

STARTERS

GOC CRAB HUSH PUPPIES \$10
HONEY MAPLE BUTTER

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

FRIED CALAMARI \$12
ROASTED RED PEPPER COULIS

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 LEG, 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 \$22
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 \$28 | 2 LOBSTERS \$44 ☺
STEAMED WITH 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 & CHOCOLATE, CHOPPED PECANS, WHIPPED CREAM

SPICED SWEET POTATO CAKE \$9
BUTTERCREAM ICING & CHOPPED SUGARED PECANS

CREME BRÛLÉE DUO \$9
CHOCOLATE AND VANILLA

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