

# THE GRILLED OYSTER CO.

## STARTERS

**GF Oysters on the ½ Shell \$26**

One dozen with cocktail sauce, mignonette & fresh lemon, changes daily

**Eastern Shore Fried Pickles \$6**

spicy buffalo

**Crab Hush Puppies \$10**

maple honey butter

**GF Roasted Brussel Sprouts \$8**

bacon, balsamic glaze

**Fresh PEI Mussels \$15**

one pound sautéed in white wine, butter & garlic, grilled French bread.

**GF GOC Chesapeake Wings \$10**

spicy, Old Bay rubbed, special dipping sauce

**Fried Calamari \$10**

stoli cocktail sauce, lemon

**GF Jumbo Shrimp Cocktail \$14**

6 shrimp, stoli citron cocktail sauce

**GF Mini Crab Dip \$8**

fresh tortilla chips & carrots

**GF Grilled Oysters Rockefeller \$10**

4 Chesapeake oysters, spinach, bacon, parmesan & Pernod

**GF Grilled Drunken Oysters \$10**

4 Chesapeake oysters with our bourbon garlic butter

## SOUPS & SALADS

**Cream of Crab Soup \$13**

rich & creamy, jumbo lump crab

**GOC Clam Chowder \$13**

pancetta, carrots, celery, bacon, onion, cream & potatoes

**GF Heirloom Tomato Caprese \$12**

heirloom cherry tomatoes, burrata mozzarella, basil, balsamic glaze

– add jumbo lump crab for \$9

**Classic Caesar Salad \$9**

cornbread croutons, shaved parmesan

– add grilled shrimp or chicken for \$7 or grilled salmon for \$8

**GF Maine Lobster Cobb \$27**

poached fresh Maine lobster, chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette

**GF Roasted Beet Salad \$10**

red & golden beets, field greens, goat cheese, spicy dijon vinaigrette

– add grilled shrimp or chicken for \$7 or grilled salmon for \$8

**Buffalo Chicken Caesar \$15**

deep fried Buffalo spiced chicken tenders, fresh romaine lettuce, crumbled blue cheese & corn bread croutons

## SANDWICHES

**"The Big One" Crab Cake \$23**

5 oz ALL JUMBO LUMP crab cake (gf) made to order, lettuce, tomato, spicy remoulade, Old Bay fries

**Grilled Chicken on Brioche \$14**

cheddar, bacon, LTO, Sriracha mayo, Old Bay fries

**Grilled Maryland Burger \$18**

2oz crab cake on our awesome burger, cheddar, jalapenos, lettuce, tomato, onion, Sriracha mayo, Old Bay fries

**Grilled Angus Burger \$14**

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

**"Maine to Maryland" Lobster Roll \$23**

fresh Maine lobster, celery, lemon, Old Bay aioli, Old Bay fries

**Perfect Po'Boy \$16**

Chesapeake oysters or gulf shrimp, spicy buffalo, shredded lettuce, cucumber relish, Old Bay Fries

## MAINS

**GF Jumbo Lump MD Crab Cake one \$23 | two \$36**

grilled corn & cucumber succotash, fennel & whole grain mustard sauce

**Grilled Salmon Couscous \$23**

dried cranberries, roasted butternut squash & fennel, apple cider vinaigrette

**Sautéed Scallop Risotto \$29**

shitake mushroom & parmesan infused risotto

**Three Fish Grill \$32**

seared tuna\*, cucumber relish & wasabi vinaigrette | salmon, warm fall couscous, apple vinaigrette | rockfish, wild mushroom beurre blanc

**Grilled Rosemary Chicken \$19**

balsamic & rosemary, mashed potatoes, spinach, mushroom sauce

**GF Whole Maine Lobster \$32**

steamed with Old Bay fries

**Chesapeake Cioppino \$25**

Sautéed Gulf shrimp, lump crab, PEI mussels, fresh rockfish, littleneck clams, hearty tomato & vegetable broth, grilled French bread

**Poke Bowl \$21**

fresh seared ahi tuna or blackened shrimp, avocado, sushi rice, shaved cucumber & carrots, seaweed salad, spicy homemade peanut drizzle

**Fresh Chesapeake Oysters \$25**

deep fried, hand cut Old Bay fries & dill tartar

**GF Chesapeake Rockfish \$27**

fresh asparagus, rosemary roasted baby potatoes, lemon beurre blanc

**Creamy Tomato Lobster Pasta \$28**

fresh poached Maine lobster, tumeric butter, tomato, cream, chives

## DESSERTS

**Crème Brûlée Duo \$8**

chocolate and vanilla

**GF Raspberry OllieJack \$9**

vanilla gelato, Grand Marnier soaked raspberries, fresh whipped cream

**Key Lime Mousse \$8**

brown butter graham cracker & fresh whipped cream