

*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
ALASKAN KING CRAB (1/2 #).....	MP

**RAW BAR TOWER**

CHEF'S SELECTION OF OYSTERS, CLAMS, SHRIMP COCKTAIL, AND CRAB...50/75

**STARTERS**

<p><b>SNAPPER TURTLE SOUP</b> Sherry Cream, Quail Egg 12</p> <p><b>CRAB &amp; CORN CHOWDER</b> Blue Crab, Guanciale, Lime Crema 13</p> <p><b>MADAI SNAPPER</b> Meyer Lemon, Chervil, Hazelnut 15</p> <p><b>HAMACHI PASTRAMI</b> Gerkins, Pickled Pearl Onion, Dijon, Pumpkernickle 14</p>	<p><b>CRAB FINGERS</b> Sautéed Cocktail Crab Claws, Lemon Garlic Butter 14</p> <p><b>LEMON GARLIC FRIES</b> 5 With Oyster Stout Cheddar Fondue 7</p> <p><b>OLDE BAR FRIES</b> Lump Crab, Lobster Butter, Oyster Stout &amp; Cheddar Fondue 15</p>	<p><b>SMOKED SALMON SPREAD</b> Three Garlic Aioli, Almonds, Radish 14</p> <p><b>BUFFALO CAULIFLOWER</b> Buttermilk Ranch, Celery 9</p> <p><b>WARM LOBSTER SALAD</b> Fingerling Potatoes, Frisee, Sherry Truffle Vinaigrette 16</p> <p><b>TOB CAESAR SALAD</b> Gem Lettuce, Fried Oysters, Brown Butter Crisp, Garlic Parmesan Dressing 14</p>
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**SEAFOOD ROLLS**

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

<p>JG SHRIMP SALAD 16</p> <p>FRIED OYSTERS 18</p> <p>TOB BUTTERED LOBSTER 28</p> <p>COLD MAINE LOBSTER 27</p> <p>FRIED SHRIMP 16</p>
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**BURGER 13**

8oz House Ground Burger Served on Sesame  
Pan au Lait Roll, Tomato, Boston Bibb, Smoked  
Thousand Island

ADDITIONS:

CABOT SHARP CHEDDAR 2	AVOCADO 2
ROTH MOODY BLUE 2	CARMELIZED ONIONS 2
LAURA CHANEL GOAT 2	TRUFFLED MUSHROOMS 3
SMOKED BACON 2.5	FRIED EGG 1.5

*The*  
**PLATES**

<p><b>JEFF'S FRIED CHICKEN</b> Crystal Glaze, French Fries, Cauliflower Slaw, Ranch Dressing 18</p> <p><b>TUNA FRITES</b> Herb Marinated Yellowfin Tuna, Lemon Garlic Fries, Green Peppercorn Jus 28</p> <p><b>OLDE BAR CRAB CAKE</b> 8 oz. Jumbo Lump Crab Cake, Watercress, Asparagus, Meyer Lemon 25</p>	<p><b>LOBSTER CORN DOG</b> Sweet Corn Bread Batter, Spicy Mustard, Lobster Aioli, Lemon Garlic Fries 29</p> <p><b>BAY SCALLOP PAPPARDELLE</b> Asparagus Cream, Speck, Peas, Fermented Chile 18</p> <p><b>STRIPED BASS</b> Celery Root, Wild Mushroom, Watercress, Truffle 26</p>
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