



STARTERS

Parker House Rolls · 10

pimento cheese, chives

VG

Hamachi Crudo* · 23

sour cherry vinaigrette, cured dark cherries, serrano, almonds, basil oil, arugula

GF

Tomato & Nectarine Salad · 16

red wine vinaigrette, red onion, basil, mozzarella

GF, VG

Chicken Chermoula · 18

harissa-spiced yogurt

GF

Grilled Octopus Salad · 21

marinara, arugula, olives, marinated peppers, fresno chili, potato, fried capers

Rhode Island Calamari · 19

toasted fennel seed, aleppo oil

GF

Jumbo Lump Crab Gratin · 22

whipped lemon-herb cream cheese, old bay, grilled sourdough

SALADS

Charred Wedge Salad · 17

ranch dressing, bacon, cherry tomatoes, pickled shallots, breadcrumbs, blue cheese crumbles

GF

Honeycrisp Apple & Celery Salad · 16

arugula, grafton clothbound cheddar, dates, pistachio, hot honey vinaigrette

GF, VG

Little Gem Caesar · 16

grana padano, black pepper, garlic croutons

SIDES

Creamed Corn · 11

charred corn, parmesan, tarragon, black pepper

GF, VG

Blistered Shishito Peppers · 8

white bbq sauce, toasted sesame seeds

GF, VG

Charred Maitake Mushrooms · 11

sherry vinaigrette, scallion, black garlic molasses

GF, VG

Thick-Cut French Fries · 10

tomato aioli

GF, VG

Charred Summer Vegetables · 9

lemon vinaigrette, basil

GF, VG

RAW BAR

Oysters on the Half-Shell

*choose one type or mix and match. served with cocktail sauce and mignonette | **GF***

FORTUNE

small size, briny, crisp finish

WINE HARBOR, NOVA SCOTIA

JIMMY FUND GOLDS

medium size, bold brine, crisp clean finish

MAQUOIT BAY, ME

SPINNEY CREEK

large size, plump in the shell with a briny finish

ELIOT, ME

WELLFLEET

medium size, plump, very briny finish

WELLFLEET HARBOR, MA

SINGLE · 4 | ½ DOZEN · 24 | DOZEN · 44

Jumbo Shrimp Cocktail

EA · 4⁷⁹ | THREE · 13 | SIX · 25

The Nessie Shellfish Platter* · 84

6 oysters, 3 Jumbo Shrimp Cocktail

The Mermaid Shellfish Tower* · 84

12 oysters, 6 jumbo shrimp, jumbo lump crab dijonnaise

The Gilded Sea Shellfish Tower* · 175

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

A CORDELIA OYSTER IS...

A Cordelia oyster is sourced from premier growers across North America, expertly shucked to order, and served chilled within five minutes for peak freshness and flavor. Every oyster is held to safety standards exceeding FDA requirements. 100% of our shells are recycled through the Oyster Recovery Partnership to help restore oyster reefs throughout the Chesapeake Bay.

COAL ROASTED OYSTERS

‘Nduja Pork Butter* calabrian chili, parsley, grana padano · 22 **GF**

Cajun Butter* low country spices, scallion, parmesan · 22 **GF**

Miso Butter* toasted sesame, crispy shallot · 22

ENTRÉES

Whole Grilled Branzino · 48

stewed sungold tomatoes, gigante beans, kale, citrus pesto, pine nuts

GF

Lemon-Rosemary Half Chicken · 38

swiss chard, cipollini onion, heirloom carrots, sherry-brown butter sauce

GF

Steak Frites* · 37

cedar river farms 8 oz ny strip steak, green peppercorn sauce, thick-cut french fries

GF

Double Cut Lamb Chops · 46

smoked eggplant puree, zucchini, summer squash, sweet peppers, castelvetrano relish, pistachio

GF

Whole Rainbow Trout · 33

yukon gold potato, green beans, lemon, capers, toasted almonds, brown butter

GF

Angry Lobster Spaghettini · 39

smoky pomodoro, calabrian chili, white wine, basil, pangrattato

Dry-Aged Scottish Salmon · 37

sweet corn risotto, fennel confit, pickled peppers, smoked chili butter

Bacon Cheeseburger · 21

tillamook aged cheddar, proper burger sauce, sesame seed bun

Chesapeake Bay Blue Catfish · 28

sofrito butter grits, north carolina shrimp, bacon, mushroom, pickled fresno

GF

Jumbo Lump Crab Cake

savoy cabbage & honeycrisp apple slaw, french fries, cajun remoulade

SINGLE · 30 | DOUBLE · 52 | SANDWICH · 30

We use Mibrasa charcoal ovens, custom-made in Girona, Spain. Our charcoal is a signature blend of sustainability-sourced oak, cherry, apple woods from Woodwirks in Virginia.

