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 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**

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, chimmichuri
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, 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

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

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, fee brothers 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

Bottomless
TIKI DRINKS

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

Mimosa · 13
sparkling wine, orange juice

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

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

Mai Tai · 16
house rum blend, orgeat, pierre ferrand dry curaçao, lime

Yuzu-Orange Crush · 16
absolut 'vanilia' vodka, solerno blood orange, licor 43, yuzu, orange juice

Mexican Firing Squad · 17
corazón blanco tequila, housemade grenadine, lime, angostura aromatic bitters, bittermen's 'elemakule' tiki bitters

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

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