

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)

GF MARYLAND GRILLED 15

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

CHILLED SEAFOOD

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

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

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

GF GOC MERMAID TOWER ... Chilled 1 pound Maine 89
lobster, 1 dozen raw oysters*, 6 jumbo shrimp, 2 ounces Maryland lump crab, cocktail sauce, mignonette, mustard aioli, fresh lemon

GF FRESH OYSTERS ON THE 1/2 SHELL ... One dozen* 38
boutique oysters with cocktail sauce, mignonette & fresh lemon, selection changes daily

GF 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 \$2.50 marinated anchovies...

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

GF 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

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

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

SOUP & SALAD

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

GF 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 \$2.50 marinated anchovies...

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

GF 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

GF FRESH LOCAL ROCKFISH 32

... olive oil seared, roasted marble potatoes & fresh asparagus, lemon butter ...

IDAHO RAINBOW TROUT 27

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

GF NORWEGIAN HALIBUT 34

... seared & baked, cilantro lime rice and fresh mango salsa ...

GF AHI TUNA POKE BOWL 26

... seared sesame crusted ahi tuna in tamari & honey glaze, sushi rice, avocado, jalapeños, cucumber, nori & pickled ginger, peanut sauce ...

PAN SEARED SALMON & COUSCOUS 28

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

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

GF 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

GF 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.