



STARTERS

Parker House Rolls · 10
pimento cheese, chives
VG

Hamachi Crudo* · 23
sour cherry vinaigrette, cured dark cherries, serrano, almonds, basil oil, arugula
GF

Tomato & Nectarine Salad · 16
red wine vinaigrette, red onion, basil, mozzarella
GF, VG

Chicken Chermoula · 18
harissa-spiced yogurt
GF

Grilled Octopus Salad · 21
aji amarillo, tomato, red onion, avocado, fresno chili, crispy potato, cilantro
GF

Rhode Island Calamari · 19
toasted fennel seed, aleppo oil
GF

Jumbo Lump Crab Gratin · 22
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

Creamed Corn · 11
charred corn, parmesan, tarragon, black pepper
GF, VG

Blistered Shishito Peppers · 8
white bbq sauce, toasted sesame seeds
GF, VG

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

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

Charred Summer Vegetables · 9
lemon vinaigrette, basil
GF, VG

RAW BAR

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

DUXBURY SELECT *medium size, briny, crisp finish*
DUXBURY BAY, MA

FORTUNE *small size, briny, crisp finish*
WINE HARBOR, NOVA SCOTIA

POINT PRIM *medium size, briny with a crisp finish*
MALPEQUE BAY, PEI

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

SINGLE · 4 | ½ DOZEN · 24 | DOZEN · 44

Jumbo Shrimp Cocktail
EA · 4⁷⁹ | THREE · 13 | SIX · 25

The Nessie Shellfish Platter* · 34
6 oysters, 3 Jumbo Shrimp Cocktail

The Mermaid Shellfish Tower* · 84
12 oysters, 6 jumbo shrimp, jumbo lump crab dijonnaise

The Gilded Sea Shellfish Tower* · 175
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* · 22 GF

Cajun Butter* *low country spices, scallion, parmesan* · 22 GF

Miso Butter* *toasted sesame, crispy shallot* · 22

ENTRÉES

Whole Grilled Branzino · 48
stewed sungold tomatoes, gigante beans, kale, citrus pesto, pine nuts
GF

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

Steak Frites* · 37
cedar river farms 8 oz ny strip steak, green peppercorn sauce, thick-cut french fries
GF

Double Cut Lamb Chops · 46
smoked eggplant puree, zucchini, summer squash, sweet peppers, castelvetro relish, pistachio
GF

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

Maryland Rockfish · 36
turnips, mushroom conserva, caramelized fennel, watercress veloute
GF

Dry-Aged Scottish Salmon · 37
sweet corn risotto, fennel confit, pickled peppers, smoked chili butter

Bacon Cheeseburger · 21
tillamook aged cheddar, proper burger sauce, sesame seed bun

Linguine Frutti di Mare · 34
squid ink pasta, scallop, shrimp, calamari, crab, smoky pomodoro, calabrian chili, white wine, basil, pangrattato

Jumbo Lump Crab Cake
savoy cabbage & honeycrisp apple slaw, french fries, cajun remoulade
SINGLE · 30 | DOUBLE · 52 | 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 Woodwicks 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

Bourbon Peach Sangria • 16
*green river ‘1885’ bourbon, peach brandy,
chardonnay, peach, q ginger beer*

LIGHT & BRIGHT

Disco Occasionally • 16
*absolut vodka, musaragno ‘babbo’ prosecco,
don ciccio ambrosia, mathilde crème de cassis,
lemon, q club soda*

Golden Muse • 15
*lucano limoncello, tito’s vodka, licor 43, simple,
lemon, q grapefruit soda*

Special K • 16
barr hill gin, raspberry, lime

Cry My Eyes Violet • 16
*corazón blanco tequila, st. george spiced pear,
lavender, lime*

REFRESHING WITH A KICK

3 Dots & A Dash • 16
*house rum blend, st. elizabeth all spice dram,
maggie’s farm falernum, demerara, orange,
lime, angostura bitters*

