

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

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

WARM LOBSTER SALAD
Fingerling Potatoes, Frisée,
Sherry-Truffle Vinaigrette 16

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

OLDE BAR FRIES
Lump Crab, Lobster Butter,
Oyster Stout & Cheddar Fondue 15

BUFFALO CAULIFLOWER
Buttermilk Ranch, Celery 9

SMOKED SALMON SPREAD
Three Garlic Aioli, Almond, Radish 14

CRAB FINGERS
Sautéed Cocktail Crab Claws,
Lemon Garlic Butter 14

LOBSTER

CORN DOG – Half Lobster Tail, Corn Dashi Batter, Spicy Mustard, Lemon Garlic Fries.....	29
LOBSTER POT PIE – Smoked Scallops, Sherry Cream, Root Vegetables, Puff Pastry.....	35
CRAB STUFFED –Half Lobster Stuffed with Crab, Haricot Verts, Almonds, Roasted Potatoes.....	39
LOBSTER ROLL – Split Top Bun, Celery Seed Aioli, Lemon Garlic Fries or Side Salad.....	28

The
PLATES

OLDE BAR CRAB CAKE
8 oz. Jumbo Lump Crab Cake,
Watercress, Asparagus, Meyer Lemon
26

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

Frites
Herb Marinated Butchers Steak OR Big Eye Tuna,
Lemon Garlic Fries, Green Peppercorn Jus
28

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

BAY SCALLOP PAPPARDELLE
Asparagus Cream, Speck,
Peas, Fermented Chile
19

"THE" BURGER
Caramelized Onions, Alpine Cheese,
Smoked Bacon, Lemon Garlic Fries
17

JEFF'S FRIED CHICKEN
Crystal Glaze, French Fries,
Cauliflower Slaw, Ranch Dressing
18

