

*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 Choice of Cocktail Sauce or Creole Remoulade.....	18
CHILLED MAINE LOBSTER (1/2 OR WHOLE).....	22/40

**RAW BAR TOWER**

CHEF'S SELECTION OF FRESH SHELLFISH & SEAFOOD...85/150

**STARTERS**

<p><b>DEVILED EGGS</b> Capers, Tarragon 5</p> <p><b>BUFFALO CAULIFLOWER</b> Buttermilk Ranch, Scallion 9</p> <p><b>FRIED CALAMARI</b> Pepperoncini Aioli, Piperade 11</p> <p><b>OYSTER PO' BOY</b> Celery Seed Mayo, Cabbage Slaw, Tomato 12</p>	<p><b>ICEBERG WEDGE</b> Roasted Tomato, Egg, Pickled Pearl Onions Choice of Roquefort or Buttermilk 11</p> <p><b>MIXED GREEN SALAD</b> Fines Herbes, Red Onion, Hazelnut Vinaigrette 11</p> <p><b>OLDE BAR FRIES</b> Crab, Lobster Butter, Oyster Stoudt &amp; Cheddar Fondue 15</p>	<p><b>NE CLAM CHOWDER</b> Cherrystone Clams, Bacon, Potato, Thyme 9</p> <p><b>SNAPPER TURTLE SOUP</b> Sherry Cream, Quail Egg 12</p> <p><b>CAPE COD MUSSELS</b> Chorizo, Tomato Confit, Almond Broth, Sourdough Toast 15</p>
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**PLATES**

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


**TOB MIXED GRILL**

(SERVES 2)  
1/2 Lobster, Jumbo Prawns, Clams,  
Bacon, Salt Roasted Potatoes, Red Chile Butter,  
Sourdough  
55

**COWBOY RIBEYE (20 OZ.)**

Bone-In Hereford Ribeye, Asparagus,  
Choice of: Oscar or  
Wild Mushrooms & Roquefort  
55

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**DESSERTS**

 <b>STRAWBERRY SHORTCAKE (FOR 2)</b> - Cream Cheese Mousse, Strawberry Mint Sorbet.....	13
<b>BAKED ALASKA (FOR 2)</b> - 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.