

CORDELIA

20 FISHBAR 24



SHELLFISH TOWERS

The Selkie* · 65

12 oysters, 6 jumbo shrimp
GF

The Mermaid* · 78

12 oysters, 6 jumbo shrimp,
jumbo lump crab dijonnaise
GF

Oysters Royale* · 118

12 oysters, calvisius italian
white sturgeon caviar
GF

The Gilded Sea* · 175

24 oysters, 12 jumbo shrimp,
chilled lobster, jumbo lump crab
dijonnaise
GF

RAW BAR

Jumbo Shrimp Cocktail

EACH · 4.⁵⁰ | THREE · 13 | SIX · 25
GF

Chilled Maine Lobster · 28

horseradish crème fraîche
GF

Bluefin Tuna Carpaccio* · 21

english peas, cherry tomato,
pickled chanterelle, white soy glaze

Hamachi Crudo* · 23

aji amarillo, cucumber, citrus,
cilantro, pepita
GF

Fluke Crudo* · 21

charred serrano-lime "vinaigrette",
burnt pineapple, cilantro
GF

Oysters on the Half-Shell*

choose one type or mix and match | GF

FORTUNE small size, slightly briny with a sweet finish | WINE HARBOR, NOVA SCOTIA

KATAMA BAY large size, slightly briny with a sweet finish | KATAMA BAY, MA

PINK MOON small size, slightly briny with a sweet finish | HUNTER RIVER, PEI

WELLFLEET medium size, crisp and briny with a sweet finish | WELLFLEET HARBOR, MA

SINGLE · 4 | ½ DOZEN · 23 | DOZEN · 42

SHUCKED TO ORDER, SERVED WITH PURPOSE.

Cordelia's oysters are sourced from top growers on both coasts, cold-shucked to order, and served within five minutes of shucking. We exceed FDA safety standards with bi-monthly lab testing and proudly recycle shells through the Oyster Recovery Partnership.

