City Oyster & SUSHI BAR

SMALL PLATES & BOWLS

SOUP OF THE AFTERNOON *10.5*

SMALL GREENS *10.5*
With House Vinaigrette, Croutons

CAESAR SALAD *11*
Hearts Of Romaine, Garlic Croutons

FRESH CALAMARI FRITTI (R.I.) *17*
San Marzano Sauce

JORDAN'S SMOKED FISH DIP *19*
House-Made Saltine Crackers,
Pickled Jalapeños

ICED SHRIMP COCKTAIL *21*

***ONE DOZEN OYSTERS** On The Half Shell ..... *Daily Price*

***ONE DOZEN CLAMS** On The Half Shell ..... *Daily Price*

***TUNA TARTARE** *24.5*
Raw Tuna, Cucumber, Watermelon Radish,
Golden Beets, Cilantro, Potato Chips

SALADS

KALE SALAD *16.5*
Hazelnuts, Currants, Vermont Cheddar,
Lemon Vinaigrette

CAESAR SALAD With Grilled Chicken *20*

CITY OYSTER'S CHOPPED SALAD *20*
Grilled Chicken, Broccoli, Tomatoes,
Gorgonzola, Roasted Peppers, Shallots,
Croutons, House Vinaigrette

CITY OYSTER'S BUDDHA BOWL *20.5*
Grilled Chicken, Cucumber, Chickpeas, Sprouts,
Tomatoes, Quinoa, Greens, Cashews,
Green Goddess Dressing

***TUNA POKE BOWL** *25*
Sushi Rice, Asian Vegetables, Wakami Seaweed,
Spicy Mayo, Teriyaki

SANDWICHES

SERVED WITH HAND-CUT FRIES OR SALAD OF THE DAY

NASHVILLE HOT CHICKEN SANDWICH *18.5*
Spicy Fried Chicken, Sliced Pickles,
Mayonnaise, Bakery Bun

GRILLED CHICKEN WRAP *19*
Gorgonzola, Tomatoes, Broccoli, Roasted Peppers,
House Vinaigrette, Shallots

SOBEY'S BLACKENED CHICKEN ON MULTIGRAIN *19*
Avocado, Tomato, Red Onion, Special Sauce,
Sweet Gem, Cheddar

***10 oz BLACK ANGUS BURGER** *19.5*
Handcut Fries, Lettuce, Tomato, Onion

CRISPY FISH SANDWICH *21*
North Atlantic Cod, Lettuce,
Tomato, Tartar Sauce

prepared daily by

EXECUTIVE CHEF JORDAN STILLEY

SOUS CHEFS GERALD JEFFRESS, DOMINICK DEPHILLIPO,
ELIZABETH COLPITTS

daily specials

PLEASE ASK YOUR SERVER

MARKET FISH OF THE DAY..... *MP*

SANDWICH OF THE DAY..... *MP*

LUNCHEON SPECIALTIES

FISH TACOS (Fried, Grilled, or Blackened) *21.5*
Cabbage Slaw, Pico De Gallo, Cilantro, Lime Crema, Flour Tortillas

GRILLED CHICKEN PAILLARD ON WEDGE SALAD *23*
Bacon, Heirloom Tomatoes, Onion, Blue Cheese Dressing

MARYLAND STYLE JUMBO LUMP CRABCAKE *31*
Remoulade, Green Salad, House Vinaigrette

***WAGYU TENDERLOIN AND ROCK SHRIMP FRIED RICE** *34*
Veggies, Bean Sprouts, Chili-Lime Soy Sauce,
Crispy Shallot, Egg, Cilantro

oyster classics

FRESH FISH & CHIPS *27.5*
North Atlantic Cod, Tartar Sauce,
Hand Cut Potato Wedges, Mixed Greens

MAINE LOBSTER ROLL *30*
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

CHICKEN TERIYAKI, VEGETABLE, DUMPLING, RICE | *24*

FISH TERIYAKI, VEGETABLE, DUMPLING, RICE | *32*

* 10 PIECE SASHIMI AND SUSHI COMBO
6 PIECE SASHIMI, 4 PIECE SUSHI,
1/2 CALIFORNIA ROLL
42

* 9 PIECE SASHIMI
1/2 CALIFORNIA ROLL
SPICY OCTOPUS SALAD
33

* 7 PIECE SUSHI
SALMON ROLL,
SEAWEED SALAD
37

brunch

SATURDAY & SUNDAY | 11AM - 3PM

UNLIMITED MIMOSAS $19.5
SPARKLING WINE, KENNESAW FRESH SQUEEZED
ORANGE JUICE FROM POMPANO BEACH

- OR -

ENDLESS BLOODY MARYS $19.5
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.