

## STARTERS

GOC CRAB HUSH PUPPIES \$10  
HONEY MAPLE BUTTER

GOC WINGS (GF) \$10   
SPICY, CELERY, SPECIAL SAUCE...AWESOME!

FRIED CALAMARI \$12  
LEMON BUTTER SAUCE

EASTERN SHORE FRIED PICKLES \$6  
SPICY BUFFALO

FRIED CHESAPEAKE OYSTERS \$11  
4 OYSTERS, JALAPENO AIOLI

MARYLAND CRAB DIP \$12   
WARM PRETZEL ROLLS & CARROTS  
• GLUTEN FREE WITHOUT THE BREAD

## SOUPS & GREENS

CREAMY CRAB CUP \$8 | BOWL \$13  
JUMBO LUMP CRAB, SHERRY, OLD BAY

GOC CLAM CHOWDER \$13  
PANCETTA, CARROTS, CELERY, BACON, ONION, POTATOES

ROASTED BEET \$10   
RED & GOLDEN BEETS, FIELD GREENS, GOAT CHEESE, SPICY DIJON VINAIGRETTE

CAJUN SHRIMP CAESAR \$16  
SPICY BLACKENED SHRIMP, CORNBREAD CROUTONS, SHAVED PARMESAN

## TACOS *flour or corn tortilla*


THOMAS POINT TACOS \$17  
FRESH BLACKENED ROCKFISH, CABBAGE, RADISH,  
CORN RELISH, TEQUILA LIME CREAM

LOCAL FRIED OYSTER \$14  
SHREDDED LETTUCE, PICKLED ONIONS, PICO DE  
GALLO, OYSTER AIOLI

GRILLED CHESAPEAKE OYSTERS 2.65 EACH | 4 FOR \$10  
DRUNKEN (BOURBON GARLIC BUTTER), RICK'S  
(CUCUMBER RELISH & SPICY BBQ), ROCKEFELLER  
(SPINACH, BACON, PARMESAN, PERNOD CREAM)

RAW OYSTERS\*  3 | \$8 6 | \$15 12 | \$28  
SELECTION CHANGES DAILY


RAW BAR DUO\* \$22   
½ DOZ JUMBO SHRIMP COCKTAIL, ½ DOZ OYSTERS

CHILLED SEAFOOD TOWER \$72   
WHOLE MAINE LOBSTER, ½ DOZEN RAW OYSTERS, ½  
DOZEN JUMBO SHRIMP COCKTAIL, ALASKAN KING  
CRAB LEGS, MD JUMBO LUMP CRAB DEVEILED EGGS

JUMBO SHRIMP COCKTAIL \$12   
LEMON, STOLI CITRON COCKTAIL SAUCE



CRAB MAC & CHEESE \$14  
JUMBO LUMP CRAB, BLENDED CHEESE, PANKO CRUST


LOBSTER DEVEILED EGGS \$10   
FRESH POACHED LOBSTER, MICRO GREENS

CLAM & MUSSEL BOWL \$15  
SAUTÉED IN GARLIC, WHITE WINE & BUTTER

OLD BAY FRIES \$5   
FRESH & HAND CUT IN HOUSE

ROASTED BRUSSEL SPROUTS \$8   
BACON, BALSAMIC GLAZE

FALL HARVEST BRUSSEL SPROUT SALAD \$12  
DRIED CRANBERRIES, BLUE CHEESE, CHOPPED PECANS, FRESH APPLES, ROASTED SWEET  
POTATOES, FRIED SHALLOTS, APPLE CIDER VINAIGRETTE  
• ADD GRILLED SHRIMP OR SALMON FOR \$7

ARUGULA & STEAK SALAD \$18   
GRILLED TENDERLOIN, GRILLED PEARS, CHOPPED PECANS, BLUE CHEESE, HONEY LIME  
VINAIGRETTE

MAINE LOBSTER COBB \$27   
POACHED FRESH MAINE LOBSTER, CHOPPED EGG, PICKLED RED ONION, AVOCADO, BACON,  
BLUE CHEESE, AVOCADO-BASIL VINAIGRETTE

SOUTHWEST SALMON \$17  
GRILLED, BUTTER LETTUCE, FRESH PICO DE GALLO,  
CAPERS, CHAMPAGNE DIJON AIOLI

ST. MICHAELS 'SHROOM \$14  
SHIITAKE & BEECH MUSHROOMS, AVOCADO, PICKLED  
RED ONION, CILANTRO, QUESO FRESCO,  
AVOCADO-BASIL CREAM

