

Shellfish (by the piece, ½ dozen, dozen)

RAW OYSTERS – Rappahannocks® (<i>sweet</i>), Stingrays® (<i>mild</i>), Olde Salts® (<i>briny</i>)	1.5 / 8/ 15
ROASTED OYSTERS – Rappahannocks®, roasted garlic butter	1.5 / 8 / 15
ANGELS ON HORSEBACK , baked oysters, herb butter, Edwards ham	14
BBQ BOURBON CHIPOTLE GRILLED OYSTERS , “ode to hog island”	12
RAW OR STEAMED CLAMS – Olde Salts®	1.25 / 7/ 12
STEAMED CAROLINA SHRIMP – vegetables, J.O. seasoning (mild/spicy)	14/½-lb / 24/lb
SHRIMP AND CRAB COCKTAIL , cocktail, creole remoulade, olives	15
BAY SCALLOP CEVICHE – corn tortilla chips	10
SHELLFISH PLATTER #1 – 6 Each: Rappahannock Oysters, Clams, Shrimp 3 Jonah Crab Claws, creole remoulade, wakame salad	35
SHELLFISH PLATTER #2 – 12 Each: Rappahannock Oysters, Clams, Shrimp 6 Jonah Crab Claws, creole remoulade, wakame salad	70

Our raw oysters and clams are served with a traditional cocktail, red wine mignonette, and lemon slices. There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked.

Artisanal Plates

GRILLED ROMAINE , anchovies, parmesan, croutons, caesar dressing	8
RT 11 VA CHESAPEAKE CRAB CHIPS , kettle cooked, sunflower oil	2.5
VIRGINIA CHEESE BOARD & GRILLED FLATBREAD Sullivan’s Pond Farm, house white cheddar and green chiles “pimento”, chefs choice	14
ROASTED RED PEPPER SOUP , blue crab	8
TUNA CRUDO , citrus sea salt, meyer lemon olive oil, local radishes	10
LAMB & CLAM STEW , Border Springs lamb sausage, Olde Salt clams, cup/bowl	8/12
SEA SCALLOPS , kale kimchi, reduced balsamic	20
CRABCAKE , grilled bread, creole remoulade	14
STUFFIN MUFFIN , oyster stuffing, Edwards’s bacon & peppercorn cream sauce	7
KOBE BEEF HOTDOG , not for kids only	8
CHESAPEAKE BAY SKATE WING , piccata style: lemon & caper butter sauce	14
GRILLED FISH OF THE DAY , choice of: wakame, herb and garlic butter, chermoula	MP

Executive Chef: Christopher McBurney