

★ ★ THE GRILLED OYSTER CO. ★ ★

est. 2012

★ CHILLED SEAFOOD ★

☞ FRESH OYSTERS ON THE ½ SHELL 32  
| One dozen\* boutique oysters with cocktail sauce, mignonette & fresh lemon, selection changes daily

☞ 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

☞ 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)

SAUTÉED PEI MUSSELS 21 | one pound sautéed in white wine, lemon, butter & garlic, grilled French bread

☞ 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 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 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 ★

☞ GOC CLAM CHOWDER | rich & creamy, pancetta, carrots, celery, onion, herbs & potatoes 13

CREAM OF CRAB SOUP | rich & creamy, sherry, Old Bay, jumbo lump crab 13

☞ FIG & DATES WITH SCALLOPS | seared sea scallops, arugula, figs, chopped dates, red onion, pecans, goat cheese, vanilla maple balsamic vinaigrette 26

☞ HARVEST SALAD | field greens, shaved brussel sprouts, dried cranberries, blue cheese, chopped pecans, fresh apples, bacon, roasted pumpkin seeds, maple pumpkin dressing 14

GOC CAESAR SALAD | house made Caesar dressing, cornbread croutons, shaved parmesan 10

BUFFALO CHICKEN CAESAR | deep fried Buffalo spiced chicken tenders, fresh romaine lettuce, crumbled blue cheese & corn bread croutons 17

☞ MAINE LOBSTER COBB | poached fresh Maine lobster, mixed greens, chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette 28

☞ ROASTED BEET SALAD | red & golden beets, field greens, goat cheese, spicy dijon vinaigrette 10  
add grilled chicken \$7, grilled shrimp \$10 or grilled salmon \$14

★ MAINS ★

☞ JUMBO LUMP CRAB CAKE | award winning MD jumbo lump crab cake, balsamic roasted root vegetables & baby potatoes, fennel & whole grain mustard sauce 28

☞ NORWEGIAN HALIBUT | seared & baked, roasted asparagus, lemony mashed potatoes, creamy white wine & golden beet sauce 31

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

☞ FRESH LOCAL ROCKFISH | olive oil seared, sautéed haricots verts & rosemary baby potatoes, lemon butter sauce 29

GRILLED SALMON & COUSCOUS | grilled salmon, couscous sautéed w/ butternut squash, fennel, dried cranberries, fresh spinach & apple cider vinaigrette 27

LEMON SHRIMP PASTA | gulf shrimp, roasted asparagus, linguine, lemon butter, white wine, garlic, crushed red pepper, lemon zest & shaved parmesan 26

☞ AHI TUNA POKE BOWL | fresh seared sesame crusted ahi tuna in tamari & honey glaze, sushi rice, avocado, jalapeños, cucumber, nori & pickled ginger, w/spicy peanut sauce 24

CHESAPEAKE CIOPPINO | Sautéed Gulf shrimp, PEI mussels, littleneck clams, & lump crab in a hearty tomato & vegetable broth w/grilled French bread \*GF w/out bread 28

CREAMY TOMATO LOBSTER PASTA | fresh poached meat from a 1lb Maine lobster, linguine, turmeric butter, garlic, parmesan, red pepper flakes, tomato & cream 28

CRAB CAKE SANDWICH | Maryland jumbo lump, lettuce, tomato, spicy remoulade, hand cut Old Bay fries 28

MARYLAND BURGER | 2oz crab cake on our awesome burger, Vermont cheddar, jalapeños, lettuce, tomato, Sriracha mayo 22

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

GRILLED ANGUS BURGER | Vermont cheddar, bacon, lettuce, tomato, onion, remoulade. hand cut Old Bay fries 16

★ HOMEMADE SWEETS ★

☞ PUMPKIN SPICE CREME BRÛLÉE 8 | our new Fall favorite

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 strawberry garnish

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