

Rappahannock

RAW BAR

GRILLED

Rappahannock® Oysters
Served with smoked
jalapeño compound butter
\$2.50 each



ON THE HALF SHELL

Rappahannock Oysters®
sweet & buttery- *Topping, VA*
\$2.50 each

Rochambeau Oysters®
mildly briny - *Yorktown, VA*
\$2.50 each

Olde Salt Oysters®
ocean brine - *Chincoteague, VA*
\$2.50 each

Olde Salt Clams®
ocean brine - *Chincoteague, VA*
\$1.75 ea

HAPPY HOUR



half off raw oysters
Tuesday - Friday
4 - 7 pm
\$4 select
beers & wines

FROM THE KITCHEN

SEAFOOD PLATTERS

Small Platter
6 mixed raw oysters
2 raw clams
\$16

Large Platter
12 mixed raw oysters
4 raw clams
\$32

CAVIAR

Trout Roe
½ oz \$16 / 1 oz \$29

Grinnel
½ oz \$21 / 1 oz \$39

Paddlefish
½ oz \$28 / 1 oz \$53

Sturgeon
½ oz \$34 / 1 oz \$62

Barcat Oyster Chowder
Benton's bacon

\$9

Carrot Soup
vadouvan curry, ricotta cheese, fried carrots

\$12

Baked Clams
thai sausage, coconut reduction, fried basil gremolata

\$11

Cobia Crudo
tiradito sauce, smoked avocado pureé, pickled habanada, red onion, crispy sweet potato

\$15

Grilled Radicchio Salad
aged gouda, pistachio butter, apples, pickled radish, pepitas, amontillado vinaigrette

\$16

Steamed Peel & Eat Shrimp
old bay seasoning

½ lb \$15 / 1 lb \$29

Grilled Broccoli Caesar
chili oil, lemon, cured anchovy, soft egg, parmesan, garlic panko breadcrumb

\$16

Charred Octopus
chorizo, olives, quinoa, sweet potatoes, lemon, parsley vinaigrette

\$20

Steamed Mussels
"french onion" beef broth, caramelized onion, aged gouda, burgundy, garlic baguette

\$18

Lambs & Clams
merguez, sofrito, pigeon peas, aioli

\$16

Grilled Whole Fish of the Day
market vegetables, nuoc cham

MP

Crab Cake
celery root slaw, remoulade

\$25

BEER & WINE

ON TAP

Southern Tier Pilsner \$7
Hellbender Red Line Ale \$7
3 Stars Ghost White IPA \$8
Right Proper Pale Ale \$7

BOTTLES & CANS

Flying Dog Oyster Stout \$7
(made with Rappahannock® oysters)
Anxo Heirloom Dry Cider \$8

WHITE

Glazebrook Sauvignon Blanc
2016 / New Zealand \$12/44
Terroir Les Gras Moutons Muscadet
2015 / France \$10/40
Ponzi Pinot Gris
2016 / Oregon \$12/44
Doelas Albariño
2015 / Rías Baixas \$12/44
Ron Rubin Chardonnay
2013 / Russian River Valley \$13/48
Jean-Marc Borcard Chablis
2015 / France \$14/50
Celestin Blondeau Sancerre
2016 / France \$15/54
Dr. Hermann Riesling
2015 / Germany \$12/44
MiMi en Provence Rosé
2016 / France \$12/44

RED

Viu Manent Malbec
2014 / Chile \$13/48
Chateau Blaignan Bordeaux
2012 / France \$12/44
Foris Pinot Noir
2014 / Oregon \$11/42

SPARKLING

Rossinyol Cava
Spain \$10/40
Willm Pinot Noir Rosé
Alsace \$13/48
G.H Mumm Champagne
half bottle / France \$40

SHERRY

Alexandro Manzanilla
Palomino Fino / Spain \$8/38
Alexandro Amontillado
Palomino Fino / Spain \$8/38

Rappahannock

HOUSE COCKTAILS

OYSTER SHOOTERS

\$ 6

Rappahannock® Shooter
vodka / gordy's fine brine

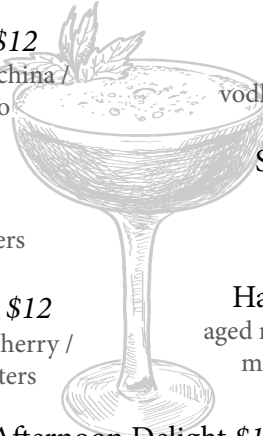
Rochambeau® Shooter
gin / lime / ginger syrup

Olde Salt® Shooter
tequila / grapefruit / orange /
grenadine / chili

Queen Anne's Revenge \$12
mezcal / tequila / bigallet china china /
orange bitters / maraschino

The Yellow Line \$12
gin / yellow chartreuse /
capitoline rosé / walnut bitters

The Cask of Amontillado \$12
bourbon / honey / amontillado sherry /
angostura bitters / orange bitters



Ginger Spice \$11
vodka / pear liqueur / lime / ginger

Smoke and Mirrors \$12
white rum / allspice /
lemon / black tea syrup

Harvest Old Fashioned \$12
aged rum / apple brandy / cinnamon /
maple syrup / angostura bitters

Afternoon Delight \$11
cocchi rosa / campari / sparkling rosé / absinthe

CLASSIC COCKTAILS \$ 12

GIN

Martini
gin / dry vermouth / orange bitters

The Last Word
gin / lime / green chartreuse / maraschino

Negroni
gin / sweet vermouth / campari

Martinez
gin / sweet vermouth / maraschino / orange bitters

Pegu Club
gin / lime / curaçao / angostura & orange bitters

Corpse Reviver #2
gin / lemon / curaçao / cocchi americano / absinthe

French 75
gin or cognac / lemon / sugar / sparkling wine

Gimlet
gin / lime / sugar

COGNAC

Champs Élysées
cognac / yellow chartreuse / lemon / angostura bitters

Saratoga
cognac / rye / sweet vermouth / angostura bitters

Sidcar
cognac / curaçao / lemon

WEEKEND SPECIALS (Saturday & Sunday only)

Bloody Mary \$10
tomato / sriracha / fish sauce / lime

Michelada \$8
bloody mary mix / beer

Mimosa \$9

WHISKEY

Manhattan
rye / sweet vermouth / bitters

4th Regiment
rye / sweet vermouth / angostura / orange & celery bitters

Old Fashioned
rye / bitters / sugar / lemon peel

Sazerac
rye / sugar / peychaud's bitters / absinthe

Scofflaw
rye / dry vermouth / grenadine / lemon

Lion's Tail
bourbon / lime / allspice dram / angostura bitters

Rob Roy
scotch / sweet vermouth / orange bitters

Boulevardier
bourbon / campari / sweet vermouth

RUM

Daquiri
white rum / sugar / lime

Air Mail
aged rum / honey / lemon / sparkling wine

TEQUILA

Margarita
tequila blanco / curaçao / lime

Satin Sheets
tequila blanco / lime / velvet falernum / agave nectar

NON-ALCOHOLIC

Sherry Temple \$5
lemon, grenadine, sherry vinegar

Rozata \$5
grapefruit, lemon, orgeat, bitters

Misaki Son \$5
lime, ginger, agave nectar

TO TAKE HOME

Unshucked Oysters \$1
Pint Glasses / Shooter Glasses \$5
Crab Cake Mix (one pint) \$24