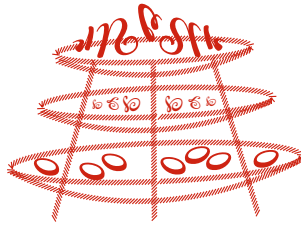




**- OYSTERS & CLAMS -**

- CHESAPEAKE OYSTERS\* 10/20
- MORATTICO CREEK OYSTERS\* 12/24
- BIG ISLAND OYSTERS\* 12/24
- RUBY SALTS OYSTERS\* 12/24
- VA OYSTER SAMPLER\* 24
- LITTLE NECK CLAMS\* 7/13



**- CRUSTACEANS -**

- SHRIMP COCKTAIL 12
- JUMBO LUMP CRAB COCKTAIL 14
- SPICED STEAMED SHRIMP 12/23
- SNOW CRAB LEGS 12/24
- DUNGENESS CRAB 14/28
- 1 1/4 LB STEAMED LOBSTER *MKT*

**- SEAFOOD TOWERS**

- CHILLED SEAFOOD TOWER oysters, clams, mussels, shrimp 36
- CHILLED MAINE LOBSTER\* oysters, clams, dungeness, steamed chilled shrimp 60
- STEAMED MAINE LOBSTER oysters, spiced shrimp, mussels, clams 55
- STEAMED SNOW CRAB oysters, spiced shrimp, mussels, clams 45

**- APPETIZERS -**

- CHESAPEAKE CRAB DIP artichokes, roasted garlic, parmesan cheese 9
- FLASH FRIED CALAMARI smoked tomato poblano sauce, chipotle aioli 9
- BUFFALO FRIED OYSTERS house made hot sauce, blue cheese, pickled celery 9
- AHI TUNA TOWER\* sesame seeds, avocado, wonton chips, wasabi soy drizzle 10
- FIRECRACKER SHRIMP sriracha, honey, kimchi slaw 10
- EDAMAME tossed in a sweet chili, garlic-soy reduction 6
- PAN ROASTED MUSSELS smoked bacon, tomatoes, garlic, white wine, butter 10
- BRUSSELS SPROUTS candied pecans, blue cheese, cranberries, balsamic drizzle 8
- TOFU "CRAB" CAKE corn salsa, chipotle aioli 9
- BAKED VA OYSTERS arugula, meyer lemon, gruyere, smoked bacon and pernod 9
- SEARED SCALLOPS smoked bacon, brown butter vinaigrette 11
- MEAT AND CHEESE BOARD (choose 3) chorizo, prosciutto, gruyere, smoked cheddar, white cheddar, blue cheese & candied pecans, blackberry jam, mustard, crostini 15

**- SOUP & SALADS -**

- VA CORN AND CRAB SOUP 4/6
- CLASSIC CAESAR parmesan, croutons, anchovies 6
- MIXED FIELD GREENS tomatoes, carrots, red onions, choice of dressing 6
- BEEF AND GOAT CHEESE mixed greens, candied pecans, cranberries, honey balsamic vinaigrette 9
- BABY ICEBERG WEDGE smoked bacon, cherry tomatoes, blue cheese, red onion, blue cheese dressing 9
- KALE SALAD egg, bacon, cheddar cheese, tomatoes, house made french dressing 9
- add steak\*, chicken, calamari, shrimp or tofu "crab" cake to any salad 5 -

**- SANDWICHES -**

- DOUBLE CHEDDAR BURGER\* white & smoked cheddar, special sauce, lettuce, tomato, red onion, brioche bun 9
- FRIED OYSTER PO BOY chipotle aioli, lettuce, tomato, leidenheimer roll 10
- PAN SEARED CRAB CAKE house tartar sauce, brioche bun 11
- CAJUN CHICKEN WRAP black beans, corn salsa, jack cheese, lettuce, tomato, chipotle aioli, brioche bun 9
- BLACK BEAN BURGER jack cheese, avocado, lettuce, tomato, chipotle aioli, brioche bun 9
- NEW ENGLAND LOBSTER ROLL celery, citrus mayo, shredded lettuce, leidenheimer roll 18

