

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..... | 28 |
| 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 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 | 82

King Crab Leg, 8 Oysters, 6 Littlenecks, 6 Cocktail Shrimp, Jumbo Lump Blue Crab Meat

CAVIAR

*PETROSSIAN OSSETRA

Yadkin River, NC

12G | 75 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..... | 37 |
| Japanese Spices, Sushi Rice Cake, Carrots, Bok Choy, Broccoli, Ginger Soy Vinaigrette | |
| LOCAL SNAPPER..... | 38 |
| Polenta, Charred Broccoli, Salsa Verde | |
| SHRIMP & SCALLOPS "BOKE"..... | 39 |
| Tuna, Thai Red Curry Coconut Broth, Jasmine Rice, Vegetables | |
| GROUPEL VERACRUZANA..... | 42 |
| Braised with Tomato and White Wine, Sweet Bell Peppers, Potatoes, Caper, Lime, Cilantro | |
| SHRIMP & CRAB GUMBO BOWL..... | 44 |
| With Cajun Sausage, Rice, Gumbo File | |
| MISO GLAZED SEA BASS..... | 48 |
| Rock Shrimp, Sesame Spinach, Jasmine Rice | |
| TWIN MAINE LOBSTER TAILS..... | MP |
| Grilled Asparagus, Whipped Potatoes, Herb Butter | |
| ALASKAN KING CRAB LEGS..... | Daily Price |
| Grilled Asparagus, Whipped Potatoes 1 lb | |

STEAKS AND CHOPS

SERVED WITH WHIPPED POTATOES & GRILLED ASPARAGUS

| | |
|--|----|
| GRILLED AIRLINE CHICKEN BREAST..... | 27 |
| Smoked Tomato Vinaigrette | |
| *8 oz FILET OF BEEF..... | 49 |
| *12 oz NY DRY AGED STRIP..... | 52 |
| *SURF & TURF..... | 74 |
| 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 NICK SALCITO, WILLIAM RESSLER, DAN KEOWN

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.