City Oyster & SUSHI BAR

APPETIZERS

NEW ENGLAND CLAM CHOWDER *12.5*

CLASSIC LOBSTER BISQUE *17*

JUMBO CRAB & SPINACH DIP *18*

FRESH CALAMARI FRITTI (R.I.) Marinara *19*

ROCK SHRIMP TEMPURA *19*
Spicy Sauce, Chives

JORDAN'S SMOKED FISH DIP *20*
House-Made Saltine Crackers,
Pickled Jalapenos

STEAMED SHRIMP DUMPLINGS *20*
Chili Crisp, Spicy Sauce, Micro Shiso

*WAGYU TARTARE *24.5*
Wagyu Tenderloin, Shallot, Stone Ground Mustard Capers,
Black Truffle, Egg Yolk, Parmigiano Reggiano,
House Made Chips

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

MARYLAND LUMP CRABCAKE *29.5*
Remoulade

SALADS

SMALL GREENS *10.5*
With House Vinaigrette, Croutons

HONEY CRISP SALAD *13*
Apples, Lettuces, Reggiano,
Aged Sherry Vinaigrette

CLASSIC CAESAR SALAD *15.5*
With Chicken *25*
With Fried Oysters *29*
*With Organic North Atlantic Salmon *38*

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

SWEET GEM WEDGE *17*
Bacon, Tomatoes, Red Onion, Blue Cheese

TOMATOES & BURRATA MOZZARELLA *18*
Basil, Balsamic Vinaigrette

CITY OYSTER'S BUDDHA BOWL *22*
Grilled Chicken, Cucumber, Chickpeas,
Sprouts, Tomatoes, Quinoa, Greens, Cashews,
Green Goddess Dressing

HANDHELDS

*10 oz BLACK ANGUS BURGER *22*
Hand-Cut Fries, Lettuce, Tomato, Onion

FISH TACOS (Fried, Grilled, or Blackened) *25*
Pico De Gallo, Cilantro, Lime Crema,
Flour Tortillas, Cole Slaw

FRESH FISH & CHIPS *27*
North Atlantic Cod, Tartar Sauce,
Hand Cut Potato Wedges, Mixed Greens

MAINE LOBSTER ROLL *44*
Small Green Salad, Hand-Cut Fries,
Buttered Griddled Bun

PASTA AND BOWLS

LINGUINE WITH LITTLENECK CLAMS *33*
Tomato, Garlic, White Wine Sauce

FRUTTI DI MARE *39*
Shrimp, Clams, Mussels, Calamari, Linguine

*WAGYU TENDERLOIN AND ROCK SHRIMP FRIED RICE *42*
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 | *22*

JUMBO LUMP CRAB COCKTAIL | *33*

MUSSELS

THEO & FIONNA'S DUTCH MUSSELS,
BAR HARBOR, ME | *20*
White Wine & Shallots

OYSTERS

OYSTERS CASINO | *22.5*

OYSTERS ROCKEFELLER | *22.5*

CRUDO

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

*TUNA | *22*

*SALMON | *22*

*HAMACHI | *23*

SEAFOOD TOWERS

*PETITE PLATEAU | *46*
4 Oysters, 4 Littlenecks,
4 Cocktail Shrimp,
Jumbo Lump Blue Crab Meat

*GRAND PLATEAU | *90*
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 | *86* 24G | *142*

SEAFOOD ENTRÉES

*ORGANIC ATLANTIC SALMON *39*
Cherry Tomatoes, Local Corn,
Pancetta, Herb Butter

*CHIRASHI SUSHI BOWL *41*
Japanese Sashimi: Yellowfin Tuna, Salmon, Wahoo,
Hamachi, and Steamed Shrimp over Sushi Rice
with Wakami Seaweed, Avocado

*SEARED TUNA *43*
Japanese Spices, Sushi Rice Cake, Carrots,
Bok Choy, Broccoli, Ginger Soy Vinaigrette

PAN SEARED BRONZINO *44*
Polenta, Tomatoes, Capers, Roman Olives,
Artichoke Hearts, White Wine Butter Sauce

GRILLED LOCAL MAHI *48*
Mussels, Brown Butter Butternut Squash,
Wild Mushrooms, Smoked Beurre Blanc

PAN SEARED LOCAL GROUPER *50*
Carrot Risotto, English Peas, Parmigiano Reggiano,
Pea Tendrils, Brown Butter

SHRIMP & CRAB GUMBO BOWL *51*
With Cajun Sausage, Rice, Gumbo File

PAN SEARED SNAPPER *52*
Clam and Bacon Risotto, Old Bay Buerre Blanc

MISO GLAZED SEA BASS *53*
Rock Shrimp, Sesame Spinach,
Jasmine Rice

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

THE BUTCHER'S BLOCK

*STEAK FRITES *48*
8 oz Prime Hanger, Hand-Cut Fries,
Au Poivre Sauce

*8 oz FILET MIGNON *56*
Whipped Potatoes, Grilled Asparagus

*SURF & TURF *82*
8 oz Filet Mignon, Maine Lobster Tail,
Drawn Butter

CAST IRON CHICKEN *31*
Crispy Skinned 1/2 Chicken,
Pan Roasted, Green Beans,
Garlic Pangrattato, Herb Butter

SIDES

CLASSIC HAND-CUT FRENCH FRIES Sea Salt *10.5*

GRILLED ASPARAGUS Herb Butter *11.5*

CREAMY POLENTA *12*

HAND MASHED RUSSET POTATOES *12*

TRUFFLE PARMIGIANO FRENCH FRIES *14.5*

prepared daily by

EXECUTIVE CHEF JORDAN STILLEY

SOUS CHEFS GERALD JEFFRESS, 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.