

# City Oyster & SUSHI BAR

## APPETIZERS

NEW ENGLAND CLAM CHOWDER.....	10.5
HUMMUS VEGGIE BOWL WITH PITA.....	14
Carrots, Tomato, Chickpeas, Cucumbers, Za'atar Spice	
SHISHITOS.....	14
Pan Blistered, Lime Ponzu, Japanese Aioli	
CLASSIC LOBSTER BISQUE.....	15
JUMBO CRAB & SPINACH DIP.....	16
FRESH CALAMARI FRITTI (R.I.) Marinara.....	17
ROCK SHRIMP TEMPURA.....	17
Spicy Sauce, Shiitake, Chives	
JORDAN'S SMOKED FISH DIP.....	17
House-Made Saltine Crackers, Pickled Jalapenos	
STEAMED SHRIMP DUMPLINGS.....	18
Chili Crisp, Spicy Sauce, Micro Shiso	
*CARPACCIO OF TUNA.....	18
Avocado, Fennel, Basil, Aioli, Crostini	
MARYLAND LUMP CRABCAKE.....	31
Remoulade	

## SALADS

HONEY CRISP SALAD.....	11
Apples, Lettuces, Reggiano, Aged Sherry Vinaigrette	
CLASSIC CAESAR SALAD.....	13
🐔 With Chicken.....	20
With Fried Oysters.....	22
With Organic Salmon.....	30
KALE SALAD.....	14.5
Hazelnuts, Currants, Vermont Cheddar, Lemon Vinaigrette	
SWEET GEM WEDGE.....	15
Bacon, Tomatoes, Red Onion, Blue Cheese	
TOMATOES & BURRATA MOZZARELLA.....	16
Basil, Balsamic Vinaigrette	
🐔 CITY OYSTER'S BUDDHA BOWL.....	19
Grilled Chicken, Cucumber, Chickpeas, Sprouts, Tomatoes, Quinoa, Greens, Cashews, Green Goddess Dressing	

## HANDHELDS

*10 oz BLACK ANGUS BURGER.....	19
Hand-Cut Fries, Lettuce, Tomato, Onion	
FISH TACOS (Fried, Grilled, or Blackened).....	22
Pico De Gallo, Cilantro, Lime Crema, Flour Tortillas, Cole Slaw	
FRESH FISH & CHIPS.....	24
Boston Cod, Tartar Sauce, Hand Cut Potato Wedges, Mixed Greens	
MAINE LOBSTER ROLLS.....	33
Small Green Salad, Hand-Cut Fries, Split-Top Buttered Griddled Bun	

## PASTA AND BOWLS

LINGUINE WITH LITTLENECK CLAMS.....	29
FRUTTI DI MARE.....	35
Shrimp, Clams, Mussels, Calamari, Linguine	
KUNG-PAO SHRIMP AND SCALLOPS.....	36
With Cashews, Spring Onion, Noodles	

## DAILY MARKET FISH

SAUTÉED, GRILLED OR BLACKENED | *MP*  
Served with Tomato Salad, Vegetables of the Day, Jasmine Rice

OR

HONG KONG STYLE | *MP*  
Served Pan Roasted or Crispy-Fried  
Served with Soy Ginger Teriyaki, Jasmine Rice, Asian Vegetables

ANY OF OUR SEAFOOD SELECTIONS AVAILABLE

## CHILLED SHELLFISH

\*OYSTERS ON THE HALF SHELL | *MP*

ACCOUTREMENTS | 3 ea.  
GRAPEFRUIT ICE • MIGNONETTE ICE  
BLOODY MARY ICE • CUCUMBER MINT ICE

\*CLAMS ON THE HALF SHELL | *MP*

CLASSIC SHRIMP COCKTAIL | 19

JUMBO LUMP CRAB COCKTAIL | 29

## MUSSELS

THEO & FIONNA'S DUTCH MUSSELS, BAR HARBOR, ME

WHITE WINE & SHALLOTS | 17

## OYSTERS

OYSTERS CASINO | 19

OYSTERS ROCKEFELLER | 19

## CRUDO

A PREPARATION OF RAW FISH SLICED & SEASONED WITH EXTRA VIRGIN OLIVE OIL & SEA SALT

\*TUNA

Crispy Shallot, Garlic, Chili Oil

\*SALMON

Avocado, Micro Cilantro, Pickled Jalapeños

\*HAMACHI

Ponzu, Jalapeño, Garlic

ALL CRUDO PLATES | 17 ea.

## SEAFOOD TOWERS

\*PETITE PLATEAU | 41

4 Oysters, 4 Littlenecks, 4 Cocktail Shrimp  
Jumbo Lump Blue Crab Meat

\*GRAND PLATEAU | 85

Chilled Half Maine Lobster, 8 Oysters, 6 Littlenecks, 6 Cocktail Shrimp, Jumbo Lump Blue Crab Meat

## CAVIAR

\*PETROSSIAN OSSETRA

Yadkin River, NC  
12G | 80 24G | 135

## SEAFOOD ENTRÉES

SWEET POTATO CRUSTED MAHI.....	34
Brussels Sprouts, Hazelnut Chimichurri Sauce	
*ORGANIC SALMON FILET.....	34
Pecan Crusted, Cilantro Romanesco, Charred Cauliflower, Jimmy Nardello Peppers	
*CHIRASHI SUSHI BOWL.....	37
Japanese Sashimi: Yellowfin Tuna, Salmon, Wahoo, Hamachi, and Steamed Shrimp over Sushi Rice with Wakami Salad, Avocado	
*SEARED TUNA.....	39
Japanese Spices, Sushi Rice Cake, Carrots, Bok Choy, Broccoli, Ginger Soy Vinaigrette	
LOCAL SNAPPER.....	38
Polenta, Charred Broccoli, Salsa Verde	
SHRIMP & SCALLOPS "BOKE".....	41
Tuna, Thai Red Curry Coconut Broth, Jasmine Rice, Vegetables	
GROUPEL VERACRUZANA.....	42
Braised with Tomato and White Wine, Sweet Bell Peppers, Potatoes, Capers, Lime, Cilantro	
SHRIMP & CRAB GUMBO BOWL.....	46
With Cajun Sausage, Rice, Gumbo File	
MISO GLAZED SEA BASS.....	50
Rock Shrimp, Sesame Spinach, Jasmine Rice	
TWIN MAINE LOBSTER TAILS.....	<i>MP</i>
Grilled Asparagus, Whipped Potatoes, Herb Butter	

## STEAKS AND CHOPS

SERVED WITH WHIPPED POTATOES & GRILLED ASPARAGUS

GRILLED AIRLINE CHICKEN BREAST.....	27
Smoked Tomato Vinaigrette	
*8 oz FILET OF BEEF.....	52
*12 oz NY DRY AGED STRIP.....	52
*SURF & TURF.....	79
8 oz Filet, Maine Lobster Tail, Drawn Butter	

## SIDES

HAND-CUT FRIES, sea salt.....	8.5
GRILLED ASPARAGUS, herb butter.....	9.5
POLENTA, herb butter, reggiano.....	10.5
TRUFFLE PARMIGIANO FRENCH FRIES.....	12.5
TRUFFLE PARMIGIANO BRUSSELS SPROUTS.....	14

prepared daily by

EXECUTIVE CHEF JORDAN STILLEY  
SOUS CHEFS WILLIAM RESSLER, DAN KEOWN, JOSE DELGADO  
SUSHI CHEF PATRICK BHISITTRAKULPORN

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

\* 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.