

*The*  
**RAW BAR**

EAST COAST OYSTERS.....	3.00/pc
WEST COAST OYSTERS.....	3.50/pc
MIDDLE NECK CLAMS (1/2 DOZEN).....	9
JUMBO LUMP CRAB COCKTAIL.....	18
SHRIMP COCKTAIL.....	16
MAINE LOBSTER (1/2 OR WHOLE).....	MP

**RAW BAR TOWER**

CHEF'S SELECTION OF FRESH SHELLFISH & SEAFOOD...75/150

**STARTERS**

**NE CLAM CHOWDER**  
Cherrystone Clams, Bacon,  
Potato, Thyme 9

**DEVILED EGGS**  
Chicken Liver Mousse,  
Paprika 8

**CRAB FINGERS**  
Sautéed Cocktail Crab Claws,  
Lemon Garlic Butter 14

**SNAPPER TURTLE SOUP**  
Sherry Cream, Quail Egg 12

**PEEKYTOE CRAB & BRIE DIP**  
Green Pepper,  
Fines Herbes, Lemon 17

**BUFFALO CAULIFLOWER**  
Buttermilk Ranch, Celery 9

**ICEBERG WEDGE**  
Guanciale, Everything Spice,  
Cucumber, Tomato, Lavash,  
Nate's Ranch Dressing 13

**OLDE BAR FRIES**  
Crab, Lobster Butter,  
Oyster Stoudt &  
Cheddar Fondue 15

**TATER TOTS**  
Smoked Onion Crème Fraîche 8

**PARKER HOUSE ROLLS**  
Butter, Sea Salt 2

**FISH HOUSE  
PLATTERS**

Served with House Fries or Green Salad,  
Tartar Sauce, Sweet Corn, Lemon

RED SNAPPER* 24	FRIED CALAMARI 18
1/2 MAINE LOBSTER* 29	FRIED SHRIMP 21
BIGEYE TUNA* 26	FRIED OYSTERS 22
SEA TROUT* 24	BATTERED COD 22
*BLACKENED OR LEMON GARLIC BUTTER	

**SEAFOOD  
ROLLS**

Served on Buttered Split Top Bun with  
House Fries or Green Salad

SHRIMP SALAD 17
FRIED OYSTERS 18
CRAB SALAD 18
BLACKENED TUNA 19
LOBSTER Traditional or TOB Style 28

*The*  
**SIGNATURES**

**FRIED CHICKEN**  
Crystal Glaze, French Fries,  
Sweet Corn, Nate's Ranch Dressing  
18

**THE CRAB CAKE**  
8 oz. Jumbo Lump Crab Cake,  
Watercress, Asparagus, Meyer Lemon  
25

**OLDE BAR BURGER**  
House Ground Burger, Kale &  
Cabbage Slaw, Cheddar, Tomato,  
Avocado, House Fries  
16

**BBQ SHRIMP PO' BOY**  
NOLA Style Jumbo Shrimp,  
Creole Seasoning, French Bread  
22

*The*  
**DESSERTS**

STRAWBERRY SHORTCAKE (FOR 2) – Cream Cheese Mousse, Strawberry Mint Sorbet.....	13
SEASONAL PIE A LA MODE .....	9