



ROCKFISH

PUBLIC HOUSE

LUNCH & DINNER: TUESDAY — SUNDAY 11AM TO 10PM

BEVERAGE SERVICE: TUESDAY — SATURDAY 11AM TO 11PM, SUNDAY 11AM TO 10PM

HAPPY HOUR: TUESDAY — SUNDAY 4PM TO 6PM

MANAGER: ROBERT FAUCETTE

EXECUTIVE CHEF: ABBY SHELLEY

SOUS CHEF: BRIAN HARE

PROPRIETORS: JEREMIAH ANDERSON & TOM SIBOL

*TO ENSURE FRESHNESS OUR MENU ITEMS HAVE LIMITED AVAILABILITY

DRAFT BEER

BLUE MOON BELGIAN WHITE ABV: 5.4%	5
CRYSTAL BALL SEASONAL	6.5
COLLUSION SEASONAL	6.5
DOGFISH HEAD 60 MINUTE IPA ABV: 6.0%	6
EVOLUTION SEASONAL	6
GUINNESS DRAUGHT DRY IRISH STOUT ABV: 4.2%	7
HOEGAARDEN ORIGINAL WHITE ABV: 4.9%	7.5
LIQUID HERO SEASONAL	5.5
LIQUID HERO IRREGARDLESS CITRA HOPPED IPA ABV: 6.5%	5.5
LIQUID HERO RYE OATMEAL STOUT ABV: 5.9%	5.5
LIQUID HERO CLOUDIFICATION NEW ENGLAND SESSION ABV: 4.3%	5.5
MICHELOB ULTRA LIGHT LAGER	4
MILLER LITE LIGHT LAGER ABV: 4.2%	4
NEW BELGIUM FAT TIRE, AMERI-BELGIAN ALE ABV: 5.2%	5.5
STELLA CIDRE APPLE CIDER ABV: 4.5%	5
SAM ADAMS SEASONAL	5.5
SOUTH COUNTY SEASONAL	6
SPRING HOUSE SEASONAL	6.5
STELLA ARTOIS LAGER ABV: 5.0%	7
TROEGS PERPETUAL IPA ABV: 7.5%	6
TROEGS SEASONAL	6
VICTORY SEASONAL	6
YARDS BRAWLER DARK MILD ALE ABV: 4.2%	5
YUENGLING LAGER AMERICAN AMBER ALE ABV: 4.5%	4
FEATURE DRAFT, SELECTION VARIES	
SAMPLER PADDLE OF FOUR 5 OZ. DRAFTS OF YOUR CHOICE.	8

BOTTLE & CAN

CORONA EXTRA OR LIGHT 12OZ.	4.5
PABST BLUE RIBBON 16OZ. CAN	4
BALTIMORE MARTINI - NATIONAL BOHEMIAN 16 OZ. CAN WITH A CRAB SEASONING RIM.	4.5
WYNDRIDGE CRAFTY CIDER 12OZ.	5.5

WINES BY THE GLASS & BOTTLE

HOUSE POUR OF SALMON CREEK , CALIFORNIA		
WHITE ZINFANDEL, CHARDONNAY, PINOT NOIR, MERLOT OR CABERNET SAUVIGNON	6	26
PROSECCO , MOLETTA, ITALY	9	42
CHAMPAGNE , MOET CHANDON BRUT, FRANCE	15	65
CHAMPAGNE , VEUVE CLICQUOT YELLOW LABEL BRUT, REIMS, FRANCE		95
CHAMPAGNE , DOM PERIGNON BRUT, EPERNAY, FRANCE		225
ROSE' , WALTZ ESTATE VINEYARDS, PA	9	42
PINOT GRIGIO , ECCO DOMANI, ITALY	7	32
SAUVIGNON BLANC , CAPE MENTELLE, AUSTRALIA	10	46
CHARDONNAY , KENDALL-JACKSON, CALIFORNIA	9	42
CHARDONNAY , NEWTON, CALIFORNIA	14	62
RIESLING , CHT. ST. MICHELLE, WASHINGTON	7	32
PINOT NOIR , PEPPERWOOD GROVE, CHILE	7	32
PINOT NOIR , ARGYLE, OREGON		62
MALBEC , VINA ANTIGUA UNA, ARGENTINA	9	42
MERLOT , RED DIAMOND, WASHINGTON	7	32
CABERNET SAUVIGNON , CASILLERO DEL DIABLO, CHILE	7	32
CABERNET SAUVIGNON , FRANCISCAN, NAPA VALLEY		54
CABERNET SAUVIGNON , NEWTON, CALIFORNIA	14	62
CLARET , NEWTON, CALIFORNIA	16	66

