



STARTERS

Grand Cinnamon Roll · 9
lots of icing
VG

Hamachi Crudo* · 23
sour cherry vinaigrette, cured dark cherries, serrano, almonds, basil oil, arugula
GF

Avocado & Crab Toast · 22
toasted sourdough, whipped avocado, radish, cucumber, pickled onion

Tomato & Nectarine Salad · 16
red wine vinaigrette, red onion, basil, mozzarella
GF, VG

Chicken Chermoula · 18
harissa-spiced yogurt
GF

Rhode Island Calamari · 19
toasted fennel seed, aleppo oil
GF

Grilled Octopus Salad · 21
aji amarillo, tomato, red onion, avocado, fresno chili, crispy potato, cilantro
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

DUXBURY SELECT medium size, briny, crisp finish
DUXBURY BAY, MA

FORTUNE small size, briny, crisp finish
WINE HARBOR, NOVA SCOTIA

POINT PRIM medium size, briny with a crisp finish
MALPEQUE BAY, PEI

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* · 34
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

BRUNCH ENTRÉES

Eggs Chesapeake* · 29
poached eggs, crab cakes, english muffin, hollandaise, brunch potatoes

Grilled French Toast · 17
blueberry compote, spiced rum whipped cream, candied walnuts, west virginia maple syrup
VG

Steak & Eggs · 37
cedar river farms 8-oz. ny strip steak, two eggs any style, crispy kennebec potatoes, chimichuri
GF

Fried Chicken & Waffles · 22
chicken thighs, cormeal waffles, sofrito butter, spicy honey

Fried Oyster Roll · 21
lettuce, tomato, pickled mustard seeds, cajun remoulade, thick-cut french fries

Shrimp & Grits · 26
stone-ground corn grits, applewood bacon, worcestershire butter sauce, scallions

Mushroom & Goat Cheese Frittata · 18
summer squash, zucchini, mushroom conserva, black peppercorn confit, arugula salad
GF, VG

Bacon Cheeseburger · 21
tillamook aged cheddar, cordelia burger sauce, sesame seed bun
ADD SUNNYSIDE EGG | +2

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

Bourbon Peach Sangria • 16
green river ‘1885’ bourbon, peach brandy, chardonnay, peach, q ginger beer

LIGHT & BRIGHT

Disco Occasionally • 16
absolut vodka, musaragno ‘babbo’ prosecco, don ciccio ambrosia, mathilde crème de cassis, lemon, q club soda

Golden Muse • 15
lucano limoncello, tito’s vodka, licor 43, simple, lemon, q grapefruit soda

Special K • 16
barr hill gin, raspberry, lime

Cry My Eyes Violet • 16
corazón blanco tequila, st. george spiced pear, lavender, lime

REFRESHING WITH A KICK

3 Dots & A Dash • 16
house rum blend, st. elizabeth all spice dram, maggie’s farm falernum, demerara, orange, lime, angostura bitters

Leche de Tigre - Clarified Punch • 18
chacho jalapeño aguardiente, smith + cross jamaican rum, lustau ‘peninsula’ palo cortado, mt. defiance absinthe, cinnamon, coconut milk, lime

51st Century • 16
400 conejos mezcal, chacho jalapeño aguardiente, giffard crème de pampelmousse rose, giffard cacao, lemon

Café Negroni • 19
barr hill ‘maple-finished’ tom cat gin, campari, cocchi vermouht di torino, espresso, lemon simple

Smash Bros. • 16
green river ‘1885’ bourbon, peach, mint, ginger, lemon, q ginger beer

STIRRED & BOOZY

Friends With Benefits • 16
rowan’s creek bourbon, dolin dry vermouth, cynar 70, fernet branca

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

NON-ALCOHOLIC

Tea Time • 11
raspberry hibiscus tea, cranberry, peach, lemon, hibiscus ginger beer

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

No-Jito • 12
lucano amaro na, simple, lemon, mint, q grapefruit soda

Bottomless
TIKI DRINKS

enjoy a bottomless selection of our tiki cocktails for 2 hours • 33 pp

Mimosa • 13
musaragno ‘babbo’ brut prosecco, orange juice

3 Dots & A Dash • 16
house rum blend, st. elizabeth all spice dram, maggie’s farm falernum, demerara, orange, lime, angostura bitters

Bloody Mary • 13
absolut peppar vodka, house bloody mary mix
JUMBO SHRIMP | +5

Mai Tai • 16
rum blend, orgeat, pierre ferrand dry curacao, lime

Yuzu-Orange Crush • 16
absolut vanilla vodka, licor 43, solerno blood orange liqueur, yuzu, orange

Follow Your Nose • 17
smith & cross jamaican rum, espresso infused campari, buffalo trace bourbon cream, demerara syrup, pineapple, grapefruit, lime

WINES BY THE GLASS

SPARKLING

Avissi 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, 2018.....	23	88
Cabernet Sauvignon, Ashes & Diamonds No.2 Napa Valley, CA, 2023.....	36	130

regular or decaf coffee | choice of whole, oat, or almond milk

Sumatra French Press Coffee	7
Double Espresso	6
Cappuccino	6
Latte.....	6
Hot Tea.....	6
earl grey • english breakfast • morroccan mint • chamomile • oolong	

Our coffee is roasted locally by
Quartermaine Coffee Roasters in Rockville, MD

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

