

BRUNCH

THE RAW BAR

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| EAST COAST OYSTERS..... | 3.50/pc |
| WEST COAST OYSTERS..... | 4.00/pc |
| MIDDLE NECK CLAMS | 2/pc |
| JUMBO LUMP CRAB COCKTAIL | MP |
| SHRIMP COCKTAIL..... | 16 |
| ALASKAN KING CRAB (1/2 #)..... | MP |

RAW BAR TOWER

CHEF'S SELECTION OF OYSTERS, CLAMS, SHRIMP AND OTHER SEAFOOD...small 65/ large 90

STARTERS

- WARM LOBSTER SALAD
Fingerling Potatoes, Frisée,
Sherry-Truffle Vinaigrette 18
- OLDE BAR FRIES
Lump Crab, Lobster Butter,
Oyster Stout & Cheddar Fondue 16
- BUFFALO CAULIFLOWER
Buttermilk Ranch, Celery 9
- TOB CAESAR SALAD
Gem Lettuce, Fried Oysters,
Garlic Parmesan Dressing 15
- CRAB & CORN CHOWDER
Blue Crab, Guanciale, Lime Crema 13
- CRAB FINGERS
Sautéed Cocktail Crab Claws,
Lemon Garlic Butter 15
- SMOKED SALMON SPREAD
Three Garlic Aioli, Almond, Radish 14

THE EGGS

- PEEKY TOE CRAB OMELETTE
Avocado, Crème Fraiche,
Sauce Maltaise, Breakfast Potatoes
14
- MUSHROOM QUICHE
Asparagus, English Peas, Goat Cheese,
Frisee & Cucumber Salad
11

LOBSTER

- CORN DOG
Whole Lobster Tail, Corn Dashi Batter,
Spicy Mustard, Lemon Garlic Fries
33
- LOBSTER ROLL
Split Top Bun, Celery Seed Aioli,
Lemon Garlic Fries or Side Salad
35

the PLATES

- "THE" BURGER
Caramelized Onions, Alpine Cheese,
Smoked Bacon, Lemon Garlic Fries
ADD: Fried Egg \$1
17
- FRITES
Herb Marinated Butchers Steak OR Big Eye Tuna,
Lemon Garlic Fries, Green Peppercorn Jus
28
- OLDE BAR CRAB CAKE
8 oz. Jumbo Lump Crab Cake,
Watercress, Asparagus, Meyer Lemon
32
- CHICKEN N' WAFFLES
Sweet Tea & Maple Glaze, Sage Hot Sauce,
Sweet Corn Cheddar Waffles
18



*Consumers are advised that eating raw or undercooked food may increase risk of foodborne illness.