

TO GO

(202) 484-0572

11:30am – 8pm, daily

Rappahannock

OYSTER BAR
AT THE WHARF

FROM THE RAW BAR

Rappahannock River Oysters®
Sweet & Buttery – Topping, VA

Olde Salt Oysters or Clams®
Ocean Brine – Chincoteague, VA

Unshucked - 1 each / Shucked - 2 each

SMALLER PLATES

Peel and Eat Shrimp

½ pound - 18 // 1 pound - 35

Wild Brown Gulf Shrimp, Old Bay, Cocktail Sauce

Barcat Oyster Chowder

Cup - 6 // Bowl - 11

New England Style, Barcat Oysters, Benton's Bacon, Leeks

Catfish Fritters - 9

Smoke Wild Catfish, Grain Mustard, Capers

Fried Pickles - 9

Kimchi Mayo

SIDE PLATES

Marinated Olives - 4

Charred Street Corn - 5

Cilantro, Coteja Cheese, Paprika

Cesar Wedge Salad - 10

Iceberg, Parmesan, House Croutons

Picnic Pasta Salad - 8

Cider Vinegar, Red Onion, Celery

Fries - 5

Malt Aioli

Celery Root Slaw - 5

LARGER PLATES

Po Boy Sandwich

Oyster - 20 // Shrimp - 22

Celery Root Slaw, Radish

Whitefish Sandwich - 18

Club Roll, Remoulade, Tomato, Lettuce

Fry Basket

Oyster - 20 // Shrimp - 22 // Combo - 24

Remoulade, Cocktail Sauce

Rapp Burger - 16

Roseda Farms Beef, Cheddar, Iceberg,

Pickles, Special Sauce

DESSERT

Blondie - 6

Milk Chocolate, Coffee Caramel

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOUSE COCKTAILS

Pretty and Pink ~ 13

Vodka, Curaçao, Lemon, Hibiscus

R & R ~ 14

Gin, Lemon, Capitoline Rose, Rosé Thyme Syrup, Tonic

Necessary Cup of Tea ~ 14

Bourbon, Peach, Smoked Black Tea Syrup, Lemon Bitters

Ginger Spice ~ 14

Aged Rum, All spice, Lime, Ginger, Orange Bitters

Afternoon Delight ~ 14

Sparkling Rose, Campari, Cocchi Rosa, Absinthe

The Sound of Silence ~ 13

Mezcal, Yellow Chartreuse, Lemon, Sugar, Maraschino

CLASSIC COCKTAILS

Bloody Mary ~ 12

Tomato, Sriracha, Fish Sauce, Lime

The Last Word ~ 14

Gin, Green Chartreuse, Maraschino, Lime

Boulevardier ~14

Bourbon, Campari, Sweet Vermouth

Manhattan ~ 14

Rye, Sweet Vermouth, Bitters

Old Fashioned ~ 14

Rye, Bitters, Sugar, Lemon Peel

Daiquiri ~ 14

White Rum, Lime, Sugar

Satin Sheets ~ 14

Tequila Blanco, Velvet Falernum, Lime

BEER

DRAFT

Valley Lager ~ 7

Union Black Lager ~ 8

3 Stars Ghost White IPA ~ 8

Flying Dog Oyster Stout ~ 7

CANS

Flying Dog Numero Uno - 7

Terrapin IPA - 7

Truly - 6

Ramona Spritz - 6

OYSTER SHOOTERS

Rappahannock® Shooter ~ 9

Vodka, Bloody Mary

Olde Salt® Shooter ~ 8

Tequila, Grapefruit, Orange, Grenadine, Chili

SPARKLING WINES

François Montand Brut - 10/40

NV / France

Simonnet-Febvre Brut Rosé ~ 14/56

NV / France

Pol Roger Champagne ~ 120

NV / France

SHERRY

Bodegas Hidalgo "La Gitana" Manzanilla ~ 8/38

Spain

Bodegas Hidalgo "Napoleon" Amontillado ~ 8/38

Spain

WHITE & ROSE WINES

Château de Chasseoir Muscadet ~ 10/40

2017 / France

Pascal Jolivet Sancerre ~ 17/68

2017 / France

Peter Zemmer Pinot Grigo ~ 12/48

2018 / Italy

Wither Hills Sauvignon Blanc ~ 12/48

2018 / New Zealand

Jean-Marc Brocard Chablis ~ 15/60

2018 / France

Raymond R Collection Chardonnay ~ 13/52

2016 / California

Figuière Magali Rose ~ 14/56

2018 / France

RED WINES

Averaen Pinot Noir ~ 14/56

2017 / Oregon

Nino Negri Inferno Nebbiolo ~ 17/68

2013 / Italy

Cru Monplaisir Bordeaux ~ 14/56

2016 / France