

🕒 FRESH OYSTERS ON THE 1/2 SHELL \$26 – One dozen with cocktail sauce, mignonette & fresh lemon, selection changes daily

🕒 RAW BAR DUO \$26 – 1/2 dozen jumbo shrimp cocktail, 1/2 dozen oysters

STARTERS & SOUPS

FRESH PEI MUSSELS – one pound sautéed in white wine, butter & garlic, with grilled French bread.	15	© GRILLED DRUNKEN OYSTERS – 4 Chesapeake oysters with our bourbon garlic butter	10
CRAB HUSH PUPPIES – maple honey butter	10	© GOC WINGS – spicy, special dipping sauce...awesome!	10
© MINI CRAB DIP – fresh tortilla chips & carrots	8	© JUMBO SHRIMP COCKTAIL – 4 shrimp, stoli citron cocktail sauce	12
FRIED CALAMARI – stoli cocktail sauce, lemon	10	CREAM OF CRAB SOUP – jumbo lump crab, sherry	13
© ROASTED BRUSSEL SPROUTS – bacon, balsamic glaze	8	GOC CLAM CHOWDER – pancetta, carrots, celery, bacon, onion, potatoes	13
© GRILLED OYSTERS ROCKEFELLER – 4 Chesapeake oysters, spinach, bacon, parmesan & Pernod	10		

SALADS

© HEIRLOOM TOMATO CAPRESE – local heirloom cherry tomatoes, burrata mozzarella, basil, balsamic glaze	\$12	W/MD JUMBO LUMP	\$19
BUFFALO CHICKEN CAESAR – Deep fried Buffalo spiced chicken tenders, fresh romaine lettuce, crumbled blue cheese & corn bread croutons			14
CLASSIC CAESAR SALAD – cornbread croutons, shaved parmesan » add grilled shrimp or chicken for \$7 or grilled salmon for \$8			8
© ROASTED BEET SALAD – red & golden beets, field greens, goat cheese, spicy dijon vinaigrette » add grilled shrimp or chicken for \$7 or grilled salmon for \$8			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
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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	23
GRILLED CHICKEN SANDWICH – cheddar, bacon, LTO, Sriracha mayo, Old Bay fries	14
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

CHESAPEAKE CIOPPINO – Sautéed Gulf shrimp, lump crab, PEI mussels,fresh rockfish, littleneck clams, hearty tomato & vegetable broth, grilled French bread	24
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
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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