

*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 REMOULADE.....	18
CHILLED MAINE LOBSTER (1/2 OR WHOLE).....	22/40

**RAW BAR TOWER**

CHEF'S SELECTION OF FRESH SHELLFISH & SEAFOOD...75/150

**STARTERS**

NE CLAM CHOWDER  
Cherrystone Clams, Bacon,  
Potato, Thyme  
9

SNAPPER TURTLE SOUP  
Sherry Cream, Quail Egg  
12

ICEBERG WEDGE  
Roasted Tomato, Egg,  
Pickled Pearl Onions  
Choice of Roquefort,  
Lemon Buttermilk, or  
"1890" Dressing  
11

BUFFALO CAULIFLOWER  
Buttermilk Ranch, Scallion  
8

CRAWFISH CROQUETTES  
Andouille Sausage, Creole Remoulade  
12

DEVILED EGGS  
Capers, Tarragon  
5

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

BEEF FAT FRIES  
Old Bay Mayo  
8

FRIED OYSTERS  
Tomato, Horseradish,  
Fennel & Jalapeno Aioli  
12

CAPE COD MUSSELS  
Chorizo, Tomato Confit,  
Almond Broth, Sourdough Toast  
15

*The*  
**PLATES**

BRICK CHICKEN – Broccoli Rabe, Mozzarella Potato Puree, Crawfish Sauce.....	23
SHRIMP & GRITS – Fried Green Tomatoes, Green Chile Grits, Shellfish Cream.....	24
FISH & CHIPS – Battered Cod, Malt Vinegar Mayo, Beef Fat Fries.....	18
OLDE BAR BURGER – House Ground Burger, Kale & Cabbage Slaw, Cheddar, Tomato, Avocado, Fries.....	18
LOBSTER ROLL – 1/2 Maine Lobster, Celery Seed Mayo, Old Bay Chips.....	26
THE CRAB CAKE – 8 Oz. Jumbo Lump Crab Cake, Watercress, Asparagus, Meyer Lemon.....	28
MARKET FISH– Roasted Cauliflower, Caper & Brown Butter Emulsion.....	MP
STEAK OSCAR – Prime Culotte Steak, Crab Hollandaise, Artichoke Jus.....	32


**LOBSTER DINNER**

Whole Maine Lobster, Drawn Butter,  
Salt Roasted Fingerling Potatoes, Sweet Corn  
48

**COWBOY RIBEYE (20 oz.)**

Bone-In Hereford Ribeye, Asparagus,  
Choice of: Oscar or Wild Mushrooms & Roquefort  
50

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**DESSERTS**

 STRAWBERRY SHORTCAKE (FOR 2) – Cream Cheese Mousse, Strawberry Mint Sorbet.....	13
BAKED ALASKA (FOR 2) – Dark Chocolate Cake, Peppermint and Chocolate Ice Cream, Chartreuse.....	12



\$1 of each dessert sold goes to support the Garces Foundation



\*Consumers are advised that eating raw or undercooked food may increase risk of foodborne illness.