COCKTAILS

MANGO MOJITO	
BACARDI MANGO RUM, MANGO PUREE, FRESH MINT, LIME AND CLUB SODA.	7
RPH BLOODY MARY	
MADE WITH FABER VODKA AND SERVED IN A J.O. SPICE RIMMED GLASS WITH COCKTAIL SHRIMP, PICKLED OKRA, BLEU CHEESE STUFFED OLIVE AND A BEEF STRAW.	12
COOL CUCUMBER	
MUDDLED CUCUMBER, MINT, SKYY VODKA, MELON LIQUOR & CLUB SODA.	6
PAINKILLER	
GOSLING'S RUM, CREAM OF COCONUT, PINEAPPLE AND O.J.	7
DA PLANE...DA PLANE	
MANGO PINEAPPLE VODKA, MELON LIQUOR, PINEAPPLE AND SOUR.	7
RPH "FINESSED MANHATTAN"	
HONORING OUR FRIENDS AT FURNITURE FINESSE WITH THIS SMOOTH BLEND OF BULLEIT RYE, CARPANO ANTIQUA SWEET VERMOUTH AND ORANGE BITTERS.	11
RPH CREEPER	
PINA COLADA MIX SHAKEN WITH BACARDI RUM AND TOPPED WITH A SHOT OF KAHLUA.	7
FRESH SQUEEZED CRUSHES	
FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE AND FABER VODKA SERVED IN A FISHBOWL.	8
BAY SHOOTER	
FABER VODKA, SPICY BLOODY MARY MIX AND A FRESHLY SHUCKED OYSTER.	7
SANGRIA , ROSÉ AND FRESH FRUIT	8

FRESHLY SHUCKED OYSTERS & CLAMS

SERVED WITH LEMON, HOUSE MADE COCKTAIL SAUCE AND PROSECCO MIGNONETTE.

RPH BY MADHOUSE

OUR VERY OWN! HOOPER'S ISLAND, MD, SWEET/MEDIUM SALT. 3EA

MARYLAND LOCAL

WILD HARVESTED, LARGER SIZE, MEDIUM SALT. 2.5EA

STANDISH SHORE

DUXBURY, MA, SWEET-BUTTERY, PLUMP MEATS, MED/LOW SALT. 3.EA

BLUE POINT

HISTORICALLY A CROWD FAVORITE! CONNECTICUT, MED/HIGH SALT. 3.5EA

CHINCOTEAGUE SALTS

CHINCOTEAGUE, VA, DEEP SLENDER CUP, HIGH SALINITY. 3EA

CANADIAN

ROTATING SELECTION, SEE YOUR SERVER FOR WHAT IS FRESH TODAY. MP

POACHED & CHILLED

SERVED WITH LEMON, HOUSE MADE COCKTAIL AND FLORIDA STYLE MUSTARD SAUCES

COLOSSAL CRAB COCKTAIL

4OZ OF PREMIUM COLOSSAL BLUE CRAB MEAT. 18

JUMBO SHRIMP COCKTAIL

WILD CAUGHT, SUSTAINABLY HARVESTED U-15 GULF SHRIMP. 2.5EA

HALF LOBSTER TAIL

WILD CAUGHT, SUSTAINABLY HARVESTED NORTH ATLANTIC COLD WATER LOBSTER. 10.EA

RPH CHILLED SEAFOOD PLATE

4 RPH OYSTERS, 4 JUMBO GULF SHRIMP COCKTAIL, 4 MIDDLENECK CLAMS AND ONE SPLIT COLD WATER LOBSTER TAIL. 40

RPH ULTIMATE CHILLED SEAFOOD PLATE (PERFECT TO SHARE)

3 EACH OF OUR MARYLAND LOCAL, RPH, STANDISH SHORE, BLUE POINT, AND CHINCOTEAGUE OYSTERS, 6 RAW MIDDLENECK CLAMS, 6 JUMBO SHRIMP COCKTAIL, AND A SPLIT LOBSTER TAIL, SERVED CHILLED ON AN ICED SEAFOOD TOWER. 60

STEAMED & FRIED

SHRIMP

U-15 JUMBO PEEL AND EAT WILD CAUGHT GULF SHRIMP TOSSED WITH J.O. SEASONING AND SERVED WITH LEMON AND OUR HOUSE MADE COCKTAIL SAUCE. ½ LB. 14 / 1 LB. 25

MUSSELS

ONE POUND OF HOLLANDER & DE KONING MUSSELS FROM BAR HARBOR, MAINE. STEAMED AND SERVED IN A WHITE WINE, GARLIC, LEMON, BUTTER AND HERB BROTH WITH GRILLED BAGUETTE. 13

CLAMS

ONE DOZEN MIDDLENECK CLAMS FROM CHERRYSTONE AQUAFARMS IN VIRGINIA (YEAH THE GOOD ONES). SERVED WITH LEMON AND DRAWN BUTTER. 14

FRIED SHRIMP

FIVE BUTTERFLIED U-15 JUMBO WILD CAUGHT GULF SHRIMP BREADED, DEEP FRIED GOLDEN AND SERVED WITH LEMON AND HOUSE MADE COCKTAIL SAUCE. 12

