

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,
Chicken Skin, Paprika 8

CRAB FINGERS
Sautéed Cocktail Crab Claws,
Lemon Garlic Butter 14

SNAPPER TURTLE SOUP
Sherry Cream, Quail Egg 12

BROILED OYSTERS
Smoked Herb Butter,
Lemon Sabayon, Parmesan 15

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	FRIED CATFISH 21
*BLACKENED OR LEMON GARLIC BUTTER	STUFFED CRAB 26

**SEAFOOD
ROLLS**

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

SHRIMP SALAD 17
FRIED OYSTERS 18
CRAB SALAD 18
KIPPERED SALMON 15
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 – Vanilla Ice Cream.....	9