette sauces 19
- GRILLED CHESAPEAKE OYSTERS TRIO | 2 each style. Drunken (bourbon garlic butter), Rick's (cucumber relish & spicy BBQ), Rockefeller (spinach, bacon, parmesan, Pernod cream) 15
- ☉ MARYLAND GRILLED OYSTERS | 2 Chesapeake oysters, MD jumbo lump, lemon butter sauce 14
- ☉ GRILLED CLAMS CASINO | 6 top neck clams, grilled with herb butter, bacon & parmesan 15
- ☉ GOC CHESAPEAKE WINGS | Old Bay rubbed, tossed in homemade spicy BBQ 12
- CRAB HUSH PUPPIES | maple honey butter 14
- CALAMARI | lightly fried, spicy Sriracha mayo 12
- ☉ ROASTED BRUSSEL SPROUTS | bacon, balsamic glaze 9

☉ GOC MERMAID TOWER | Chilled 1 pound Maine lobster, 1 dozen raw oysters\*, 6 jumbo shrimp, 2 ounces jumbo lump crab, cocktail sauce, mignonette, mustard aioli \$85

## ★ SOUPS & GREENS ★

- CREAM OF CRAB SOUP | rich & creamy, sherry, Old Bay, jumbo lump crab 13
- CAESAR SALAD | cornbread croutons, shaved parmesan 9  
add grilled chicken for \$7 or grilled salmon for \$12
- ☉ ROASTED BEET SALAD | red & golden beets, field greens, goat cheese, spicy dijon vinaigrette 10  
add grilled chicken for \$7 or grilled salmon for \$12
- ☉ MAINE LOBSTER COBB | poached fresh Maine lobster, mixed greens, chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette 28
- BUFFALO CHICKEN CAESAR | deep fried Buffalo spiced chicken tenders, fresh romaine lettuce, crumbled blue cheese & corn bread croutons 16
- ☉ SUMMER WATERMELON SALAD | arugula, fresh watermelon, chopped cucumber, goat cheese, fresh mint, jalapeño-lime vinaigrette 13
- ☉ SMOKED TROUT SALAD | smoked trout, mixed greens, chopped cucumber & green beans tossed in creamy lemon dill dressing with pickled onion, hard boiled eggs & fresh blackberries 22
- ☉ HEIRLOOM TOMATO CAPRESE | heirloom cherry tomatoes, mixed greens, burrata mozzarella, fresh basil, balsamic glaze 14  
add jumbo lump crab for \$8
- ☉ STRAWBERRY SALAD W/SEARED SCALLOPS | fresh spring mixed greens, roasted asparagus, strawberries, chopped pecans, goat cheese, honey & whole grain mustard vinaigrette 25

## ★ MAINS ★

- ☉ 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
- ☉ JUMBO LUMP CRAB CAKE | award winning MD jumbo lump crab cake w/roasted baby potatoes & fresh summer corn & cucumber succotash, w/fennel & whole grain mustard sauce 28
- ☉ SEARED SEA SCALLOPS | creamy Maine lobster & kale risotto 29
- ☉ PAN SEARED FRESH ROCKFISH | fresh asparagus, rosemary roasted baby potatoes, lemon beurre blanc 28
- ☉ HONEY GLAZED SALMON | sautéed spinach, roasted carrots & butternut squash 27
- CHESAPEAKE CIOPPINO | Sautéed Gulf shrimp, PEI mussels, littleneck clams, & lump crab in a hearty tomato & vegetable broth w/grilled French bread 28
- CRAB CAKE SANDWICH | Maryland jumbo lump, lettuce, tomato, spicy remoulade, hand cut Old Bay fries 28
- MARYLAND BURGER | 2oz crab cake on our awesome burger, Vermont cheddar, jalapeños, lettuce, tomato, Sriracha mayo 22
- FRIED LOCAL OYSTERS | Chesapeake oysters, lightly fried, dill tartar & Old Bay fries 26
- SAUTÉED PEI MUSSELS | one pound sautéed in white wine, lemon, butter & garlic, grilled French bread 18
- LEMON SHRIMP PASTA | gulf shrimp, roasted asparagus, linguine, lemon butter, white wine, garlic, crushed red pepper, lemon zest & shaved parmesan 25
- GRILLED ANGUS BURGER | Vermont cheddar, bacon, lettuce, tomato, onion, remoulade 15

## ★ HOMEMADE SWEETS ★

- SPICED SWEET POTATO & PECAN CAKE 9 | buttercream icing, chopped pecans & caramel drizzle
- ☉ CHOCOLATE SILK PIE JAR 9 | chocolate silk mousse, chocolate cookie crumb, vanilla whipped cream & fresh strawberries
- KEY LIME MOUSSE 8 | brown butter graham cracker & fresh whipped cream

## ★ KID'S PLATES ★

- FOR KIDS 12 AND UNDER
- FRIED CHICKEN TENDERS | honey-dijon dipping sauce & Old Bay fries 8
  - GRILLED ANGUS BURGER | Cheddar, lettuce & tomato w/Old Bay fries 10
  - ☉ SAUTÉED MUSSELS | with Old Bay fries 8
  - JACK'S BUTTERED NOODLES | parmesan cheese 7

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