

City Oyster & SUSHI BAR

SMALL PLATES & BOWLS

SOUP OF THE AFTERNOON	9
SMALL GREENS With House Vinaigrette	9
CAESAR SALAD	9.5
Hearts Of Romaine, Garlic Croutons	
FRESH CALAMARI FRITTI (R.I.) San Marzano Sauce.....	15.5
*CARPACCIO OF TUNA.....	16.5
Avocado, Fennel, Basil, Aioli, Crostini	
JORDAN'S SMOKED FISH DIP	17.5
House-Made Saltine Crackers, Pickled Jalapenos	
ICED SHRIMP COCKTAIL.....	19.5
*ONE DOZEN OYSTERS On The Half Shell	Daily Price
*ONE DOZEN CLAMS On The Half Shell.....	Daily Price

SALADS

KALE SALAD	15
Hazelnuts, Currants, Vermont Cheddar, Lemon Vinaigrette	
🐔 CAESAR SALAD With Grilled Chicken.....	18
🐔 CITY OYSTER'S CHOPPED SALAD	18
Grilled Chicken, Broccoli, Tomatoes, Gorgonzola, Roasted Peppers, Shallots, Croutons, House Vinaigrette	
🐔 CITY OYSTER'S BUDDHA BOWL.....	18.5
Grilled Chicken, Cucumber, Chickpeas, Sprouts, Tomatoes, Quinoa, Greens, Cashews, Green Goddess Dressing	
*TUNA POKE BOWL.....	23
Sushi Rice, Asian Vegetables, Wakami Seaweed, Spicy Mayo, Teriyaki	

SANDWICHES

SERVED WITH HAND-CUT FRIES OR SALAD OF THE DAY

🐔 NASHVILLE HOT CHICKEN SANDWICH	16.5
Spicy Fried Chicken, Sliced Pickles, Mayonnaise, Bakery Bun	
ROASTED TURKEY BREAST PANINI.....	17
Neuske's Bacon, Vermont Cheddar, Caramelized Onions, Remoulade, Multigrain Bread	
🐔 GRILLED CHICKEN WRAP	17
Goat Cheese, Gorgonzola, Tomatoes, Broccoli, Roasted Peppers, House Vinaigrette, Shallots	
*10 oz BLACK ANGUS BURGER.....	17.5
Handcut Fries, Lettuce, Tomato, Onion	
SHRIMP PO' BOY.....	18.5
Fried Shrimp, Remoulade, Lettuce, Tomato, Hoagie Roll	

GRILLED FISH SANDWICH OF THE DAY *daily price*
 Avocado, Tartar Sauce, Butter Lettuce, Tomato, Multigrain Bun

🐔 Our chicken is free range. They scratch and roam and don't get fed antibiotics.

prepared daily by

EXECUTIVE CHEF JORDAN STILLEY

SOUS CHEFS WILLIAM RESSLER, DAN KEOWN, JOSE DELGADO

SUSHI CHEF PATRICK BHISITTRAKULPORN

daily specials

PLEASE ASK YOUR SERVER

GRILLED MARKET FISH OF THE DAY.....MP

SANDWICH OF THE DAY.....MP

LUNCHEON SPECIALTIES

FISH TACOS (Fried, Grilled, or Blackened)	19
Cabbage Slaw, Pico De Gallo, Cilantro, Lime Crema, Flour Tortillas	
🐔 GRILLED CHICKEN PAILLARD ON WEDGE SALAD	20.5
Bacon, Heirloom Tomatoes, Onion, Blue Cheese Dressing	
🐔 KUNG-PAO SHRIMP AND CHICKEN.....	23
With Cashews, Spring Onion, Noodles	
MARYLAND STYLE JUMBO LUMP CRABCAKE.....	28.5
Remoulade, Green Salad, House Vinaigrette	

oyster classics

FRESH COD FISH 'N' CHIPS	20
Boston Cod, Tartar Sauce, Hand Cut Potato Wedges, Small Green Salad	
MAINE LOBSTER ROLL.....	22
Small Green Salad, Hand-Cut Fries, Split-Top Buttered Griddled Bun	

LUNCH BENTO BOX

CHOICE OF MISO SOUP OR SALAD,
 SERVED WITH PICKLED CUCUMBER SALAD

(CHEF'S CHOICE)

🐔 CHICKEN TERIYAKI, VEGETABLE, DUMPLING, RICE	21
* 7 PCS SUSHI, SALMON ROLL, SEAWEED SALAD	25
FISH TERIYAKI, VEGETABLE, DUMPLING, RICE	29

* 4 PCS SUSHI	* 9 PCS SASHIMI
6 PCS SASHIMI	4 PCS CALIFORNIA ROLL
4 PCS CALIFORNIA ROLL	SPICY SALAD
31	27

brunch

SATURDAY & SUNDAY | 11AM - 3PM

UNLIMITED MIMOSAS \$17

SPARKLING WINE, KENNESAW FRESH SQUEEZED
 ORANGE JUICE FROM POMPAÑO BEACH

- OR -

ENDLESS BLOODY MARYS \$17

AMSTERDAM VODKA, ZING ZANG BLOODY MARY MIX

WITH THE PURCHASE OF ANY ENTRÉE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.