

★ ★ THE GRILLED OYSTER CO. ★ ★

est. 2012

★ CHILLED SEAFOOD ★

- ☉ OYSTER SHOOTER 9 | shucked boutique oyster, Old Bay vodka, our signature cocktail sauce, Old Bay rim
- ☉ FRESH OYSTERS ON THE 1/2 SHELL 34 | 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 17 | 2 each style. Drunken (bourbon garlic butter), Rick's (cucumber relish & spicy BBQ), Rockefeller (spinach, bacon, parmesan, Pernod cream)
- SAUTÉED PEI MUSSELS 22 | 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 14 | Old Bay rubbed, tossed in homemade spicy BBQ, Sriracha aioli for dipping
- 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 10 | 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
- ☉ SUMMER WATERMELON SALAD | feta, arugula, thinly sliced radish, mint, jalapeno honey vinaigrette 13
- ☉ HEIRLOOM TOMATO & PEACH CAPRESE | heirloom cherry tomatoes, arugula, local summer peaches, burrata mozzarella, fresh basil, balsamic glaze add jumbo lump crab for \$10 14
- ☉ SPRING GREENS | snap peas, asparagus, avocado, shaved almonds, fresh blueberries, goat cheese & crispy roasted chick peas, mixed greens, honey lemon dill vinaigrette 14
add grilled chicken \$7, grilled shrimp \$10, grilled salmon or fried oysters \$14
- GOC CAESAR SALAD | house made Caesar dressing, 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
- ☉ RED & GOLDEN BEET SALAD | field greens, goat cheese, spicy dijon vinaigrette 12
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, cilantro lime rice & fresh mango salsa 34
- CRISPY CRAB BOWL | Deep fried local soft shell, sushi rice, nori, sweet grilled pineapple, roasted heirloom cherry tomato & sweet corn relish, spicy homemade BBQ sauce 27
- CLAM & MUSSEL BOWL | sautéed in garlic, white wine & lemon butter with linguine & French bread 26
- ☉ SEARED SEA SCALLOPS | creamy Maine lobster & kale risotto 31
- GRILLED SALMON & SPRING COUSCOUS | roasted asparagus, snap peas, parmesan, lemon zest, lemon-dill honey vinaigrette 28
- ☉ FRESH LOCAL ROCKFISH | olive oil seared, sautéed haricots vents & roasted marble potatoes, lemon butter sauce 29
- 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
- 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 23
- 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 ★

- ☉ PISTACHIO CREME BRULEE 9 | crushed pistachios
- SPICED SWEET POTATO & PECAN CAKE 9 | buttercream icing, chopped pecans & caramel drizzle
- ☉ CHOCOLATE SILK MOUSSE 9 | chocolate silk mousse, chocolate cookie crumb, vanilla whipped cream & fresh strawberry garnish
- KEY LIME MOUSSE 9 | brown butter graham cracker & fresh whipped cream