

City Oyster

& SUSHI BAR

SMALL PLATES & BOWLS

SOUP OF THE AFTERNOON	10
SMALL GREENS	10
With House Vinaigrette, Croutons	
CAESAR SALAD	10.5
Hearts Of Romaine, Garlic Croutons	
FRESH CALAMARI FRITTI (R.I.).....	16.5
San Marzano Sauce	
JORDAN'S SMOKED FISH DIP	18.5
House-Made Saltine Crackers, Pickled Jalapeños	
ICED SHRIMP COCKTAIL.....	20.5
*ONE DOZEN OYSTERS On The Half Shell	Daily Price
*ONE DOZEN CLAMS On The Half Shell	Daily Price
TUNA TARTARE.....	24
Raw Tuna, Cucumber, Watermelon Radish, Golden Beets, Cilantro, Potato Chips	

SALADS

KALE SALAD	16
Hazelnuts, Currants, Vermont Cheddar, Lemon Vinaigrette	
CAESAR SALAD With Grilled Chicken.....	19.5
CITY OYSTER'S CHOPPED SALAD	19.5
Grilled Chicken, Broccoli, Tomatoes, Gorgonzola, Roasted Peppers, Shallots, Croutons, House Vinaigrette	
CITY OYSTER'S BUDDHA BOWL	20
Grilled Chicken, Cucumber, Chickpeas, Sprouts, Tomatoes, Quinoa, Greens, Cashews, Green Goddess Dressing	
*TUNA POKE BOWL.....	24.5
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
Spicy Fried Chicken, Sliced Pickles, Mayonnaise, Bakery Bun	
GRILLED CHICKEN WRAP	18.5
Gorgonzola, Tomatoes, Broccoli, Roasted Peppers, House Vinaigrette, Shallots	
SOBEY'S BLACKENED CHICKEN ON MULTIGRAIN	18.5
Avocado, Tomato, Red Onion, Special Sauce, Sweet Gem, Cheddar	
*10 oz BLACK ANGUS BURGER.....	19
Handcut Fries, Lettuce, Tomato, Onion	
CRISPY FISH SANDWICH.....	19.5
North Atlantic Cod, Lettuce, Tomato, Tartar Sauce	

prepared daily by

EXECUTIVE CHEF JORDAN STILLEY
SOUS CHEFS RICH LANGE, 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)	20.5
Cabbage Slaw, Pico De Gallo, Cilantro, Lime Crema, Flour Tortillas	
GRILLED CHICKEN PAILLARD ON WEDGE SALAD	22
Bacon, Heirloom Tomatoes, Onion, Blue Cheese Dressing	
CHICKEN & PORK BELLY FRIED RICE	25.5
Veggies, Bean Sprouts, Chili-Lime Soy Sauce, Crispy Shallot, Egg, Cilantro	
MARYLAND STYLE JUMBO LUMP CRABCAKE.....	30
Remoulade, Green Salad, House Vinaigrette	

oyster classics

MAINE LOBSTER ROLL.....	24.5
Small Green Salad, Hand-Cut Fries, Split-Top Buttered Griddled Bun	
FRESH FISH & CHIPS.....	26.5
North Atlantic Cod, Tartar Sauce, Hand Cut Potato Wedges, Mixed Greens	

LUNCH BENTO BOX

CHOICE OF MISO SOUP OR SALAD, SERVED WITH PICKLED CUCUMBER SALAD	
CHICKEN TERIYAKI, VEGETABLE, DUMPLING, RICE 23	
FISH TERIYAKI, VEGETABLE, DUMPLING, RICE 31	

* 10 PIECE SASHIMI AND SUSHI COMBO
6 PIECE SASHIMI, 4 PIECE SUSHI,
1/2 CALIFORNIA ROLL
41

* 9 PIECE SASHIMI
1/2 CALIFORNIA ROLL
SPICY OCTOPUS SALAD
32

* 7 PIECE SUSHI
SALMON ROLL,
SEAWEED SALAD
36

brunch

SATURDAY & SUNDAY | 11AM - 3PM

UNLIMITED MIMOSAS \$18
SPARKLING WINE, KENNESAW FRESH SQUEEZED
ORANGE JUICE FROM POMPANNO BEACH

- OR -

ENDLESS BLOODY MARYS \$18
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.