

★ ★ 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

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

☉ **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 *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 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 ★

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

CAESAR SALAD | cornbread croutons, shaved parmesan 10
add grilled chicken \$7, grilled shrimp \$10, grilled salmon or fried oysters \$14

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

☉ **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

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

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

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

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

★ 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