

The
OLDE BAR

CCD FALL RESTAURANT WEEK

\$35 per person
Plus Tax, Gratuity & Beverages

FIRST COURSE

Choose 1

1/2 DOZEN OYSTERS
Verjus Mignonette,
Cocktail Sauce

NE CLAM CHOWDER
Cherry Stone Clams, Bacon,
Potato, Thyme

SHRIMP COCKTAIL
Jumbo Prawns

ICEBERG WEDGE
Guanciale, Everything Spice,
Cucumber, Tomato, Lavash,
Nate's Ranch Dressing

PEEKYTOE CRAB & BRIE DIP
Green Pepper, Fines Herbes,
Lemon

CRAB FINGERS
Sauteed Cocktail Crab Claws,
Lemon Garlic Butter

SECOND COURSE

Choose 1

PLATTERS

Served with House Fries or Green Salad,
Tartar Sauce, Sweet Corn, Lemon

RED SNAPPER*

SEA TROUT*

FRIED CALAMARI

FRIED SHRIMP

FRIED OYSTERS

Blackened or Lemon Garlic Butter

FRIED CHICKEN

Crystal Glaze,

French Fries, Sweet
Corn, Nate's Ranch

Dressing

ROLLS

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

SHRIMP SALAD

FRIED OYSTER

CRAB SALAD

LOBSTER ROLL

Traditional or TOB Style

OLDE BAR BURGER

House Ground Burger,

Kale & Cabbage Slaw,

Cheddar, Tomato,

Avocado, House Fries

DESSERT

Choose 1

STRAWBERRY SHORTCAKE

Cream Cheese Mousse,
Strawberries, Shortcake

HUCKLEBERRY VERRINE

Mascarpone Panna Cotta,
Huckleberries, Brown Butter Crumb

FEATURED COCKTAILS

HIME \$10

Haku Vodka, Green Tea Shochu, Orange
Juice, Lemon, Orange Bitters, Tiki Bitters

KENTUCKY MOON \$10

Maker's Mark Bourbon
Whiskey, Ginger Syrup, Lemon