GF | *gluten-friendly* **VG** | *vegetarian*

*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

Spiced Apple Sangria • 16
*green river ‘1885’ bourbon, cabernet sauvignon,
apple cider, orange-cinnamon-clove*

LIGHT & BRIGHT

Normandy Spritz • 16
*bushel calvados, st. elder elderflower, sage honey,
lemon, q club soda, prosecco*

Grape Expectations • 15
*absolut ‘vanil’ vodka, maple cinnamon,
concord grape, lemon*

Persimmon Sour • 16
barr hill gin, spiced persimmon, lemon

From Manila, Love Mexico • 16
*corazón blanco tequila, grand marnier,
maple cinnamon, calamansi, lime*

REFRESHING WITH A KICK

The Leaf Peeper • 16
*barr hill ‘tom cat’ gin, maple, apple cider,
lemon, nutmeg*

Blair’s Key Lime - Clarified Punch • 18
*smith & cross jamaican rum, coconut rum,
vanilla, cinnamon, key lime, ginger, coconut,
graham cracker rim*

Jungle Bird • 16
*maggie’s farm pineapple rum, campari,
demerara, pineapple, lime*

Desert Sagebrush • 19
*400 conejos mezcal, ancho reyes verde, sage,
agave, tangerine, lime, aleppo-sugar-salt rim*

SHAKEN & FROTHY

Espresso No. 8 • 17
*corazón reposado tequila, licor 43, espresso,
fee brothers orange bitters*

STIRRED & BOOZY

King Tide • 25
*sagamore ‘rivesaltes cask finish’ rye whiskey,
noces royales cognac & poire williams,
st. elizabeth allspice dram, angostura aromatic
bitters*

The Dark Knight • 18
*green river ‘full proof’ bourbon, nux alpina
nocino, cascara, fee brothers black walnut bitters*

NON-ALCOHOLIC

Apple Of My Eye • 11
*apple cider, orange-cinnamon-clove,
cranberry, lemon, q club soda*

Ume Spritz • 13
*aplos ‘ease’ na spirit, ume plum,
oroblanco grapefruit, sea buckthorn*

Cape Cod Bloom • 12
*cranberry orange shrub, orange flower water,
club soda*

WINES BY THE GLASS

SPARKLING

Avisi Prosecco Veneto, Italy, NV	14	50
Jansz Brut Rosé Tasmania, Australia, NV	18	66
Drappier Brut Nature Champagne, France, NV	28	108

WHITE

Melon B / Sauvignon Blanc, Huchet ‘Chapeau Melon’ Loire Valley, France, 2025.....	13	46
Sauvignon Blanc, Michel Vattan ‘MK’ Sancerre Loire Valley, France, 2025	25	94
Albariño, La Cana Rias Baixas, Spain 2025	17	62
Robola, Orealios Gaea ‘R’ Cephalonia, Greece, 2023.....	13	46
Ribolla Gialla/Friulano, Massican ‘Annia’ Napa Valley, CA, 2025	18	66
Chardonnay, Patrick Sullivan Southeast Australia, 2025.....	18	66
Chardonnay, Domaine Savary Chablis 1er Fourchaume Burgundy, France 2022....	31	130
Chardonnay, Domaine Larue St. Aubin 1er Les Cortons Burgundy, France, 2023...	45	144
Riesling, Heyden ‘Oppenheimer’ Kabinett Rheinhessen, Germany 2022.....	14	50

ROSÉ

Grenache / Cinsault, Domaine Triennes Méditerranée, France 2025	14	50
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RED

Pinot Noir, Georges Lignier Bourgogne Passetoutgrain Burgundy, France, 2023	24	92
Pinot Noir, Roco ‘Gravel Road’ Willamette Valley, OR, 2022.....	17	62
Malbec, Altos Las Hormigos ‘Classico’ Mendoza, Argentina, 2022	13	46
Cabernet Franc, Pallus Chinon ‘Messanges’ Loire Valley, France, 2024.....	15	54
Grenache/Merlot, Bois de Boursan, ‘Le Petit Oursan’ S. Rhone, France, 2024	14	50
Syrah, J.L. Chave Saint-Joseph ‘Offerus’ N. Rhone, France, 2023	22	84
Cabernet Sauvignon, Burgess ‘Contadina’ Napa Valley, CA, 2023.....	23	88
Cabernet Sauvignon, Ashes & Diamonds No.2 Napa Valley, CA, 2023.....	36	130

BEERS & BEYOND

DRAFT BEER

DC Brau ‘Declaration Helles’ Lager	10
Bear Chase ‘Kodiak Kölsch’ German Style Kölsch	10
Right Proper ‘Raised by Wolves’ Pale Ale	10
Other Half ‘Blue Crab’ Double Dry Hopped Hazy IPA	10
Aslin ‘Clear Nights’ IPA.....	10
Guinness Stout	10

HARD SELTZER

High Noon Grapefruit.....	8.5
Bravazzi Blood Orange.....	8.5

BOTTLES & CANS

Miller High Life	7
Modelo.....	7
Port City ‘Optimal Wit’ Witbier.....	8
Stillwater ‘Red Sauce’ Italian Pilsner.....	12
Brasserie Dupont Saison	12
Triple Crossing ‘Baby Falcon’ Session IPA	12
Grimm ‘Double Negative’ Imperial Stout .	14
Kit NA Brewing Blonde.....	8.5
NON-ALCOHOLIC	
Athletic ‘Run Wild’ IPA	8.5
NON-ALCOHOLIC	

HAPPY HOUR

Half-Price Oysters & Shellfish Towers
Sneaky Champagne Prices
Select Wines & Cocktails \$9
Martinis \$9
Miller High Life \$5

TUES–FRI: 4–6PM | TUES–SUN: 9PM–CLOSE

