



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, calvisius italian
white sturgeon 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

Yellowfin Tuna Tartare* · 21
sungold tomato, basil aioli,
crispy capers

Hamachi Crudo* · 23
aji amarillo, cucumber, citrus,
cilantro, pepita
GF

Fluke Crudo* · 21
charred serrano-lime “vinaigrette”,
burnt pineapple, cilantro
GF

Oysters on the Half-Shell*

choose one type or mix and match | GF

FORTUNE small size, slightly briny with a sweet finish | WINE HARBOR, NOVA SCOTIA

GREAT KISS medium size, slightly briny with a crisp finish | BOUCTOUCHE BAY, NB

PINK MOON medium size, crisp and briny with a sweet finish | HUNTER RIVER, PEI

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

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

Potted Jumbo Lump Crab · 22
grilled sourdough, lemon-herb schmear

Clams Casino · 17
sofrito butter, basil breadcrumbs, grana padano

Coal-Roasted Oysters · 22
fermented pork butter, grana padano
GF

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

Burrata · 21
heirloom tomato conserva,
tomato espuma, pesto
GF, VG

Chicken Chermoula · 18
harissa-spiced yogurt
GF

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

Tinned Seafood

SERVED ON FOCACCIA TOAST

Güeyu Mar Sardines · 15
peperonata, arugula, whipped butter

Yellowfin Tuna Belly · 17
zucchini purée, hazelnut gremolata, dill

Curry Spiced Mackerel · 14
heirloom tomato, cilantro, aioli

CAVIAR

CRISPY KENNEBEC POTATO TOPPED WITH A 6 GRAM CAVIAR BUMP,
CREAMY BURRATA & CHIVE

**Calvisius Italian
“Siberian Sturgeon” · 20**
hints of umami & sea salt
with a buttery finish
GF

**Calvisius Italian
White Sturgeon · 18**
hints of green olive, luscious
mouthfeel, refined salinity
GF

**Smoked
Rainbow Trout · 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

Warm Lobster Roll 34
split-top roll, drawn butter, served with fries

Dutch Baby* 17
peach compote, whipped butter, west virginia maple syrup
VG

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

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

Zucchini & Basil Frittata 18
arugula, cherry tomatoes, lemon vinaigrette, pecorino romano
VG

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

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

Alaska King Salmon* 40
charred little gem & summer vegetable salad, salsa rosa, aged balsamic
GF

Whole Black Sea Bass 42
cherry tomato confit, cerignola olive relish, basil
GF

TO SHARE

served with your choice of three sauces / additional sauces +\$2

Pamlico Sound Fluke · 78
3-DAY DRY-AGED | buttery & tender,
north carolina, 48oz
SERVES THREE TO FOUR
GF

Chesapeake Bay Rockfish · 58
delicate & sweet, maryland, 32oz
SERVES TWO
GF

CHERMOULA / GF, VG
BROWN BUTTER / GF
PIZZAILO SAUCE / GF, VG
BLACK GARLIC / GF, VG
SMOKED CHIMICHURRI / GF, V

SIDES

Corn & Tomato Chesapeake · 8
sweet basil, sungold tomatoes
GF, VG

Blistered Haricot Vert · 8
lemon, brown butter, almonds
GF, VG

Crispy Kennebec Potatoes · 10
peperonata, brava sauce, aioli
GF, VG

**Ember-Roasted
Patty Pan Squash** · 9
charred scallion vinaigrette, basil,
hazelnuts
GF, VG

Charred Maitake Mushrooms · 9
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

LIGHT & BRIGHT

Absinthe Frappe • 16

mt. defiance absinthe, mint, simple, lime, q club soda

Morning Dew • 16

st. germain elderflower, italicus rosolio di bergamatto, musaragno 'babbo' prosecco, q club soda

Spice of Life • 15

stoli vodka, st. george spiced pear, basil, lemon, q ginger beer

Diamonds & Dollars • 15

hayman's navy strength gin, pierre ferrand dry curacao, lemon, housemade grenadine, q grapefruit soda

REFRESHING WITH A KICK

Bao Bao • 15

coconut fat washed stoli vodka, pandan, kaffir, lime

Omerta • 16

corazon blanco tequila, don ciccio ambrosia, solerno blood orange, strawberry-basil, lime

Tiger's Milk - Clarified Milk Punch • 19

chacho jalapeño aguardiente, smith & cross jamaican rum, oloroso sherry, mt. defiance absinthe, cinnamon, coconut, pineapple, lime

RICH & CREAMY

Bye, Felicia • 22

don julio reposado tequila, espresso, giffard cacao, licor 43, coconut milk

STIRRED & BOOZY

Smoke on the Water • 17

400 conejos mezcal, blume marillen apricot eau-de-vie, luxardo bitter, italicus rosolio di bergamatto, mancino sakura vermouthe

Ocean of Fire • 21

moroccan mint infused willett 4 year rye whiskey, lagavulin 16 year single malt, maple, bittermens 'xocolatl' mole bitters

The Dark Knight • 17

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

Morning Glory • 19

THE 'BEST' HAIR OF THE DOG
sagamore 'maple' rye whiskey, pierre ferrand '1840' cognac, grand marnier, absinthe, q club soda

NON-ALCOHOLIC

All Spritzed Out • 12

ritual tequila alternative, strawberry-basil, lemon, q club soda, chauvin na brut rosé

Sunfish • 12

ritual tequila alternative, giffard coco de noir, grapefruit, cinnamon, lime, q ginger beer

Phony Negroni • 12

st. agrestis phony negroni

BOTTOMLESS TIKI DRINKS

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

Mimosa • 13

musaragno 'babbo' brut prosecco, orange juice

Bloody Mary • 13

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

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

Mai Tai • 16

smith & cross jamaican rum, myer's dark rum, clement creole shrubb, giffard orgeat, lime

Colada Dreams • 16

hamilton 151 rum, myers's dark rum, giffard brésil du banana, giffard coco de noir, pineapple, 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, Maison Noir 'Opp', Willamette Valley, OR, 2022	16	58
Syrah, Julien Cecillon 'Les Gravières' Vdf, N. Rhone, France, 2022	15	54
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	68
Cabernet Sauvignon, Far Mountain 'Fission' Moon Mountain, Sonoma, CA, 2022 ...	43	125

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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