**- ENTREES -**

- BLACKENED MAHI TACOS corn salsa, red cabbage slaw, avocado, chipotle aioli, black beans and rice 15
- FISH AND CHIPS hand cut fries, red cabbage slaw, house tartar sauce 14
- FRIED OYSTER ENTREE jasmine rice, sautéed spinach and house tartar sauce 16
- BLACKENED TUNA STEAK\* mango habanero salsa, maple chipotle glaze, mashed sweet potatoes 20
- PAN SEARED SALMON dill yukons, braised kale, brown sugar meyer lemon glaze 18
- LOBSTER PASTA lobster tail, bucatini, house bacon, smoked tomato cream 20
- CRAB CAKES aligot whipped potatoes, asparagus, house tartar sauce 21
- OVEN ROASTED ROCKFISH byrd mill grit cakes, sweet corn veloute, asparagus 21
- FRIED CHICKEN aligot whipped potatoes, brussels sprouts 14
- HANGAR STEAK\* house made steak sauce, roasted potatoes, broccolini 20
- 16OZ CERTIFIED ANGUS STRIP\* horseradish cream, crab meat, roasted potatoes, asparagus 28
- 10OZ CENTER CUT PORK CHOP\* mashed sweet potatoes, braised kale, brown butter vinaigrette 18
- BLACK BEAN TACOS corn salsa, red cabbage slaw, avocado, chipotle aioli, side salad 13

**- SIDES -**

- HOUSE CUT FRIES 4
- SWEET POTATO FRIES 5
- HOUSE GARLIC BREAD 3
- GRILLED STREET CORN 4
- SMASHED DILL YUKONS 4
- ROASTED POTATOES 4
- JALAPENO CORN HUSHPUPIES 5
- "ALIGOT" WHIPPED POTATOES 6
- MASHED SWEET POTATOES 5
- RICE AND BEANS 5
- BRAISED KALE 4
- SAUTEED BROCCOLINI 6
- CRISPY BRUSSELS SPROUTS 6

\* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some foods may be cooked to order. \*



- *Signature* **COCKTAILS** -

**CUCUMBER MARTINI 8**  
house infused cucumber vodka / lime juice  
simple syrup / cucumbers

**GIN BLOSSOM MARTINI 8**  
bulldog gin / lavender simple syrup  
fresh lemon / splash of san pellegrino  
grapefruit soda

**HOT TAMALE 8**  
house infused pepper vodka / served up  
jalapeno & red hot garnish

**BURNING MANDARIN MARTINI 8**  
absolut mandarin / simple syrup  
fresh citrus / splash of cranberry  
muddled jalapeño

**MOJITO 8**  
bacardi rum / crushed ice  
fresh mint / lime / simple syrup

**DARK & STORMY 8**  
gosling's dark rum  
belvoir organic ginger beer

**HOUSE LIMEADE 8**  
tito's handmade vodka / fresh lime  
simple syrup / soda water

**PEARL JAM 8**  
plymouth gin / house made blackberry jam  
fresh lime / rosemary / splash of soda

**PALOMA 8**  
espolon blanco / cointreau / fresh lime  
agave nectar / san pellegrino grapefruit soda

**MINT JULEP 8**  
buffalo trace bourbon  
crushed ice / mint / sugar

**PIMM'S CUP 8**  
pimm's no. 1 / crushed ice  
belvoir organic ginger beer  
fresh citrus / mint

**VINTAGE TENNESSEE LEMONADE 8**  
jack daniel's / cointreau / fresh lemon juice  
honey syrup / splash of soda

*Bottled* **BEERS**

- Amstel Light
- Becks NA
- Bells Two Hearted Pale Ale
- Blue Moon Belgian Wheat
- Bold Rock Hard Cider
- Bud Light
- Budweiser
- Coors Light
- Crabbies
- Fat Tire Amber Ale Can
- Guinness Pub Draft
- Hardywood Cream Ale
- Lagunitas Pilsner
- Legend Brown
- Miller Lite
- Michelob Ultra
- Natty Bo 16oz can
- Not Your Father's Root Beer
- Modelo
- PBR 16oz can
- Sierra Nevada Pale Ale
- Stella Artois
- Tecate 16oz can
- Yuengling

