

THE GRILLED OYSTER CO.

est. 2012

CHILLED SEAFOOD

☎ **Oyster Shooter — 9**

shucked boutique oyster*, vodka, our signature cocktail sauce, Old Bay rim

☎ **Fresh Oysters on the ½ Shell — 36**

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 — 22**

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 — 89**

Chilled 1 pound Maine lobster, 1 dozen raw oysters*, 6 jumbo shrimp , 2 ounces jumbo lump crab, cocktail sauce, mignonette, mustard aioli

TO SHARE

Crab Mac & Cheese — 24

jumbo lump crab baked in a creamy four cheese blend, sautéed onion, garlic & Old Bay, panko crust

NOLA Charbroiled Oysters — 22

6 local Steamboat Wharf, VA oysters, garlic, herb & black pepper butter, parmesan & pecorino romano, lemon zest, French bread

Grilled Chesapeake Oysters Trio — 19

2 each. 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

☎ **Maryland Crab Dip — 19**

jumbo lump crab, cream cheese & parmesan, fresh herbs & spices, grilled French bread & carrots

Fried Chesapeake Oysters — 15

4 fresh deep fried oysters, dill caper tartar

☎ **Bacon Shrimp & Scallops — 22**

bacon wrapped, cucumber relish, spicy bbq 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

Point Judith, RI Calamari — 16

lightly fried, spicy Sriracha mayo

Crab Hush Puppies — 14

maple honey butter

☎ **Roasted Brussel Sprouts — 10**

bacon, balsamic glaze

SOUPS & GREENS

☎ **GOC Clam Chowder — 13**

chopped clams, cream, carrots, celery, onion, bacon, herbs & potatoes

Cream of Crab Soup — 13

rich & creamy, sherry, Old Bay, jumbo lump crab

☎ **Roasted Carrot & Beet Salad — 14**

fresh mixed greens, pecans, goat cheese, candied lemon peel, honey dill vinaigrette

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

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

GOC Caesar Salad — 12

house made Caesar dressing, cornbread croutons, shaved parmesan

+ grilled chicken \$7, grilled shrimp \$10, grilled salmon or fried calamari \$14

FRESH FISH

Idaho Rainbow Trout — 27

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

☎ **Fresh Local Rockfish — 32**

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

☎ **Norwegian Halibut — 34**

seared & baked, butternut squash puree, maple glazed carrots, parsnips & sautéed kale

Pan Seared Salmon & Couscous — 28

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

☎ **Ahi Tuna Poke Bowl — 26**

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

MAINS

☎ **Jumbo Lump Crab Cake — 28**

award winning jumbo lump crab cake, balsamic & herb roasted root vegetables, 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

☎ **Seared Sea Scallops — 32**

creamy Maine lobster & kale risotto

Lemon Shrimp Pasta — 26

gulf shrimp, roasted asparagus, linguine, lemon butter, white wine, garlic, crushed red pepper, lemon zest & shaved parmesan

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 — 24

2oz crab cake on our awesome burger, Vermont cheddar, jalapeños, lettuce, tomato, Sriracha mayo

Grilled Angus Burger — 18

Vermont cheddar, bacon, lettuce, tomato, onion, remoulade. hand cut Old Bay fries

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