

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

Pan Rustico · 9

whipped butter, anchovy-olive oil

Chicken Chermoula · 18

harissa-spiced yogurt
GF

Jumbo Lump Crab Gratin · 22

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

Pinhais Sardines in Olive Oil · 15

peperonata, arugula, whipped butter, focaccia

Rhode Island Calamari · 18

toasted fennel seed, aleppo oil
GF

Ember-Kissed Ahi Tuna* · 21

shaved fennel, celery heart,
finger chilis, meyer lemon ponzu

Burrata & Honeynut Squash · 23

preserved walnuts, watercress,
black pepper, sourdough
VG

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

Jumbo Lump Crab Cake	45
<i>savoy cabbage & honeycrisp apple slaw, coal roasted sweet potato</i>	
Crispy Rainbow Trout	28
<i>panko crusted, green bean & radish salad, almonds, trout roe beurre blanc</i>	
Giant Tiger Prawns	46
<i>fregola sarda, lacinato kale, confit fennel, shellfish broth</i>	
Angry Lobster Spaghettini	36
<i>smoky pomodoro, calabrian chili, white wine, basil, pangrattato</i>	
Wester Ross Scottish Salmon*	40
<i>pearl barley, heirloom carrots, maitake mushrooms, sauce verte</i>	
New England-Style Seafood Chowder	34
<i>tiger prawn, hake, crab meat, littleneck clams, root vegetable confit, garlic sourdough croutons</i>	
Whole Black Sea Bass	42
<i>cauliflower caponata, cauliflower purée, arugula, basil, pine nuts</i>	
GF	
Lemon-Rosemary Half Chicken	36
<i>swiss chard, cipollini onion, heirloom carrots, sherry-brown butter sauce</i>	
GF	
Iberico Pork Pluma*	44
<i>whipped sweet potato, blistered brussels sprouts, charred scallion-caper vinaigrette, 8oz</i>	
GF	
Roseda Farms New York Strip Steak*	54
<i>confit pee wee potatoes, fire roasted radicchio & scallions, chimichurri, 14oz</i>	
GF	
Cordelia Burger*	21
<i>aged cheddar, lettuce, tomato, zucchini pickles, burger sauce, sesame seed bun, fries</i>	
Warm Maine Lobster Roll	36
<i>foie gras mousse, fines herbes, french fries</i>	
Chesapeake Bay Rockfish	34
<i>peas + beans, baby turnips, ham hock broth</i>	
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

Spiced Apple Sangria • 16

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

LIGHT & BRIGHT

Caribbean Christmas • 15

stoli vodka, sorel 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

Fogcutter • 20

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

Smoked Pearl • 17

maggie's farm pineapple rum, 400 conejos mezcal, pierre ferrand dry curacao, pineapple-jalapeno 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

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

BEERS & BEYOND

DRAFT BEER

Old Time Lager	8
EVO 'DelMarVa Pure Pils' Pilsner	10
Crooked Crab 'Haze For Daze'	
Pale Ale	10
Other Half 'Blue Crab'	
Double Dry Hopped Hazy IPA.....	10
Heavy Seas 'Loose Cannon'	
'American-Style' 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
Graft 'Farm Flor' Cider	10
Kit NA Brewing Blonde.....	8.5
NON-ALCOHOLIC	
Athletic 'Run Wild' IPA	8.5
NON-ALCOHOLIC	

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