CORDELIA
20 FISHBAR 24

STARTERS

Parker House Rolls · 10
pimento cheese, chives
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 fraiche, 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

ENTRÉES

Whole Grilled Branzino · 49
cauliflower & tomato caponata, pine nuts, brown butter, arugula salad
GF

Lemon-Rosemary Half Chicken · 38
swiss chard, cipollini onion, heirloom carrots, sherry-brown butter sauce
GF

Steak Frites* · 39
cedar river farms 8 oz ny strip steak, green peppercorn sauce, thick-cut french fries
GF

Whole Rainbow Trout · 33
yukon gold potato, green beans, lemon, capers, toasted almonds, brown butter
GF

Angry Lobster Spaghettini · 44
smoky pomodoro, calabrian chili, white wine, basil, pangrattato

Braised Pork Shank · 33
parsnip puree, roasted root vegetables, salsa verde, demi
GF

Dry-Aged Scottish Salmon · 38
butternut squash risotto, maitake mushroom conserva, kale, sage, lemon, pumpkin oil
GF

Bacon Cheeseburger · 22
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 · 56 | 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 · 17
green river '1885' bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove

LIGHT & BRIGHT

Normandy Spritz · 16
busnel calvados, st. elder elderflower, sage honey, lemon, prosecco

Grape Expectations · 15
absolut 'vanilia' vodka, maple cinnamon, concord grape, lemon

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

From Manila, Love Mexico · 17
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
planteray 'cut and dry' coconut rum, smith & cross jamaican rum, key lime, coconut water, vanilla, cinnamon, ginger, graham cracker rim

Jungle Bird · 17
cihuatán artesano pineapple 10 year rum, campari, demerara, pineapple, lime

Desert Sagebrush · 16
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 'clyde's barrel' 10 year 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, black walnut bitters

NON-ALCOHOLIC

Apple Of My Eye · 12
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 saffron shrub, orange blossom water, club soda

WINES BY THE GLASS

SPARKLING

Babbo **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 'OP' Sancerre*	*Loire Valley, France, 2025*	25 94
Albariño, *Benito Santos 'Igrexario de Saiar'*	*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 Peyrassol 'Commandeurs' Côtes de Provence, France 2024*		17 62

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

Port City 'Downright' Pilsner 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/CIDER

High Noon Grapefruit 8.5

Bravazzi Blood Orange 8.5

Potter's Imperial Dry Cider 8

BOTTLES & CANS

Miller High Life 7

Modelo 7

Port City 'Optimal Wit' Witbier 8

Brasserie Dupont Saison 12

Zero Gravity 'Two Goose Juice' Juicy 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