SMALL PLATES

Pan Rustico · 9

whipped butter, anchovy-olive oil

Rhode Island Calamari · 18

toasted fennel seed, aleppo oil
GF

Potted Jumbo Lump Crab · 22

grilled sourdough, lemon-herb schmear

Clams Casino · 17

sofrito butter, basil breadcrumbs, grana padano

Zafra Spiced Bluefin Tuna* · 21

shiitake mushrooms,
charred bok choy, black garlic
GF

Burrata · 21

heirloom tomato conserva, tomato espuma, pesto
GF, VG

Coal-Roasted Oysters · 22

fermented pork butter, grana padano
GF

Little Gem Lettuce · 17

anchovy, cherry belle radish,
lemon-pepper dressing
GF

Bangs Island Mussels · 21

pancetta, baby fennel, serrano chili, white wine

Chicken Chermoula · 18

harissa-spiced yogurt
GF

Tinned Seafood

SERVED ON FOCACCIA TOAST

Güeyu Mar Sardines · 15

peperonata, arugula, whipped butter

Yellowfin Tuna Belly · 17

zucchini purée, hazelnut gremolata, dill

Curry Spiced Mackerel · 14

heirloom tomato, cilantro, aioli

CAVIAR

CRISPY KENNEBEC POTATO TOPPED WITH A 6 GRAM CAVIAR BUMP,
CREAMY BURRATA & CHIVE

Calvisius Italian "Siberian Sturgeon" · 20

hints of umami & sea salt
with a buttery finish
GF

Calvisius Italian White Sturgeon · 18

hints of green olive, luscious
mouthfeel, refined salinity
GF

Smoked Rainbow Trout · 15

briny, smoky & buttery
with a crisp pop
GF

OYSTER HAPPY HOUR

Half-Price Oysters &
Shellfish Towers

Sneaky Champagne Prices

Select Wines & Cocktails \$9

Miller High Life \$5

MON-FRI: 4-6PM

DAILY: 9PM-CLOSE



LARGE PLATES

- Jumbo Lump Crab Cake** 45
corn & tomato chesapeake, french fries, old bay aioli
- Rainbow Trout** 28
blistered green beans & radish salad, brown butter almonds, smoked trout roe beurre blanc
- Seafood Spaghettini** 32
shrimp, calamari, clams, mussels, basil, sungold tomatoes
- Alaska King Salmon*** 40
7-DAY DRY-AGED | maitake mushrooms, blistered scallions, sherry vinaigrette
GF
- Giant Tiger Prawns** 39
blistered patty pan squash & heirloom tomatoes, sultanas, chermoula
- Whole Black Sea Bass** 42
8-HOUR DRY-AGED | cherry tomato confit, cerignola olive relish, basil
GF
- Lemon-Rosemary Half Chicken** 36
rainbow swiss chard, roasted easter egg radish, brown butter sauce
GF
- Iberico Pork Pluma*** 44
white corn grits, mustard greens, chanterelle mushrooms, cherry mostarda, 8oz
GF
- Roseda Farms New York Strip Steak*** 54
confit pee wee potatoes, fire roasted radicchio & scallions, chimichurri, 14oz
GF
- Aberdeen Angus Cheeseburger*** 21
thick-cut bacon, aged cheddar, arugula, "the sauce", sesame seed bun, french fries

TO SHARE

served with your choice of three sauces | additional sauces +\$2

Pamlico Sound Fluke · 78

3-DAY DRY-AGED | buttery & tender,
north carolina, 48oz

SERVES THREE TO FOUR

GF

Chesapeake Bay Rockfish · 58

delicate & sweet, maryland, 32oz

SERVES TWO

GF

CHERMOULA | GF, VG

BROWN BUTTER | GF

PIZZAIOLO SAUCE | GF, VG

BLACK GARLIC | GF, VG

SMOKED CHIMICHURRI | GF, V

SIDES

Corn & Tomato Chesapeake · 8

sweet basil, sungold tomatoes

GF, VG

Blistered Haricot Vert · 8

lemon, brown butter, almonds

GF, VG

Crispy Kennebec Potatoes · 10

peperonata, brava sauce, aioli

GF, VG

Ember-Roasted

Patty Pan Squash · 9

charred scallion vinaigrette, basil,

hazelnuts

GF, VG

Charred Maitake Mushrooms · 9

sherry vinaigrette, scallion,

black garlic molasses

GF, VG

House-Made Fries · 10

malt vinegar aioli

VG



WE USE MIBRASA CHARCOAL OVENS,

CUSTOM-MADE IN GIRONA, SPAIN.

OUR CHARCOAL IS A SIGNATURE

BLEND OF SUSTAINABLY SOURCED

OAK, CHERRY, AND APPLE WOODS

FROM WOODWIRKS IN VIRGINIA.

GF | gluten-friendly VG | vegetarian V | vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEASONAL COCKTAILS

LIGHT & BRIGHT

Absinthe Frappe • 16

mt. defiance absinthe, mint, simple, lime, q club soda

Morning Dew • 16

st. germain elderflower, italicus rosolio di bergamatto, musaragno 'babbo' prosecco, q club soda

Spice of Life • 15

stoli vodka, st. george spiced pear, basil, lemon, q ginger beer

Diamonds & Dollars • 15

hayman's navy strength gin, pierre ferrand dry curacao, lemon, housemade grenadine, q grapefruit soda

REFRESHING WITH A KICK

Bao Bao • 15

coconut fat washed stoli vodka, pandan, kaffir, lime

Colada Dreams • 16

hamilton 151 rum, myers dark rum, giffard brésil du banana, giffard coco de noix, pineapple, lime

Omerta • 16

corazón blanco tequila, don ciccio ambrosia, solerno blood orange, strawberrry-basil, lime

Tiger's Milk - Clarified Milk Punch • 19

chacho jalapeño aguardiente, smith & cross jamaican rum, oloroso sherry, mt. defiance absinthe, cinnamon, coconut, pineapple, lime

RICH & CREAMY

Bye, Felicia • 22

don julio reposado tequila, espresso, giffard cacao, licor 43, coconut milk

STIRRED & BOOZY

Smoke on the Water • 17

400 conejos mezcal, blume marillen apricot eau-de-vie, luzardo bitter, italicus rosolio di bergamatto, mancino sakura vermouth

Ocean of Fire • 21

moroccan mint infused willett 4 year rye whiskey, lagavulin 16 year single malt, maple, bittermens 'xocolatl' mole bitters

