Avery's Maryland Grille

Chesapeake Seafood & Oysterfest

November 2026 Specials

NOVEMBER DOORBUSTER DEAL!

AYCE OPTION D

$79.95

Regular $99

All-You-Can-Eat Snow Crab Legs, Maryland Crabs, Steamed Shrimp, Clams & More!

November Only • Regular AYCE Rules Apply



Oysterfest Starters

Maryland Oyster Stew — Cup 8.95 • Bowl 13.95
Fresh oysters simmered in a rich, buttery cream broth.

Oyster Devils — 14.95
Classic deviled eggs topped with golden fried oysters and a touch of Old Bay.

The Oyster Bar



Fresh selections from the Chesapeake Bay to the cold waters of the Northeast

Harris House Oysters — Half Dozen 12 • Dozen 23
Fresh Chesapeake Bay oysters served on the half shell.

Premium East Coast Selections

Blue Points — *Connecticut / New York* — 16 / 31
Classic East Coast oysters with balanced brininess.

Choptank Sweets — *Chesapeake Bay, Maryland* — 16 / 31
Mild salinity and a sweet finish.

Salty Kiss — *Assateague Island, Virginia* — 15 / 29
Deep-cupped with a distinctly salty finish.

Moon Dancer — *Damariscotta River, Maine* — 19 / 37
Delicate brine with a sweet finish.

Irish Point — *Prince Edward Island, Canada* — 20 / 39
Firm texture and a crisp, briny finish.

East Coast Oyster Flight — 26.95
Ten premium oysters featuring two each of Blue Points, Choptank Sweets, Salty Kiss, Moon Dancer, and Irish Point.

Premium selections subject to availability.

Chargrilled Oysters

Half Dozen 14.95 • Full Dozen 28.95

Choose one preparation per half dozen • up to two per dozen

- **Garlic Parmesan** — *Roasted garlic butter, Parmesan, herbs, and Old Bay.*
- **Rockefeller** — *Creamed spinach, garlic, and Parmesan baked golden.*
- **Buffalo Blues** — *Buffalo butter and melted blue cheese.*
- **Cajun Butter Crunch** — *Cajun garlic butter, toasted panko, and fresh lemon.*

Chesapeake Entrées

Blackened Catfish Sizzler — 21.95
Fresh blackened catfish served sizzling with sautéed onions, peppers, and tomatoes. Served with flour tortillas and one side.

Oyster Po' Boy — 19.95
Crispy fried oysters on a toasted hoagie with lettuce, tomato, and spicy remoulade. Served with fries.

Chesapeake Shrimp & Grits — 22.95
Sautéed shrimp over creamy cheddar grits with smoky bacon, scallions, and Cajun butter sauce.

Fried Shrimp & Oyster Combo — 24.95
Golden fried shrimp and Chesapeake oysters, served with fries, coleslaw, and house-made remoulade.

Filet Maryland — 45.95
Grilled tenderloin topped with jumbo lump crab and Old Bay hollandaise. Served with two sides.

Signature Seafood Feasts

East Coast Broiler — 49.95
Broiled crab cake, lobster tail, and scallops, served with asparagus and corn on the cob.

Surf & Turf — 54.95
Grilled tenderloin with your choice of broiled lobster tail, ½ lb snow crab legs, or ½ dozen house oysters. Served with two sides.

Captain Mario — 42.95
½ lb snow crab legs, shrimp, mussels, clams, potatoes, sausage, corn, and cornbread.

Chesapeake Fisherman's Platter — 36.95
A Maryland crab cake, crispy fried oysters, and golden fried shrimp. Served with fries, slaw, and house-made remoulade.

MARK YOUR CALENDAR

OYSTERGIVING

Thanksgiving Eve • November 25

All-You-Can-Eat Oyster Night