

STARTERS

- Ⓞ FRESH OYSTERS ON THE ½ SHELL 32
*One dozen * boutique oysters with cocktail sauce, mignonette & fresh lemon, selection changes daily*
- MARYLAND CRAB DIP 19
jumbo lump crab, cream cheese & parmesan, fresh herbs & spices, grilled French bread & carrots
- Ⓞ ROASTED BRUSSEL SPROUTS 9
bacon, balsamic glaze
- Ⓞ GOC CLAM CHOWDER 13
rich & creamy, pancetta, carrots, celery, onion, herbs & potatoes
- FRESH CALAMARI 14
lightly fried, spicy Sriracha mayo
- GRILLED CHESAPEAKE OYSTERS TRIO 16
2 each style. Drunken (bourbon garlic butter), Rick's (cucumber relish & spicy BBQ), Rockefeller (spinach, bacon, parmesan, Pernod cream)
- CREAM OF CRAB SOUP 13
rich & creamy, sherry, Old Bay, jumbo lump crab
- GOC CHESAPEAKE WINGS 12
Old Bay rubbed, tossed in homemade spicy BBQ
- SAUTÉED PEI MUSSELS 21
one pound sautéed in white wine, lemon, butter & garlic, grilled French bread
- CRAB HUSH PUPPIES 14
maple honey butter

SALADS

add grilled chicken \$7, gulf shrimp \$10, grilled salmon or fried oysters \$14 to any salad

- Ⓞ FIG & DATE SALAD 13
arugula, figs, chopped dates, red onion, pecans, goat cheese, vanilla maple balsamic vinaigrette
- GOC CAESAR SALAD 10
house made Caesar dressing, cornbread croutons, shaved parmesan
- Ⓞ HARVEST SALAD 14
field greens, shaved brussel sprouts, dried cranberries, blue cheese, chopped pecans, fresh apples, bacon, roasted pumpkin seeds, maple pumpkin dressing
- Ⓞ MAINE LOBSTER COBB 28
poached fresh Maine lobster, mixed greens, chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette
- BUFFALO CHICKEN CAESAR 17
deep fried Buffalo spiced chicken tenders, fresh romaine lettuce, crumbled blue cheese & corn bread croutons

MAINS

- SOUTHWEST SALMON TACOS 24
blackened, butter lettuce, pineapple slaw, fresh pico de gallo, avocado-basil vinaigrette, flour tortilla,
- MAIN STREET CHICKEN CLUB 17
thick brioche, fried chicken breast, cheddar, bacon, avocado, lettuce, tomato, housemaid remoulade, Old Bay fries
- LOBSTER STUFFED OMELETTE 19
poached Maine lobster, asparagus, red onion, tomato & Swiss cheese, Old Bay hollandaise, fresh mixed greens
- CRAB CAKE SANDWICH 28
Maryland jumbo lump, lettuce, tomato, spicy remoulade, hand cut Old Bay fries
- MAINE LOBSTER CLUB 27
fresh Maine lobster, brioche roll, bacon, lettuce, tomato, remoulade w/fresh greens
- GRILLED ANGUS BURGER 16
Vermont cheddar, bacon, lettuce, tomato, onion, remoulade. hand cut Old Bay fries
- SMOKED FISH PLATE 22
salmon & trout, capers, pickled onions, cornichons, horseradish sour cream aioli, grilled French bread
- AHI TUNA POKE BOWL 24
fresh seared sesame crusted ahi tuna in tamari & honey glaze, sushi rice, avocado, jalapeños, cucumber, nori & pickled ginger, w/spicy peanut sauce
- FRIED OYSTER SAMMY 17
fresh local fried oysters, lettuce, tomato & dill-caper tartar on brioche bun, hand cut Old Bay fries

SWEETS

- Ⓞ PUMPKIN SPICE CREME BRÛLÉE 8
our new Fall favorite
- Ⓞ CHOCOLATE SILK PIE JAR 9
chocolate silk mousse, chocolate cookie crumb, vanilla whipped cream & fresh strawberry garnish
- KEY LIME MOUSSE 9
brown butter graham cracker & fresh whipped cream
- SPICED SWEET POTATO & PECAN CAKE 9
buttercream icing, chopped pecans & caramel drizzle

**Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.*