Leche de Tigre - Clarified Punch • 18
*chacho jalapeño aguardiente, smith + cross
jamaican rum, lustau ‘peninsula’ palo cortado,
mt. defiance absinthe, cinnamon, coconut milk, lime*

51st Century • 16
*400 conejos mezcal, chacho jalapeño aguardiente,
giffard crème de pampelmousse rose, giffard
cacao, lemon*

Café Negroni • 19
*barr hill ‘maple-finished’ tom cat gin, campari,
cocchi vermouth di torino, espresso, lemon simple*

Smash Bros. • 16
*green river ‘1885’ bourbon, peach, mint, ginger,
lemon, q ginger beer*

STIRRED & BOOZY

Friends With Benefits • 16
*rowan’s creek bourbon, dolin dry vermouth,
cynar 70, fernet branca*

The Dark Knight • 18
*green river ‘full proof’ bourbon, nux alpina
nocino, cascara, fee brothers, black walnut bitters*

NON-ALCOHOLIC

Tea Time • 11
*raspberry hibiscus tea, cranberry,
peach, lemon, hibiscus ginger beer*

Ume Spritz • 13
*aplos ‘ease’ na spirit, ume plum,
oroblanco grapefruit, sea buckthorn*

No-Jito • 12
*lucano amaro na, simple, lemon, mint,
q grapefruit soda*

WINES BY THE GLASS

SPARKLING

Avissi Prosecco <i>Veneto, Italy, NV</i>	14	50
Jansz Brut Rosé <i>Tasmania, Australia, NV</i>	18	66
Drappier Brut Nature <i>Champagne, France, NV</i>	28	108

WHITE

Melon B / Sauvignon Blanc , <i>Huchet ‘Chapeau Melon’ Loire Valley, France, 2025</i>	13	46
Sauvignon Blanc , <i>Michel Vattan ‘MK’ Sancerre Loire Valley, France, 2025</i>	25	94
Albariño , <i>La Cana Rias Baixas, Spain 2025</i>	17	62
Robola , <i>Orealios Gaea ‘R’ Cephalonia, Greece, 2023</i>	13	46
Ribolla Gialla/Friulano , <i>Massican ‘Annia’ Napa Valley, CA, 2025</i>	18	66
Chardonnay , <i>Patrick Sullivan Southeast Australia, 2025</i>	18	66
Chardonnay , <i>Domaine Savary Chablis 1er Fourchaume Burgundy, France 2022</i>	31	130
Chardonnay , <i>Domaine Larue St. Aubin 1er Les Cortons Burgundy, France, 2023</i> ...	45	144
Riesling , <i>Heyden ‘Oppenheimer’ Kabinett Rheinhessen, Germany 2022</i>	14	50

ROSÉ

Grenache / Cinsault , <i>Domaine Triennes Méditerranée, France 2025</i>	14	50
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RED

Pinot Noir , <i>Georges Lignier Bourgogne Passetoutgrain Burgundy, France, 2023</i>	24	92
Pinot Noir , <i>Roco ‘Gravel Road’ Willamette Valley, OR, 2022</i>	17	62
Malbec , <i>Altos Las Hormigos ‘Classico’ Mendoza, Argentina, 2022</i>	13	46
Cabernet Franc , <i>Pallus Chinon ‘Messanges’ Loire Valley, France, 2024</i>	15	54
Grenache/Merlot , <i>Bois de Boursan, ‘Le Petit Oursan’ S. Rhone, France, 2024</i>	14	50
Syrah , <i>J.L. Chave Saint-Joseph ‘Offerus’ N. Rhone, France, 2023</i>	22	84
Cabernet Sauvignon , <i>Burgess ‘Contadina’ Napa Valley, CA, 2018</i>	23	88
Cabernet Sauvignon , <i>Ashes & Diamonds No.2 Napa Valley, CA, 2023</i>	36	130

BEERS & BEYOND

DRAFT BEER

DC Brau ‘Declaration Helles’ Lager	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

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
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

