

Tide to Table

RAW BAR

OYSTER SHOOTERS

Plank Standard * \$ 8.00

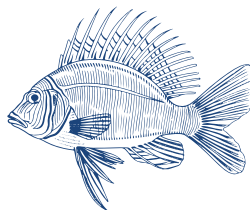
1 raw oyster, bloody mary mix, titos, lemon & cajun rim. topped with horseradish & hot sauce

View From Above * \$ 8.00

1 raw oyster, jalapeño vodka, lime, pineapple simple syrup, topped with jalapeño

So Damn Clean * \$ 8.00

1 raw oyster, cucumber & mint ketel one, lime juice & mint simple syrup, topped with fresh mint & lime



OYSTERS

Virginia Chesapeake* \$ MKT

Top Shelf* \$ MKT

1 dozen or ½ dozen

served with saltines, horseradish, mignonette & lemon wedges

STARTERS

Seasonal Chowder \$ 7.00

ask your server for more details

Strawberry Salad \$ 10.00

mixed greens, strawberry, goat cheese, sunflower seed, vinaigrette dressing

Shrimp Cocktail \$ 18.00

old bay, tartar sauce, cocktail sauce

Shrimp Toast \$ 15.00

grilled brioche, sesame seed, sweet chili sauce

Crab Nacho \$ 18.00

pepper-jack fondue, blue crab, tomato, pickled onion, jalapeño, green olive, sour cream

Ceviche* \$ 18.00

american red snapper, lime juice, coconut milk, orange segments, onion, cilantro & tortilla chips

Charcuterie Board \$ 24.00

chef's choice of artisan meats, cheeses & seasonal accompaniments

ENTREES

Maine Lobster Roll \$ 25.00

chilled lobster, mayo, celery, chives, old bay chips

Smoked Salmon BLT \$ 18.00

house smoked salmon, charred pineapple rosemary aioli, arugula, tomato, bacon, brioche, old bay potato chips on grilled brioche

Poké Bowl* \$ 18.00

marinated tuna, rice, cucumber, avocado, wasabi mayo, marinated mushrooms

Please let us know of any allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

