

City Oyster & SUSHI BAR

APPETIZERS

NEW ENGLAND CLAM CHOWDER.....	12
CLASSIC LOBSTER BISQUE.....	16.5
JUMBO CRAB & SPINACH DIP.....	17.5
FRESH CALAMARI FRITTI (R.I.) Marinara	18.5
ROCK SHRIMP TEMPURA.....	18.5
Spicy Sauce, Chives	
JORDAN'S SMOKED FISH DIP	19.5
House-Made Saltine Crackers, Pickled Jalapenos	
STEAMED SHRIMP DUMPLINGS.....	19.5
Chili Crisp, Spicy Sauce, Micro Shiso	
PORK BELLY BAO BUNS	20
Chili Crisp, Shisho, Pickled Carrot, Cucumber, Daikon, Toasted Cashews	
TUNA TARTARE.....	24
Raw Tuna, Cucumber, Watermelon Radish, Golden Beets, Cilantro, House Fried Potato Chips	
MARYLAND LUMP CRABCAKE	29
Remoulade	

SALADS

SMALL GREENS	10
With House Vinaigrette, Croutons	
HONEY CRISP SALAD	12.5
Apples, Lettuces, Reggiano, Aged Sherry Vinaigrette	
CLASSIC CAESAR SALAD.....	15
With Chicken.....	
With Fried Oysters.....	
With Organic North Atlantic Salmon.....	
KALE SALAD	16
Hazelnuts, Currants, Vermont Cheddar, Lemon Vinaigrette	
SWEET GEM WEDGE.....	16.5
Bacon, Tomatoes, Red Onion, Blue Cheese	
TOMATOES & BURRATA MOZZARELLA.....	17.5
Basil, Balsamic Vinaigrette	
CITY OYSTER'S BUDDHA BOWL.....	21
Grilled Chicken, Cucumber, Chickpeas, Sprouts, Tomatoes, Quinoa, Greens, Cashews, Green Goddess Dressing	

HANDHELDS

*10 oz BLACK ANGUS BURGER.....	21.5
Hand-Cut Fries, Lettuce, Tomato, Onion	
FISH TACOS (Fried, Grilled, or Blackened)	24.5
Pico De Gallo, Cilantro, Lime Crema, Flour Tortillas, Cole Slaw	
FRESH FISH & CHIPS.....	26.5
North Atlantic Cod, Tartar Sauce, Hand Cut Potato Wedges, Mixed Greens	
MAINE LOBSTER ROLLS.....	40
Small Green Salad, Hand-Cut Fries, Two Split-Top Buttered Griddled Buns	

PASTA AND BOWLS

LINGUINE WITH LITTLENECK CLAMS.....	32
FRUTTI DI MARE	38
Shrimp, Clams, Mussels, Calamari, Linguine	
ROCK SHRIMP & PORK BELLY FRIED RICE.....	39
Veggies, Bean Sprouts, Chili-Lime Soy Sauce, Crispy Shallot, Egg, Cilantro	

DAILY MARKET FISH

SAUTÉED, GRILLED, OR BLACKENED | MP
Served with Mixed Greens,
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
Shallots Mignonette

*CLAMS ON THE HALF SHELL | MP

CLASSIC SHRIMP COCKTAIL | 21

JUMBO LUMP CRAB COCKTAIL | 31.5

MUSSELS

THEO & FIONNA'S DUTCH MUSSELS,
BAR HARBOR, ME | 19
White Wine & Shallots

OYSTERS

OYSTERS CASINO | 21.5

OYSTERS ROCKEFELLER | 21.5

CRUDO

A PREPARATION OF RAW FISH SLICED
AND SEASONED WITH SHALLOT, JALAPENO,
CUCUMBER, PASSION FRUIT, OLIVE OIL YUZU JUICE,
MALDON SEA SALT

*TUNA | 21

*SALMON | 21

*HAMACHI | 21

SEAFOOD TOWERS

*PETITE PLATEAU | 44
4 Oysters, 4 Littlenecks,
4 Cocktail Shrimp,
Jumbo Lump Blue Crab Meat

*GRAND PLATEAU | 88
Chilled Half Maine Lobster,
8 Oysters, 6 Littlenecks,
6 Cocktail Shrimp,
Jumbo Lump Blue Crab Meat

CAVIAR

MARKY'S ROYAL AMBER OSSETRA
Karat River, Israel
12G | 84 24G | 139

SEAFOOD ENTRÉES

ORGANIC ATLANTIC SALMON..... 38
Cherry Tomatoes, Local Corn,
Pancetta, Herb Butter

PECAN CRUSTED MAHI 38
Brussels Sprouts, Stone Ground Mustard Beurre Blanc

*CHIRASHI SUSHI BOWL 40
Japanese Sashimi: Yellowfin Tuna, Salmon, Wahoo,
Hamachi, and Steamed Shrimp over Sushi Rice
with Wakami Seaweed, Avocado

*SEARED TUNA..... 42
Japanese Spices, Sushi Rice Cake, Carrots,
Bok Choy, Broccoli, Ginger Soy Vinaigrette

SHRIMP & SCALLOPS “BOKE” 44
Tuna, Thai Red Curry Coconut Broth,
Jasmine Rice, Vegetables

AMERICAN RED SNAPPER PICCATA..... 48
Garlicky Broccoli, Fingerling Potatoes,
Piccata Pan Sauce

PAN SEARED LOCAL GROUPEr 49
Carrot Risotto, English Peas, Parmigianno Reggiano,
Pea Tendrils, Brown Butter

SHRIMP & CRAB GUMBO BOWL..... 49
With Cajun Sausage, Rice, Gumbo File

MISO GLAZED SEA BASS..... 52
Rock Shrimp, Sesame Spinach,
Jasmine Rice

TWIN MAINE LOBSTER TAILS..... MP
Grilled Asparagus, Whipped Potatoes,
Herb Butter

THE BUTCHER'S BLOCK

SERVED WITH WHIPPED POTATOES & GRILLED ASPARAGUS

*8 oz FILET MIGNON 54

*12 oz NY DRY AGED STRIP 54

*SURF & TURF 80
8 oz Filet Mignon, Maine Lobster Tail,
Drawn Butter

CAST IRON CHICKEN 30
Crispy Skinned 1/2 Chicken,
Pan Roasted, Green Beans,
Garlic Pangrattato, Herb Butter

SIDES

CLASSIC HAND-CUT FRENCH FRIES, Sea Salt 10

GRILLED ASPARAGUS, Herb Butter..... 11

TRUFFLE PARMIGIANO FRENCH FRIES 14

TRUFFLE PARMIGIANO BRUSSELS SPROUTS..... 16

prepared daily by

EXECUTIVE CHEF JORDAN STILLEY
SOUS CHEFS RICH LANGE, DOMINICK DEPHILLIPO,
ELIZABETH COLPITTS

* 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.