



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, kaviari baenki 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

Smoked Trout Dip* • 16
new orleans style, fines herbes, saltines

Yellowfin Tuna Tartare* • 21
pistachio, caper, meyer lemon,
parsley sauce
GF

Hamachi Crudo* • 23
asian pear, purple shiso, yuzu kosho
vinaigrette, toasted sesame

Oysters on the Half-Shell*

choose one type or mix and match | GF

BELLE DU JOUR medium size, briny with a sweet finish | BOUTOUCHE BAY, NB

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

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

WELLFLEET medium size, crisp with a very briny 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

Grand Cinnamon Roll • 9
lots of icing
VG

Jumbo Lump Crab Gratin • 22
whipped lemon-herb cream cheese,
old bay, grilled sourdough

Rhode Island Calamari* • 18
toasted fennel seed, aleppo oil
GF

Pinhais Sardines in Olive Oil • 15
peperonata, arugula, whipped butter, focaccia

Burrata & Honeynut Squash • 23
preserved walnuts, watercress,
black pepper, sourdough
VG

Ember-Kissed Ahi Tuna • 21
shaved fennel, celery heart,
finger chilis, meyer lemon ponzu

Chicken Chermoula • 18
harissa-spiced yogurt
GF

Honeycrisp Apple & Celery Salad • 16
arugula, dates, grafton clothbound cheddar,
pistachio, hot honey vinaigrette
GF, VG

Little Gem Lettuce • 17
anchovy, cherry belle radish,
lemon-pepper dressing
GF

Coal Roasted Oysters

'Nduja Pork Butter* • 22
calabrian chili, parsley, grana padano
GF

Cajun Style* • 22
tasso spice, scallion, parmesan
GF

Miso Butter* • 22
toasted sesame, crispy shallot

CAVIAR

TWO CRISPY RÖSTI POTATOES TOPPED WITH CREAMY BURRATA & CAVIAR BUMPS

Kaviari Baeri* • 20
hints of umami & sea salt with a delicate,
woody finish
GF

Smoked Trout Roe* • 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

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

Cauliflower & Delicata Squash Frittata 18
petite arugula salad, pecorino romano
GF, VG

Fried Giant Prawns & Waffles 32
sofrito butter, west virginia maple syrup

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

Steak & Eggs* 33
8-oz. new york strip, two eggs any style, kennebec potatoes, chimichurri
GF

Wester Ross Scottish Salmon* 40
pearl barley, heirloom carrots, maitake mushrooms, sauce verte

Whole Black Sea Bass 42
cauliflower caponata, cauliflower purée, arugula, basil, pine nuts
GF

Warm Maine Lobster Roll 36
foie gras mousse, fines herbes, french fries

Brunch Burger* 21
sunny side up egg, thick-cut bacon, aged cheddar, lettuce, tomato, brava aioli, sesame bun, served with fries

Chesapeake Bay Rockfish 34
peas + beans, baby turnips, ham hock broth
GF

TO SHARE

Whole Turbot · 140
sunchoke vichyssoise,
gumbo z'herbes, tuna belly bacon,
fried garlic
GF

Butterflied Branzino · 76
jerk spice, rice & peas,
brown stew peppers,
pickled slaw
GF

SIDES

Charred Sunchokes · 8
fish sauce caramel, furikake, chives
GF

Rice & Peas · 8
brown stew peppers, coconut milk, cilantro
VG

Gumbo Z'Herbes · 8
good luck greens, tuna belly bacon, fried garlic
GF

Buried Brussels Sprouts · 10
pecorino romano, hazelnuts, 'nduja honey
GF

Charred Maitake Mushrooms · 11
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

BRUNCH COCKTAILS

Molcajete • 16

corazón blanco tequila, mt. defiance absinthe,
fernet vallet, espresso, vanilla

Long Island Iced Coffee • 17

myers dark rum, absolut vanilla vodka, kahlua,
licor 43, sagamore amaro, giffard cacao, espresso

LIGHT & BRIGHT

Spiced Apple Sangria • 16

four roses bourbon, cabernet sauvignon, apple cider,
orange-cinnamon-clove

Caribbean Christmas • 15

stoli vodka, sorrel hibiscus liqueur, cointreau, simple,
cranberry, lime

Golden Muse • 15

lucano limoncello, mt. defiance absinthe, lemon,
q ginger beer

Autumn Sun • 16

barr hill gin, herbal honey (infused with parsley,
sage, rosemary, and thyme), lime

REFRESHING WITH A KICK

Moonlight in Oaxaca • 16

corazón reposado tequila, giffard cacao,
maple, blood orange oleo saccharum, lime,
bittermens 'elemakule' tiki bitters

Smoked Pearl • 17

maggie's farm pineapple rum, 400 conejos mezcal,
pierre ferrand dry curacao, pineapple-jalapeño
agave, lime

RICH & CREAMY

Courage Under Fire • 16

chai infused four roses bourbon, licor 43, espresso,
vanilla, nutmeg

Cordelia Egg nog • 15

house egg nog, dark rum, brandy, rye whiskey,
madeira, nutmeg

STIRRED & BOOZY

Black Magic • 16

el dorado 12 yr rum, smith + cross jamaican rum,
mathilde crème de cassis, carpano punt e mes,
maple, bittermens 'xocolatl' mole bitters,
fee brothers orange bitters

The Dark Knight • 18

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

The Marquis • 23

sagamore 9 yr 'cordelia' single barrel rye whiskey,
trimbach poire william, st. george spiced pear,
cocchi americano, bittermens 'xocolatl' mole bitters

HOT

Après-Ski • 15

four roses bourbon, rumple minze, house hot chocolate,
bailey's whipped crème

NON-ALCOHOLIC

Ume Spritz • 13

aplos 'ease' na spirit, ume plum, oroblanco grapefruit,
sea buckthorn

All Gas, No Brakes • 12

lucano amaro na, espresso, maple,
blood orange oleo saccharum

BOTTOMLESS TIKI DRINKS

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

Mimosa • 13

musaragno 'babbo' brut
prosecco, orange juice

Fogcutter • 20

diplomatico 'mantuano' rum,
smith + cross jamaican rum,
bsc apple brandy, pierre ferrand
dry curacao, giffard orgeat, lemon,
lustau palo cortado sherry

Bloody Mary • 13

absolut peppar vodka,
house made bloody mary mix
GIANT TIGER PRAWN | +5

Lion's Tail • 16

sagamore rye whiskey,
st. elizabeth allspice dram,
maple, lime

Port Light • 15

sagamore 'small batch'
rye whiskey, passion fruit,
homemade grenadine, lemon

Follow Your Nose • 17

smith + cross jamaican rum,
espresso infused campari,
buffalo trace bourbon cream,
demerara syrup, pineapple,
grapefruit, lime

COLD PRESSED JUICES

Stripp'd | Morning Afterglow | Sweet Legacy • 9

Our juices are pressed locally by You Got the Juice in Washington, DC

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, Germany, 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, Dierberg, Sta. Rita Hills, CA, 2021.....	21	80
Grenache/Syrah, Bois Boursan 'Le Petit Oursan', Rhone, France, NV.....	13	46
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	88
Cabernet Sauvignon, Ashes & Diamonds No.2 Napa Valley, CA, 2022.....	36	130

COFFEE & TEA

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

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