CORDELIA
20 FISHBAR 24

STARTERS

Grand Cinnamon Roll · 10
lots of icing
VG

Roasted Squash Salad · 15
acorn & delicata squash, maple vinaigrette, castelfranco radicchio, pumpkin seed mix, ricotta salata
GF, VG

Spaghetti "in a" Squash · 15
marinara, mozzarella, basil pesto, breadcrumbs, herbs
VG

Chicken Chermoula · 19
harissa-spiced yogurt
GF

Grilled Octopus Salad · 21
marinara, arugula, olives, marinated peppers, fresno chili, potato, fried capers
GF

Rhode Island Calamari · 20
toasted fennel seed, aleppo oil
GF

Jumbo Lump Crab Gratin · 24
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

Roasted Sweet Potatoes · 8
crème fraîche, maple syrup, mustard, walnuts
GF, VG

Crispy Brussels Sprouts · 10
'nduja honey, toasted hazelnuts, grana padano
GF

Charred Maitake Mushrooms · 11
sherry vinaigrette, scallion, black garlic molasses
GF, VG

Thick-Cut French Fries · 10
tomato aioli
GF, VG

RAW BAR

Oysters on the Half-Shell
choose one type or mix and match. served with cocktail sauce and mignonette | GF

DIXON POINT
medium size, crisp & briny with a sweet finish
NEW BRUNSWICK, CANADA

PINK MOON
medium size, crisp & briny, sweet finish
HUNTER RIVER, PEI

SPINNEY CREEK
large size, plump in the shell, briny finish
ELIOT, ME

WELLFLEET
medium size, plump, very briny finish
WELLFLEET HARBOR, MA

SINGLE · 4.25 | ½ DOZEN · 25 | DOZEN · 45

Jumbo Shrimp Cocktail
EA · 4.99 | THREE · 14 | SIX · 26

Hamachi Crudo* · 23
brown butter vinaigrette, charred blood orange, serrano, hazelnuts, crispy garlic, arugula | GF

The Nessie Shellfish Platter* · 36
6 oysters, 3 Jumbo Shrimp Cocktail

The Mermaid Shellfish Tower* · 86
12 oysters, 6 jumbo shrimp, jumbo lump crab dijonnaise

The Gilded Sea Shellfish Tower* · 180
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* **· 23** GF

Cajun Butter* *low country spices, scallion, parmesan* **· 23** GF

Miso Butter* *toasted sesame, crispy shallot* **· 23**

BRUNCH ENTRÉES

Eggs Chesapeake* · 30
poached eggs, crab cakes, english muffin, hollandaise, brunch potatoes

Grilled French Toast · 17
cinnamon & caramel apples, spiced rum whipped cream, candied walnuts, west virginia maple syrup
VG

Steak & Eggs* · 39
cedar river farms 8-oz. ny strip steak, two eggs any style, crispy kennebec potatoes, chimichurri
GF

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

Fried Oyster Roll · 22
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
delicata squash, maitake mushroom conserva, black peppercorn confit, arugula salad
GF, VG

Bacon Cheeseburger* · 22
tillamook aged cheddar, proper burger sauce, sesame seed bun
ADD SUNNY-SIDE-UP 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.