

★ ★ THE GRILLED OYSTER CO. ★ ★

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

★ TO SHARE ★

☉ 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 12 |

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

☉ GOC CLAM CHOWDER | pancetta, carrots, celery, onion, herbs & potatoes 13

☉ STRAWBERRY & SHRIMP SALAD | sautéed Gulf shrimp, mixed greens, fresh 24

strawberries, roasted asparagus, chopped pecans & goat cheese, honey dijon vinaigrette

☉ SPRING GREENS | snap peas, asparagus, avocado, shaved almonds, fresh 14

blueberries, goat cheese & crispy roasted chick peas, mixed greens, honey lemon dill vinaigrette

add grilled chicken \$7, grilled shrimp \$10 or salmon \$14

GOC CAESAR SALAD | house made Caesar dressing, cornbread croutons, shaved 10

parmesan

add grilled chicken \$7, grilled shrimp \$10, grilled salmon or fried oysters \$14

BUFFALO CHICKEN CAESAR | deep fried Buffalo spiced chicken tenders, fresh 17

romaine lettuce, crumbled blue cheese & corn bread croutons

☉ MAINE LOBSTER COBB | poached fresh Maine lobster, mixed greens, 28

chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette

☉ ROASTED BEET SALAD | red & golden beets, field greens, goat cheese, spicy 12

dijon vinaigrette

add grilled chicken \$7, grilled shrimp \$10 or grilled salmon \$14

★ MAINS ★

☉ JUMBO LUMP CRAB CAKE | award winning MD jumbo lump crab cake, sweet 28

corn & cucumber succotash roasted baby potatoes, fennel & whole grain mustard sauce

☉ NORWEGIAN HALIBUT | seared & baked, roasted asparagus, lemony mashed 34

potatoes, creamy white wine & golden beet sauce

CLAM & MUSSEL BOWL | sautéed in garlic, white wine & lemon butter with 26

linguine & French bread

☉ SEARED SEA SCALLOPS | creamy Maine lobster & kale risotto 31

GRILLED SALMON & SPRING COUSCOUS | roasted asparagus, snap peas, 28

parmesan, lemon zest, lemon-dill honey vinaigrette

☉ FRESH LOCAL ROCKFISH | olive oil seared, sautéed haricots vents & roasted 29

marble potatoes, lemon butter sauce

LEMON SHRIMP PASTA | gulf shrimp, roasted asparagus, linguine, lemon butter, 26

white wine, garlic, crushed red pepper, lemon zest & shaved parmesan

☉ AHI TUNA POKE BOWL | fresh seared sesame crusted ahi tuna in tamari & 24

honey glaze, sushi rice, avocado, jalapeños, cucumber, nori & pickled ginger, w/spicy peanut sauce

CREAMY TOMATO LOBSTER PASTA | fresh poached meat from a 1lb Maine 28

lobster, linguine, turmeric butter, garlic, parmesan, red pepper flakes, tomato & cream

CRAB CAKE SANDWICH | Maryland jumbo lump, lettuce, tomato, spicy 28

remoulade, hand cut Old Bay fries

MARYLAND BURGER | 2oz crab cake on our awesome burger, Vermont 23

cheddar, jalapeños, lettuce, tomato, Sriracha mayo

FRIED LOCAL OYSTERS | Chesapeake oysters, lightly fried, dill tartar & Old Bay 26

fries

GRILLED ANGUS BURGER | Vermont cheddar, bacon, lettuce, tomato, onion, 16

remoulade. hand cut Old Bay fries

★ HOMEMADE SWEETS ★

☉ PISTACHIO CREME BRULEE 9 | crushed pistachios

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

pecans & caramel drizzle

☉ CHOCOLATE SILK MOUSSE 9 | chocolate silk mousse, chocolate cookie 9

crumb, vanilla whipped cream & fresh strawberry garnish

KEY LIME MOUSSE 9 | brown butter graham cracker & fresh whipped cream