

FRESH OYSTERS ON THE 1/2 SHELL 26

– One dozen with cocktail sauce, mignonette & fresh lemon, selection changes daily –

STARTERS & SOUPS

Ⓞ ROASTED BRUSSEL SPROUTS – bacon, balsamic glaze	8	Ⓞ GRILLED DRUNKEN OYSTERS – 4 Chesapeake oysters with our bourbon garlic butter	10	Ⓞ JUMBO SHRIMP COCKTAIL – 4 shrimp, stoli citron cocktail sauce	12
FRIED CALAMARI – stoli cocktail sauce, lemon	10	Ⓞ GRILLED OYSTERS ROCKEFELLER – 4 Chesapeake oysters, spinach, bacon, parmesan & Pernod	10	CREAM OF CRAB – jumbo lump crab, sherry	13
Ⓞ MINI CRAB DIP – fresh tortilla chips & carrots	8	Ⓞ GOC WINGS – spicy, special dipping sauce...awesome!	10	GOC CLAM CHOWDER – pancetta, carrots, celery, bacon, onion, potatoes	13
CRAB HUSH PUPPIES – maple honey butter	10				

SALADS

HEIRLOOM TOMATO CAPRESE \$12 W/MD JUMBO LUMP \$19
– local heirloom cherry tomatoes, burrata mozzarella, basil, balsamic glaze –

Ⓞ GRILLED SHRIMP & STRAWBERRIES – romaine & mixed greens, pecans, red onion, feta, honey lime vinaigrette	16	CLASSIC CAESAR SALAD – cornbread croutons, shaved parmesan » add grilled shrimp or chicken for \$7	8
Ⓞ ROASTED BEET SALAD – red & golden beets, field greens, goat cheese, spicy dijon vinaigrette » add grilled shrimp or chicken for \$7	10	Ⓞ MAINE LOBSTER COBB – poached fresh Maine lobster, chopped egg, pickled red onion, avocado, bacon, blue cheese, avocado-basil vinaigrette	27

★★ LOCAL SOFT SHELL CRABS ★★

CRISPY CRAB BOWL – Deep fried soft shell, sushi rice, nori, sweet grilled pineapple, roasted cherry tomatoes, spicy homemade BBQ sauce	21
DOUBLE SOFT SHELL CRABS – 2 deep fried soft shells, sweet corn & cucumber succotash, remoulade	28
SOFT CRAB SANDWICH – deep fried, lettuce, tomato, remoulade, hand-cut Old Bay fries	19

SANDWICHES & TACOS

GRILLED ANGUS BURGER – Vermont cheddar, bacon, lettuce, tomato, onion, remoulade, Old Bay fries	14
GRILLED MARYLAND BURGER – 2oz crab cake atop our awesome burger, cheddar, jalapenos, lettuce, tomato, onion, Sriracha mayo, Old Bay fries	18
PERFECT PO'BOY – Chesapeake oysters or gulf shrimp, spicy buffalo, shredded lettuce, cucumber relish, Old Bay Fries	16
"THE BIG ONE" CRAB CAKE SANDWICH – 5 oz ALL JUMBO LUMP crab cake (gf) made to order, lettuce, tomato, spicy remoulade, fresh hand-cut Old Bay fries	23
"MAINE TO MARYLAND" LOBSTER ROLL – fresh Maine lobster, celery, lemon, old bay, mayo, Old Bay fries	27
GRILLED CHICKEN SANDWICH – cheddar, bacon, LTO, Sriracha mayo, Old Bay fries	14
GRILLED SALMON BLT – lemon dill tartar sauce, toasted wheat, Old Bay fries	18
SOUTHWEST SALMON TACOS – grilled, butter lettuce, fresh pico de gallo, capers, avocado-basil vinaigrette	17
GULF COAST SHRIMP TACOS – sautéed & blackened, red & green pepper & onion, queso fresco	15

MAINS

POKE BOWL – fresh seared ahi tuna or blackened shrimp, avocado, sushi rice, shaved cucumber & carrots, seaweed salad, spicy homemade peanut drizzle	17
CLASSIC FRIED SHRIMP – 8 large battered & deep fried Gulf shrimp, Old Bay fries & cocktail sauce	22
CHESAPEAKE ROCKFISH – grilled summer green beans & carrots, roasted baby potatoes, lemon beurre blanc	27
GRILLED SALMON COUSCOUS – dried cranberries, roasted butternut squash & fennel, apple cider vinaigrette	22
SAUTÉED SCALLOP RISOTTO – shitake mushroom & parmesan infused risotto	29
Ⓞ JUMBO LUMP MARYLAND CRAB CAKE – grilled corn & cucumber succotash, fennel & whole grain mustard sauce	ONE 23...TWO 36
THREE FISH GRILL – seared tuna*, cucumber relish & wasabi vinaigrette salmon, warm fall couscous, apple vinaigrette rockfish, wild mushroom beurre blanc	28
CREAMY TOMATO LOBSTER PASTA – fresh poached Maine lobster, tumeric butter, tomato, cream, chives	28
CAJUN SHRIMP PASTA – asparagus, linguine, cajun cream	18
CHICKEN ALFREDO PASTA – creamy, comfort food, fresh grilled chicken, parmesan, cream	16
FRESH CHESAPEAKE OYSTERS – deep fried, hand cut Old Bay fries & dill tartar	22
Ⓞ WHOLE MAINE LOBSTER – steamed with Old Bay fries	28
Ⓞ PRIME FILET MIGNON – sautéed spinach, mashed potatoes, merchant butter	35
GRILLED ROSEMARY CHICKEN – balsamic & rosemary, mashed potatoes, spinach, mushroom sauce	19

DESSERTS

KEY LIME MOUSSE 8 – brown butter graham cracker & fresh whipped cream	RASPBERRY OLLIEJACK 9 – Vanilla Gelato, Grand Marnier Soaked Raspberries, Fresh Whipped Cream	CREME BRÛLÉE DUO 8 – chocolate and vanilla
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