*Draft* **BEERS**

- Pearl White Ale
- Devils Backbone Vienna Lager
- Goose Island Pils
- New Belgium Seasonal
- Bold Rock IPA
- Bell's Seasonal
- Starr Hill Seasonal
- COTU Ray Ray's

- *Bloody's* & **OYSTER SHOOTERS** -

**PEARL BLOODY 8**  
lemon zested rim / zing zang / classic celery

**BACON BLOODY 8**  
house made bacon vodka / zing zang  
maple syrup / bacon rim

**SMOKEY CHIPOTLE BLOODY 8**  
house infused pepper vodka / zing zang  
tabasco chipotle / fresh horseradish

**BAYOU BLOODY 8**  
old bay & rock salt rim / clamato juice  
steamed shrimp

**CLASSIC OYSTER SHOOTER 3**  
pearl white ale / tabasco

**PEARL OYSTER SHOOTER 4**  
pearl vodka / tabasco

**SPICY OYSTER SHOOTER 5**  
house infused pepper vodka  
zing zang / tabasco

**BACON OYSTER SHOOTER 5**  
house infused bacon vodka / zing zang  
maple syrup & bacon rim

- *Crushed* **MULES** -

**CLASSIC 8**  
belle isle premium moonshine  
fresh lime / simple syrup  
belvoir organic ginger beer

**KENTUCKY 8**  
maker's mark / fresh lime / simple syrup  
belvoir organic ginger beer

**SOUTH OF THE BORDER 8**  
altos blanco / fresh lime / simple syrup  
belvoir organic ginger beer

**SWEET HEAT 8**  
belle isle grapefruit moonshine  
muddled jalapeno / lime juice  
belvoir organic ginger beer

**HOT HONEY GINGER 8**  
belle isle honey habanero moonshine  
belvoir organic ginger beer  
canton / lime juice

*White*

- **WINES** -

*Red*

- Featured Whites by the glass, CA 6/24  
Pinot Grigio, Sauvignon Blanc or Chardonnay
- Tiamo Pinot Grigio, IT 8/32  
Perfumed rose & honeysuckle
- The Curator White Blend, SA 8/32  
Candied lemon and stone fruit
- Huber Gruner Veltliner, AUS 34  
Refreshing green apple, citrus and peach
- A to Z Pinot Gris, ORE 32  
Lush fruit & juicy acidity
- Patient Cottat Sauvignon Blanc, FR 8/32  
Crisp refreshing tropical fruits
- Wairau River Sauvignon Blanc, NZ 36  
Herbal with grapefruit and citrus fruits
- Butter Chardonnay, Napa CA 10/40  
Creamy with smooth vanilla scented oak
- Barboursville Chardonnay VA 42  
Crisp clean, apple, pear, lemon
- Broadbent Vinho Verde, POR 7/28  
Light, crisp and refreshing
- Guntrum Semi Dry Riesling, GER 30  
Off dry with sweet finish
- Mont Gravet Rose, FR 7/28  
Bright raspberry and blackberry

- Featured Reds by the glass, CA 6/24  
Pinot Noir or Cabernet
- Santa Julia Malbec "Organica", ARG 7/28  
Jammy dark fruit
- Five Rivers Pinot Noir, Monterey CA 9/36  
Cherry, star jasmine and spicy undertones
- Wildewood Pinot Noir, Willamette ORE 40  
Mild and fruity with a white pepper spice
- Velvet Devil Merlot, WA 9/36  
Tobacco, cherry, herb and spice
- Rex Hill Pinot Noir, Willamette ORE 50  
Smooth and earthy with a lingering finish
- The Curator, Red Blend, SA 8/32  
Big juicy exotic fruit
- Rappahannock Cabernet Franc, VA 42  
Earthy, red fruit and tobacco
- The Originals Cabernet, Walla Walla WA 10/40  
Cedar, cherries and tobacco
- Oberon Cabernet, Napa CA 50  
Candied berry, chocolate and coffee
- Cline Syrah, Sonoma CA 34  
Jammy and earthy with a dry finish
- Reckless Love, Cabernet/Syrah Blend, CA 42  
Medium bodied, mouthwatering fruit, soft tannins

*Sparkling*

- Maschio Prosecco, IT 8/32
- Mumm Blanc De Noir, Napa CA 55
- Veuve Cliquot, Reims FR 90