

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 AND OTHER SEAFOOD...small 50/ large 75

STARTERS

MADAI SNAPPER TARTARE
Meyer Lemon, Chervil,
Hazelnut 15

CALAMARI MISTO
Squid Ink Batter, Corn Meal Dredge,
Shishito Peppers, Spicy Old Bay Aioli 14

SNAPPER SOUP
Sherry Cream, Quail Egg 12

CURED HAMACHI PASTRAMI
Gerkins, Pickled Pearl Onion,
Dijon, Pumpkernickel Migas 14

SUNCHOKO TOAST
Cauliflower Purée, Sunchoke Chips,
Goat Cheese Fondue 13

CRAB & CORN CHOWDER
Blue Crab, Guanciale, Lime Crema 13

STEAK TARTARE
Smoked Oyster Aioli,
Charred Onion, Marble Rye 15

SMOKED SALMON SPREAD
Three Garlic Aioli, Almond, Radish 14

TOB CAESAR SALAD
Gem Lettuce, Fried Oysters,
Garlic Parmesan Dressing 14

CRAB FINGERS
Sautéed Cocktail Crab Claws,
Lemon Garlic Butter 14

LOBSTER

STEAMED – Half Lobster, Drawn Butter, Green Beans, Herb Roasted Potatoes.....	34
POT PIE – Smoked Scallops, Sherry Cream, Root Vegetables, Puff Pastry.....	35
CRAB STUFFED –Half Lobster Stuffed with Crab, Haricot Verts, Almonds, Roasted Potatoes.....	39
WARM LOBSTER SALAD – Fingerling Potatoes, Frisée, Sherry Truffle Vinaigrette.....	16
CORN DOG – Sweet Corn Bread Batter, Lobster Aioli, Spicy Mustard, Lemon Garlic Fries.....	29

The
PLATES

OLDE BAR CRAB CAKE
8 oz. Jumbo Lump Crab Cake,
Watercress, Asparagus, Meyer Lemon
25

WINTER SQUASH RISOTTO
Pecorino, Squash Purée,
Brown Butter, Sage
18

TUNA FRITES
Herb Marinated Yellowfin Tuna,
Lemon Garlic Fries, Green Peppercorn Jus
28

BAY SCALLOP PAPPARDELLE
Asparagus Cream, Speck,
Peas, Fermented Chile
18

STRIPED BASS
Celery Root, Wild Mushroom,
Watercress, Truffle
26

CHICKEN 'N RICE PURLOO
Roasted Chicken Breast, Carolina Gold Rice,
Okra, Smoked Pork & Chicken Sausage
25

