

The
RAW BAR

EAST COAST OYSTERS.....	3.50/pc
WEST COAST OYSTERS.....	4/pc
MIDDLE NECK CLAMS.....	2/pc
MARINATED BANG'S ISLAND MUSSELS.....	15
JUMBO LUMP CRAB COCKTAIL.....	MP
SHRIMP COCKTAIL.....	16
CHILLED MAINE LOBSTER.....	28/52

RAW BAR TOWER • 95

CHEF'S SELECTION OF OYSTERS, CLAMS, SHRIMP, MARINATED MUSSELS, AND OTHER SEAFOOD

STARTERS

MADAI SNAPPER TARTARE

Meyer Lemon, Smoked Olive Oil,
Chervil, Hazelnut 17

WARM LOBSTER SALAD

Fingerling Potatoes, Haricot Verts, Frisée,
Sherry-Truffle Vinaigrette 22

FRITO MISTO

Calamari, Jumbo Shrimp,
Artichoke Hearts, Shishito Peppers,
Lemon Artichoke Aioli 15

CHILI-GARLIC MUSSELS

Bang's Island Mussels,
Seasoned Garlic Fries, House Aioli 18

OLDE BAR FRIES

Lump Crab, Lobster Butter,
Oyster Stout & Cheddar Fondue 18

SMOKED SALMON SPREAD

Three Garlic Aioli, Almond, Radish 14

LOBSTER BISQUE

Hearts of Palm, Black Truffle,
Crispy Leeks 14

APPLE & ARUGULA SALAD

Red Onion, Candied Hazelnuts
Granny Smith Apples,
Goat's Milk Feta 13

BUFFALO CAULIFLOWER

Buttermilk Ranch,
Gin Pickled Celery 9

CRAB FINGERS

Sautéed Cocktail Crab Claws,
Lemon Garlic Butter 17

LOBSTER

CORN DOG Whole Lobster Tail, Corn & Dashi Batter, Spicy Mustard, Seasoned Garlic Fries.....	35
LOBSTER POT PIE Smoked Mussels, Bay Scallops, Sherry Cream, Root Vegetables, Puff Pastry.....	37
TAMARIND GLAZED LOBSTER Tempura Green Beans, Garlic Chips, Lemongrass Aioli, Crispy Potatoes.....	33
LOBSTER ROLL Butter Poached Half Lobster, Split Top Bun, Celery Seed Aioli, Seasoned Garlic Fries.....	35

The
PLATES

OLDE BAR CRAB CAKE

Fresh Steamed Crab, Meyer Lemon
Watercress & Asparagus Salad 35

BIG GLORY BAY SALMON

Smashed Sunchokes, Sour Apple,
Horseradish Cream,
Smoked Roe 32

MUSHROOM N' GRAVY

Chicken Fried Maitake Mushroom,
Cheddar Biscuits, Charred Broccolini,
Mushroom Gravy 18

BAY SCALLOP PAPPARDELLE

Asparagus Cream, Speck,
Peas, Fermented Chile 22

"THE" BURGER

Caramelized Onions,
Emmentaler, Smoked Bacon,
Seasoned Garlic Fries 17

SHRIMP N' GRITS

Soft-Shell Shrimp, Vanilla Grits
Pork Andouille, Garlic Kale 18

STEAK FRITES

Herb-Marinated Butchers Steak,
Seasoned Garlic Fries,
Green Peppercorn Jus 28

BONE-IN PORK CHOP

Porcini Mushroom Rub, Lobster Rice,
Smoked Gouda Cream,
Broccoli Rabe, Salsa Verde 24

JEFF'S FRIED CHICKEN

Crystal Glaze, French Fries,
Cauliflower Slaw, Ranch Dressing 22

