

The
RAW BAR

EAST COAST OYSTERS.....	3.50/pc
WEST COAST OYSTERS.....	4/pc
MIDDLE NECK CLAMS.....	2/pc
JUMBO LUMP CRAB COCKTAIL.....	MP
SHRIMP COCKTAIL.....	16
ALASKAN KING CRAB (1/2 #).....	MP

RAW BAR TOWER

CHEF'S SELECTION OF OYSTERS, CLAMS, SHRIMP AND OTHER SEAFOOD...small 65/ large 90

STARTERS

MADAI SNAPPER TARTARE
Meyer Lemon, Smoked Olive Oil, Chervil, Hazelnut 15

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

WARM LOBSTER SALAD
Fingerling Potatoes, Haricot Verts, Frisée,
Sherry-Truffle Vinaigrette 18

TOB CAESAR SALAD
Gem Lettuce, Fried Oysters,
Garlic Parmesan Dressing 15

OLDE BAR FRIES
Lump Crab, Lobster Butter,
Oyster Stout & Cheddar Fondue 16

BUFFALO CAULIFLOWER
Buttermilk Ranch, Celery 9

SMOKED SALMON SPREAD
Three Garlic Aioli, Almond, Radish 14

CRAB FINGERS
Sautéed Cocktail Crab Claws,
Lemon Garlic Butter 15

LOBSTER

CORN DOG – Whole Lobster Tail, Corn & Dashi Batter, Spicy Mustard, Lemon Garlic Fries.....	33
LOBSTER POT PIE – Smoked Mussels, Bay Scallops, Sherry Cream, Root Vegetables, Puff Pastry.....	37
CRAB STUFFED – Half Lobster Stuffed with Crab, Haricot Verts, Almonds, Roasted Potatoes.....	39
LOBSTER ROLL – Butter Poached Half Lobster, Split Top Bun, Celery Seed Aioli, Lemon Garlic Fries.....	35

The
PLATES

OLDE BAR CRAB CAKE
Fresh Steamed Crab, Meyer Lemon
Watercress & Asparagus Salad
32

HALIBUT
Celery, Clam Broth, Fingerling Potatoes,
Walnut & Arugula Pistou
32

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

PEA & PECORINO RISOTTO
Charred Spring Onion, Wild Mushrooms
Pistachio, Creme Fraiche
19

BAY SCALLOP PAPPARDELLE
Asparagus Cream, Speck,
Peas, Fermented Chile
22

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

JEFF'S FRIED CHICKEN
Crystal Glaze, French Fries,
Cauliflower Slaw, Ranch Dressing
21