COASTAL TUNA\* \$17  
SEARED AHI, AVOCADO, SESAME OIL, SHREDDED  
LETTUCE, PICKLED RADISH, SPICY TAMARI AIOLI

GULF COAST SHRIMP \$15  
SAUTÉED & BLACKENED, RED & GREEN PEPPER &  
ONION, QUESO FRESCO

\*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## MAINS

**JUMBO LUMP CRAB CAKE** ONE \$23 | TWO \$36 ☺  
ALL MARYLAND CRAB, CUCUMBER & CORN SUCCOTASH, FENNEL DIJON MUSTARD

**SALMON & COUSCOUS** \$21  
FRESH GRILLED SALMON, COUSCOUS, SAGE, DRIED CRANBERRIES, ROASTED FENNEL, BUTTERNUT SQUASH, FRESH SPINACH, CREAMY APPLE VINAIGRETTE

**CHESAPEAKE CIOPPINO** \$26  
SHRIMP, CRAB, MUSSELS, FRESH FISH, CLAMS, TOMATO & VEGETABLE BROTH, FRENCH BREAD

**PAN SEARED SCALLOPS** \$29  
SHITAKE MUSHROOM & PARMESAN INFUSED RISOTTO

**CREAMY TOMATO LOBSTER PASTA** \$28  
FRESH POACHED MAINE LOBSTER, TURMERIC BUTTER, TOMATO, CREAM, CHIVES

**FRESH CHESAPEAKE OYSTERS** \$25  
DEEP FRIED, HAND CUT OLD BAY FRIES & DILL TARTAR

**WHOLE MAINE LOBSTER** ONE LOBSTER \$26 | TWO LOBSTERS \$38 ☺  
STEAMED OR CHILLED, GRILLED VEGETABLES

**FRESH LOCAL ROCKFISH** \$28  
OLIVE OIL ROASTED, ROSEMARY POTATOES, GRILLED ASPARAGUS, LEMON BUTTER SAUCE

**PARMESAN CRUSTED MAHI MAHI** \$27 ☺  
ROASTED, OVER MASHED POTATOES, SAUTÉED KALE & SWEET POTATOES, RED PEPPER COULIS

**SEARED AHI TUNA** \$27 ☺  
BEECH MUSHROOMS, SPINACH & SWEET POTATO, RED WINE REDUCTION, WASABI

**THREE FISH GRILL** \$28  
SEARED TUNA\*, CUCUMBER RELISH & WASABI VINAIGRETTE | SALMON, ISRAELI COUSOUS, APPLE CIDER VINAIGRETTE | GRILLED ROCKFISH, WILD MUSHROOM BEURRE BLANC

**EASTERN SHORE ROSEMARY CHICKEN** \$19  
BALSAMIC & ROSEMARY, MASHED POTATOES, SAUTÉED SPINACH, MUSHROOM SAUCE

**PRIME FILET MIGNON** \$35 ☺  
SAUTÉED SPINACH, MASHED POTATOES, MERCHANT BUTTER

## BAR BURGERS & SANDWICHES

*all served with fresh, hand cut Old Bay fries*

**MARYLAND BURGER** \$18  
THE BEST CRAB CAKE ATOP OUR ANGUS BURGER, LETTUCE, TOMATO, CHEDDAR, JALAPEÑOS & SRIRACHA OLD BAY MAYO

**GRILLED ANGUS BURGER** \$14  
VERMONT CHEDDAR, BACON, REMOULADE, LETTUCE, TOMATO, ONION

**VICTOR'S VEGGIE BURGER** \$14  
AWESOME MIX OF RICE, BLACK BEANS, PECAN & PUMPKIN SEEDS, TOPPED WITH MASHED AVOCADO, FRESH PICO DE GALLO & BASIL AVOCADO CREAM

**THE BEST CRAB CAKE** \$23  
ONLY MARYLAND JUMBO LUMP, ON A ROLL WITH LETTUCE, TOMATO & REMOULADE

**"MAINE TO MARYLAND" LOBSTER ROLL** \$27  
FRESH MAINE LOBSTER, CELERY, LEMON, OLD BAY, MAYO

**PERFECT PO'BOY** \$16  
SHRIMP OR OYSTERS, W/SHREDDED LETTUCE, CUCUMBER RELISH, SPICY BUFFALO

## HOMEMADE SWEETS

**RASPBERRY OLLIEJACK** \$9  
VANILLA GELATO, GRAND MARNIER SOAKED RASPBERRIES, FRESH WHIPPED CREAM

**KEY LIME MOUSSE** \$7  
BROWN BUTTER GRAHAM CRACKER LAYERS & FRESH WHIPPED CREAM

**OLIVIA'S BLONDIE SUNDAE** \$9  
FRESHLY BAKED BLONDIE, VANILLA GELATO, CARAMEL, PECANS, WHIPPED CREAM

**FALL SPICED SWEET POTATO CAKE** \$9  
HOMEMADE WITH BUTTERCREAM ICING & CHOPPED SUGARED PECANS

**CREME BRÛLÉE DUO** \$9  
CHOCOLATE AND VANILLA

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