The Dark Knight • 17

green river 'full proof' bourbon, nux alpina nocino, cascara, fee brothers black walnut bitters, cherry wood smoke

NON-ALCOHOLIC

All Spritzed Out • 12

ritual tequila alternative, strawberry-basil, lemon, q club soda, chauvin na brut rosé

Sunfish • 12

ritual tequila alternative, giffard coco de noix, grapefruit, cinnamon, lime, q ginger beer

Phony Negroni • 12

st. agrestis phony negroni

WINES BY THE GLASS

SPARKLING

Babbo 'Musaragno' Prosecco, Veneto, Italy, NV.....	14	50
Jansz Brut Rosé, Tasmania, Australia, NV.....	18	66
Drappier Brut, Champagne, France, NV.....	28	108

WHITE

Melon B Sauvignon Blanc, Jérémie Huchet 'Chapeau Melon' Loire Valley, France, 2023	13	46
Robola, Orealios Gaea 'R', Cephalonia, Greece, 2023.....	13	46
Grüner Veltliner, Steininger 'Classic', Kamptal, Austria, 2023.....	14	50
Riesling, Domaine Trimbach '360th Anniversary' Alsace, France, 2016	32	91
Ribolla Gialla/Friulano, Massican 'Annia', Napa Valley, CA, 2022	18	66
Chardonnay, Au Bon Climat, Santa Barbara, California, 2022	19	72
Chardonnay, Domaine Costal 1er Vaillons Burgundy, France 2022	31	130
Chardonnay, Domaine Larue St. Aubin 1er Les Cortons, Burgundy, France, 2022	45	144
Riesling (Off-Dry), Heinz Eifel Kabinett, Mosel, France, 2022.....	14	50

ROSÉ

Domaine Triennes, Méditerranée, France 2023.....	14	50
Domaines Ott 'Château de Selle', Côtes de Provence, France, 2023.....	30	110

RED

Pinot Noir, Maison Noir 'Opp', Willamette Valley, OR, 2022	16	58
Syrah, Julien Cecillon 'Les Gravières' Vdf, N. Rhone, France, 2022	15	54
Cabernet Franc, Domaine du Pallus Chinon 'Messanges', Loire Valley, France, 2021	13	46
Mencia, Guimaro Ribeira Sacra, Galicia, Spain, 2023	14	50
Aglianico, La Capranera, Campania, Italy, 2022.....	15	54
Pinot Noir, Radio Coteau Dierke, Anderson Valley, CA, 2022.....	48	142
Nerello Mascalese, Passopisciaro 'Passorosso', Sicily, Italy, 2022	27	96
Cabernet Sauvignon, Burgess 'Contadina', Napa Valley, CA, 2018.....	23	68
Cabernet Sauvignon, Far Mountain 'Fission' Moon Mountain, Sonoma, CA, 2022 ...	43	125

BEERS & BEYOND

DRAFT BEER

Old Time Lager	8
EVO 'DelMarVa Pure Pils' Pilsner	9
Crooked Crab 'Haze For Daze' Pale Ale..	9
Other Half 'Blue Crab' Double Dry Hopped Hazy IPA.....	10
Heavy Seas 'Loose Cannon' 'American-Style' IPA	9
Guinness Stout	10

HARD SELTZER

High Noon Pineapple.....	8.5
Bravazzi Blood Orange.....	8.5

BOTTLES & CANS

Miller High Life	7
Port City 'Optimal Wit' Witbier.....	8
Brasserie Dupont Saison	12
Austin Street 'Rally' Session IPA	12
Grimm 'Double Negative' Imperial Stout	14
Graft 'Farm Flor' Cider	10
Kit NA Brewing Blonde.....	8.5
NON-ALCOHOLIC	
Athletic 'Run Wild' IPA	8.5
NON-ALCOHOLIC	

FEATURED COCKTAIL

Best in Show • 16

Tito's will donate \$1 to the Humane Rescue Alliance for every cocktail sold. To further support local rescue efforts, we've included Maggie's Farm Falernum, a locally made spirit, that's supported pet rescue charities by donating \$1 per bottle since 2018.

HAPPY HOUR

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Sneaky Champagne Prices
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