

# City Oyster & SUSHI BAR

## APPETIZERS

NEW ENGLAND CLAM CHOWDER.....	11
CLASSIC LOBSTER BISQUE.....	15.5
JUMBO CRAB & SPINACH DIP.....	16.5
FRESH CALAMARI FRITTI (R.I.) Marinara.....	17.5
ROCK SHRIMP TEMPURA.....	17.5
Spicy Sauce, Chives	
JORDAN'S SMOKED FISH DIP.....	18.5
House-Made Saltine Crackers, Pickled Jalapenos	
STEAMED SHRIMP DUMPLINGS.....	18.5
Chili Crisp, Spicy Sauce, Micro Shiso	
PORK BELLY BAO BUNS.....	19
Chili Crisp, Shiso, Pickled Carrot, Cucumber, Daikon, Toasted Cashews	
TUNA TARTARE.....	23
Raw Tuna, Cucumber, Watermelon Radish, Golden Beets, Cilantro, Potato Chips	
MARYLAND LUMP CRABCAKE.....	28
Remoulade	

## SALADS

HONEY CRISP SALAD.....	11.5
Apples, Lettuces, Reggiano, Aged Sherry Vinaigrette	
CLASSIC CAESAR SALAD.....	13.5
🐔 With Chicken.....	21
With Fried Oysters.....	23
With Organic Salmon.....	31
KALE SALAD.....	15
Hazelnuts, Currants, Vermont Cheddar, Lemon Vinaigrette	
SWEET GEM WEDGE.....	15.5
Bacon, Tomatoes, Red Onion, Blue Cheese	
TOMATOES & BURRATA MOZZARELLA.....	16.5
Basil, Balsamic Vinaigrette	
🐔 CITY OYSTER'S BUDDHA BOWL.....	19.5
Grilled Chicken, Cucumber, Chickpeas, Sprouts, Tomatoes, Quinoa, Greens, Cashews, Green Goddess Dressing	

## HANDHELDS

*10 oz BLACK ANGUS BURGER.....	20
Hand-Cut Fries, Lettuce, Tomato, Onion	
FISH TACOS (Fried, Grilled, or Blackened).....	23
Pico De Gallo, Cilantro, Lime Crema, Flour Tortillas, Cole Slaw	
FRESH FISH & CHIPS.....	25
Boston Cod, Tartar Sauce, Hand Cut Potato Wedges, Mixed Greens	
MAINE LOBSTER ROLLS.....	38
Small Green Salad, Hand-Cut Fries, Two Split-Top Buttered Griddled Buns	

## PASTA AND BOWLS

LINGUINE WITH LITTLENECK CLAMS.....	30
FRUTTI DI MARE.....	36
Shrimp, Clams, Mussels, Calamari, Linguine	
ROCK SHRIMP & PORK BELLY FRIED RICE.....	37
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

\*CLAMS ON THE HALF SHELL | MP

CLASSIC SHRIMP COCKTAIL | 20

JUMBO LUMP CRAB COCKTAIL | 30

## MUSSELS

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

WHITE WINE & SHALLOTS | 18

## OYSTERS

OYSTERS CASINO | 20

OYSTERS ROCKEFELLER | 20

## CRUDO

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

\*TUNA | 20

\*SALMON | 20

\*HAMACHI | 20

## SEAFOOD TOWERS

\*PETITE PLATEAU | 42

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

\*GRAND PLATEAU | 87

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

## CAVIAR

\*PETROSSIAN OSSETRA

Yadkin River, NC

12G | 82 24G | 137

## SEAFOOD ENTRÉES

SWEET POTATO CRUSTED MAHI.....	35
Brussels Sprouts, Hazelnut Chimichurri Sauce	
ORGANIC ATLANTIC SALMON.....	36
Cherry Tomatoes, Local Corn, Pancetta, Herb Butter	
*CHIRASHI SUSHI BOWL.....	38
Japanese Sashimi: Yellowfin Tuna, Salmon, Wahoo, Hamachi, and Steamed Shrimp over Sushi Rice with Wakami Salad, Avocado	
LOCAL SNAPPER.....	39
Polenta, Charred Broccoli, Salsa Verde	
*SEARED TUNA.....	40
Japanese Spices, Sushi Rice Cake, Carrots, Bok Choy, Broccoli, Ginger Soy Vinaigrette	
SHRIMP & SCALLOPS "BOKE".....	42
Tuna, Thai Red Curry Coconut Broth, Jasmine Rice, Vegetables	
PAN ROASTED GROUPEL.....	46
Mango Aji-Amarillo Sauce, Criolla Salsa, Frisee, Hearts of Palm, Jasmine Rice	
SHRIMP & CRAB GUMBO BOWL.....	47
With Cajun Sausage, Rice, Gumbo File	
MISO GLAZED SEA BASS.....	51
Rock Shrimp, Sesame Spinach, Jasmine Rice	
TWIN MAINE LOBSTER TAILS.....	MP
Grilled Asparagus, Whipped Potatoes, Herb Butter	

## BUTCHER BLOCK

SERVED WITH WHIPPED POTATOES & GRILLED ASPARAGUS

\*8 oz FILET OF BEEF..... 53

\*12 oz NY DRY AGED STRIP..... 53

\*SURF & TURF..... 79

8 oz Filet, Maine Lobster Tail, Drawn Butter

## ADD ON

Blue Cheese Crust | 4 • Truffle Aioli | 5

Jumbo Lump Crab Oscar | 9

🐔 CAST IRON CHICKEN..... 28

Crispy Skinned 1/2 Chicken, Pan Roasted,  
Green Beans, Garlic Pangrattato, Herb Butter

## SIDES

HAND-CUT FRIES, Sea Salt.....	9
GRILLED ASPARAGUS, Herb Butter.....	10
POLENTA, Herb Butter, Reggiano.....	11
TRUFFLE PARMIGIANO FRENCH FRIES.....	13
TRUFFLE PARMIGIANO BRUSSELS SPROUTS.....	14.5

*prepared daily by*

EXECUTIVE CHEF JORDAN STILLEY

SOUS CHEFS JUSTIN CARR, RICHARD LANGE

🐔 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.