



OYSTERS ROCKAFELLER Six baked oysters with creamed spinach, bacon, and breadcrumbs. Topped with Mother's brand chow cho	ow18
HAND ROLLED MEATBALLS In a slow simmered tomato sauce with topped with parmesan cheese	9
HOT CRAB DIP Blue crab in a warm creamy dip with Old Bay and cheddar cheese. Served with tortilla chips	9
KOREAN FRIED CHICKEN WINGS Unbelievable crispy wings with a sticky, spicy, and slightly sweet yangnyeom sauce	11
STEAMED MUSSELS With white wine, lemon, butter, and herbs. Served with toasted baguette slices	12
LOBSTER MAC & CHEESE Cavatappi pasta and tender bites of lobster meat in a garlic parmesan cream sauce	16
FRIED BRUSSELS SPROUTS Cooked to perfection and tossed with sweet soy sesame sauce	9
BANG BANG SHRIMP Flash fried crispy buttermilk shrimp, drizzled with sweet Thai chili aioli	9
JUMBO SHRIMP COCKTAIL Half pound of tender poached shrimp with a classic cocktail sauce and horseradish cream	18
JALEPENO BACON HUSHPUPPIES Drizzled with local honey and Old Bay seasoning	8
SHRIMP TOAST Triangles of brioche toast with a crispy layer of savory shrimp mousse. Served with sweet Thai chili sauce	7
Soups Soups	
SHE CRAB Our famous velvety crab bisque finished with sherry crème fraîche and chives	owl 6
NEW ORLEANS GUMBO Hearty and rich, made in the Louisiana style. Loaded with shrimp, chicken, andouille, tasso, veggies, okra,	, and corn.
Topped with rice and scallions	owl 7
Salads So-	
MARKET GREEN SALAD With goat cheese, pickled red onion, spiced pecans, and a champagne vinaigrette	7
CAESAR SALAD Chopped romaine with house Caesar dressing, croutons, parmesan, and sun dried tomatoes	7
PEAR AND WALNUT Mixed greens, crunchy cabbage, dried pears and cranberries, walnuts, bleu cheese, and a dijon-pear vinaigrette	9
COBB SALAD Crunchy mixed greens, avocado, bacon, bleu cheese crumbles, tomato, cucumber, boiled egg, ranch dressing	12
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Add: Chicken \$6 Shrimp \$9 Salmon \$14 Crab Cakes \$16 4 oz Filet \$24