

★ ★ THE GRILLED OYSTER CO. ★ ★

est. 2012

★ CHILLED SEAFOOD ★

☉ FRESH OYSTERS ON THE 1/2 SHELL 32

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

SMOKED FISH PLATE 22 |

Chesapeake smoked salmon & smoked trout, capers, pickled onions, cornichons, grilled French bread, horseradish sour cream aioli

☉ 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

☉ 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 w/blend of cream cheese & parmesan, fresh herbs & spices, grilled French bread & carrots *GF w/out bread

☉ BACON WRAPPED SHRIMP &

SCALLOPS 22 | pineapple slaw, spicy bbq

GRILLED CHESAPEAKE OYSTERS TRIO 16

| 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

☉ GOC CHESAPEAKE WINGS 12 |

Old Bay rubbed, tossed in homemade spicy BBQ

FRESH CALAMARI 12 | 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 9

| 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

☉ STRAWBERRY SALAD W/SEARED SCALLOPS | fresh spring mixed greens, 25

roasted asparagus, strawberries, chopped pecans, goat cheese, honey & whole grain mustard vinaigrette

☉ SPRINGTIME GREENS | snap peas, asparagus, avocado, shaved almonds, goat 14

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

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

CAESAR SALAD | cornbread croutons, shaved parmesan 10

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

BUFFALO CHICKEN CAESAR | deep fried Buffalo spiced chicken tenders, fresh 16

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 10

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, 28

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

CRISPY CRAB BOWL | Deep fried soft shell, sushi rice, nori, sweet grilled 26

pineapple, roasted heirloom cherry tomato & sweet corn relish, spicy homemade BBQ sauce

☉ FRESH LOCAL ROCKFISH | olive oil seared, roasted asparagus & rosemary 29

baby 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

CHESAPEAKE CIOPPINO | Sautéed Gulf shrimp, PEI mussels, littleneck clams, & 28

lump crab in a hearty tomato & vegetable broth w/grilled French bread *GF w/out bread

☉ SEARED SEA SCALLOPS | creamy Maine lobster & kale risotto 29

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

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

GRILLED SALMON & COUSCOUS | grilled salmon, couscous sautéed w/ 27

butternut squash, fennel, dried cranberries, fresh spinach & apple cider vinaigrette

MAINE LOBSTER CLUB | fresh Maine lobster, brioche, bacon, lettuce, tomato, 27

remoulade w/fresh greens

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 22

cheddar, jalapeños, lettuce, tomato, Sriracha mayo

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

fries

SAUTÉED PEI MUSSELS | one pound sautéed in white wine, lemon, butter & 21

garlic, grilled French bread

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

remoulade

★ HOMEMADE SWEETS ★

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

pecans & caramel drizzle

☉ CHOCOLATE SILK PIE JAR 9 | chocolate silk mousse, chocolate cookie

crumb, vanilla whipped cream & fresh strawberries

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

★ KID'S PLATES ★

FOR KIDS 12 AND UNDER

FRIED CHICKEN TENDERS | honey-dijon dipping sauce & Old Bay fries 8

GRILLED ANGUS BURGER | Cheddar, lettuce & tomato w/Old Bay fries 10

© **SAUTÉED MUSSELS** | with Old Bay fries 8

JACK'S BUTTERED NOODLES | parmesan cheese 7