



# 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.<sup>50</sup> | 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

**BAYWATER SWEETS** medium size, deep cup, slightly briny, sweet finish | KATAMA BAY, MA

**PRINCE CASPIAN BIGS** large size, slightly briny with a sweet finish | DUXBURY HARBOR, 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

**Grand Cinnamon Roll · 9**  
lots of icing  
VG

**Jumbo Lump Crab Gratin · 22**  
whipped lemon-herb cream cheese,  
old bay, grilled sourdough

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

**Pinhais Sardines in Olive Oil · 15**  
peperonata, arugula, whipped butter, focaccia

**Burrata & Honeynut Squash · 23**  
preserved walnuts, watercress,  
black pepper, sourdough  
VG

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

**Chicken Chermoula · 18**  
harissa-spiced yogurt  
GF

**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

|                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------|----|
| <b>Eggs Chesapeake*</b> .....                                                                                        | 29 |
| <i>poached eggs, crab cakes, english muffin, hollandaise</i>                                                         |    |
| <b>Cauliflower &amp; Delicata Squash Frittata</b> .....                                                              | 18 |
| <i>petite arugula salad, pecorino romano</i><br>GF, VG                                                               |    |
| <b>Fried Giant Prawns &amp; Waffles</b> .....                                                                        | 32 |
| <i>sofrito butter, west virginia maple syrup</i>                                                                     |    |
| <b>Grilled French Toast</b> .....                                                                                    | 17 |
| <i>apple compote, spiced rum whipped cream, candied walnuts, west virginia maple syrup</i><br>VG                     |    |
| <b>Steak &amp; Eggs*</b> .....                                                                                       | 33 |
| <i>8-oz. new york strip, two eggs any style, kennebec potatoes, chimichurri</i><br>GF                                |    |
| <b>Warm Maine Lobster Roll</b> .....                                                                                 | 36 |
| <i>foie gras mousse, fines herbes, french fries</i>                                                                  |    |
| <b>Brunch Burger*</b> .....                                                                                          | 21 |
| <i>sunny side up egg, thick-cut bacon, aged cheddar, lettuce, tomato, brava aioli, sesame bun, served with fries</i> |    |
| <b>Wester Ross Scottish Salmon*</b> .....                                                                            | 40 |
| <i>pearl barley, heirloom carrots, maitake mushrooms, sauce verte</i>                                                |    |
| <b>Whole Black Sea Bass</b> .....                                                                                    | 42 |
| <i>cauliflower caponata, cauliflower purée, arugula, basil, pine nuts</i><br>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

|                                                                                                                              |
|------------------------------------------------------------------------------------------------------------------------------|
| <b>Charred Sunchokes · 8</b><br><i>fish sauce caramel, furikake, chives</i><br>GF                                            |
| <b>Rice &amp; Peas · 8</b><br><i>brown stew peppers, coconut milk, cilantro</i><br>VG                                        |
| <b>Gumbo Z'Herbes · 8</b><br><i>good luck greens, tuna belly bacon, fried garlic</i><br>GF                                   |
| <b>Celery Root &amp; Potato Gratin · 10</b><br><i>calabrian-pecorino fonduta, fines herbes</i><br>GF                         |
| <b>Buried Brussels Sprouts · 10</b><br><i>pecorino romano, hazelnuts, 'nduja honey</i><br>GF                                 |
| <b>Charred Maitake Mushrooms · 11</b><br><i>sherry vinaigrette, scallion,<br/>           black garlic molasses</i><br>GF, VG |
| <b>House-Made Fries · 10</b><br><i>malt vinegar aioli</i><br>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

### BRUNCH COCKTAILS

#### Molcajete • 16

corazón blanco tequila, mt. defiance absinthe,  
fernet vallet, espresso, vanilla

#### Long Island Iced Coffee • 17

myers dark rum, absolut vanilla vodka, kahlua,  
licor 43, sagamore amaro, giffard cacao, espresso

### LIGHT & BRIGHT

#### Spiced Apple Sangria • 16

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

#### 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

#### 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

#### Clyde's 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

## BOTTOMLESS TIKI DRINKS

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

#### Mimosa • 13

musaragno 'babbo' brut  
prosecco, orange juice

#### Fogcutter • 20

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

#### Bloody Mary • 13

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

#### Lion's Tail • 16

sagamore rye whiskey,  
st. elizabeth allspice dram,  
maple, lime

#### 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

### 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, Dierberg, Sta. Rita Hills, CA, 2021.....                             | 21 | 80  |
| 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 | 88  |
| 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 •<br>chamomile • oolong |   |

Our coffee is roasted locally by  
Quartermaine Coffee Roasters in Rockville, MD

### 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

