

# THE GRILLED OYSTER CO.

est. 2012

## SOUP & GREENS

### CHILLED SEAFOOD

#### ☉ Oyster Shooter — 9

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

#### ☉ Fresh Oysters on the ½ Shell — 34

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, 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

#### ☉ Grilled Oysters Casino — 18

6 local Chesapeake oysters, casino butter, bacon & parmesan

#### ☉ Bacon Shrimp & Scallops — 22

bacon wrapped, pineapple slaw, spicy bbq

#### Grilled Chesapeake Oysters Trio — 18

2 each style. 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

#### 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 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.**

#### Cream of Crab Soup — 13

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

#### Crispy Calamari Chopped Salad — 22

baby kale & romaine, cucumber, celery, red onion, chickpeas, red pepper, goat cheese, spicy homemade buttermilk dressing

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

#### ☉ Red & Golden Beet Salad — 13

field greens, goat cheese, spicy dijon vinaigrette

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

#### GOC Caesar Salad — 10

house made Caesar dressing, cornbread croutons, shaved parmesan + grilled chicken \$7, grilled shrimp \$10, grilled salmon or fried oysters \$14

### MAINS

#### ☉ Jumbo Lump Crab Cake — 28

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

#### ☉ Fresh Local Rockfish — 29

olive oil seared, sautéed asparagus & roasted marble potatoes, lemon butter sauce

#### ☉ Norwegian Halibut — 34

seared & baked, cilantro lime rice & fresh mango salsa

#### ☉ Seared Sea Scallops — 31

creamy Maine lobster & kale risotto

#### Grilled Salmon & Couscous — 28

roasted asparagus, snap peas, parmesan, lemon zest, lemon-dill honey vinaigrette

#### Lemon Shrimp Pasta — 26

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

#### ☉ Ahi Tuna Poke Bowl — 24

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

#### Creamy Tomato Lobster Pasta — 28

fresh poached meat from a 1lb Maine lobster, linguine, turmeric butter, garlic, parmesan, red pepper flakes, tomato & cream

#### Crab Cake Sandwich — 28

Maryland jumbo lump, lettuce, tomato, spicy remoulade, hand cut Old Bay fries

#### Maryland Burger — 23

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

#### Fried Local Oysters — 26

Chesapeake oysters, lightly fried, dill tartar & Old Bay fries

#### Grilled Angus Burger — 17

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

### HOMEMADE SWEETS

#### ☉ Chocolate Hazelnut Creme Brûlée — 9

fresh raspberry garnish

#### Key Lime Mousse — 9

brown butter graham cracker & fresh whipped cream

#### Spiced Sweet Potato & Pecan Cake — 9

buttercream icing, chopped pecans & caramel drizzle