SUPER CLAM STRIPS

LARGE FRESH CLAM STRIPS LIGHTLY DUSTED AND FLASH FRIED. SERVED WITH LEMON AND OUR HOUSE MADE TARTAR SAUCE. 10

HARRIS OYSTERS

SIX FRESH CHESAPEAKE BAY OYSTERS LIGHTLY DUSTED AND FLASH FRIED. SERVED WITH LEMON, HOUSE MADE COCKTAIL AND TARTAR SAUCES. 12

HOW WE ROLL

ALL ITEMS ARE STUFFED IN A GRILLED, BUTTERY NEW ENGLAND STYLE BRIOCHE ROLL ACCOMPANIED BY HOUSE MADE COLESLAW. ADD A SIDE FOR \$3

LOBSTA

FRESH LOBSTER SAUTÉED IN CLARIFIED BUTTER AND FRESH HERBS. 19

LOBSTA SALAD

FRESH LOBSTER LIGHTLY TOSSED WITH MAYONNAISE AND FRESH HERBS. 19

SHRIMP SALAD

FRESH CHOPPED SHRIMP TOSSED WITH MAYONNAISE AND FRESH HERBS. 16

BAD CLAMA JAMA

LIGHTLY BREADED FLASH FRIED SUPER CLAM STRIPS TUCKED IN WITH A SPICY REMOULADE. 13

OYSTER

LIGHTLY BREADED AND FLASH FRIED CHESAPEAKE BAY OYSTERS TUCKED IN WITH A SPICY REMOULADE. 15

APPETIZERS

TUNA POKE NACHOS

WONTON CHIPS, WAKAME SEAWEEED SALAD AND YELLOWFIN TUNA POKE WITH YUZU, SESAME, GINGER AND SOY SAUCE, DRIZZLED WITH SRIRACHA MAYO AND WASABI DRESSING. 14

OYSTERS ROCKEFELLER

THREE ROASTED MARYLAND LOCAL OYSTERS TOPPED WITH SPINACH, BUTTERED BREAD CRUMBS, A SPLASH OF PERNOD AND PARMESAN CHEESE. 8

NOLA OYSTERS

THREE MARYLAND LOCAL OYSTERS CHARGRILLED WITH A GARLIC LEMON BUTTER. 8

BBQ OYSTERS

THREE ROASTED MARYLAND LOCAL OYSTERS TOPPED WITH SWEET AND TANGY BBQ SAUCE, BACON AND CHEDDAR CHEESE. 8

FAR EAST OYSTERS

THREE MARYLAND LOCAL OYSTERS ROASTED WITH SIRACHA COMPOUND BUTTER AND JAPANESE SOY, YUZU, SESAME, GINGER SAUCE. 8

CALAMARI

FRESH ATLANTIC SQUID LIGHTLY BREADED AND FLASH FRIED, SERVED WITH REMOULADE. 12

ROCKFISH TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH LIGHTLY BREADED AND FRIED OR SEASONED AND GRILLED ROCKFISH, HOUSE MADE SLAW, AVOCADO AND SIRACHA MAYO. 16

SHRIMP TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH GRILLED GULF SHRIMP, HOUSE MADE SLAW, AVOCADO AND SIRACHA MAYO. 14

CLAM TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH LIGHTLY BREADED AND FLASH FRIED SUPER CLAM STRIPS, HOUSE MADE SLAW, AVOCADO AND SIRACHA MAYO. 11

CHICKEN TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH SEASONED AND GRILLED ALL NATURAL CHICKEN BREAST, HOUSE MADE SLAW, AVOCADO AND SIRACHA MAYO. 11

TUNA POKE TACOS

THREE TACOS WITH YOUR CHOICE OF BIBB LETTUCE, CORN OR FLOUR TORTILLAS STUFFED WITH YELLOWFIN TUNA POKE, WAKAME SALAD, AVOCADO AND SIRACHA MAYO. 12

SEAFOOD NACHOS LIBRE

TORTILLA CHIPS TOPPED WITH WHITE CHEDDAR AND JALAPEÑO CHEESE SAUCE, SHRIMP, SCALLOPS, HOUSE MADE SALSA, AVOCADO, CRAB SEASONING AND SCALLIONS. 17

CHESAPEAKE CHICKEN NACHOS

TORTILLA CHIPS TOPPED WITH WHITE CHEDDAR AND JALAPEÑO CHEESE SAUCE, SEASONED AND GRILLED ALL NATURAL CHICKEN BREAST, HOUSE MADE SALSA, AVOCADO, CRAB SEASONING AND SPRINKLE OF BLUE CRAB MEAT. 15

TUNA POKE BOWL

SOBA NOODLES TOPPED WITH FRESH HASS AVOCADO, YELLOWFIN TUNA POKE, MIXED GREENS, EDAMAME, CUCUMBER, PICKLED VEGETABLES AND FINISHED WITH A SRIRACHA AIOLI. 15

BBQ CHICKEN SKEWERS

TWO CRAB SEASONED ALL NATURAL CHICKEN BREAST SKEWERS WRAPPED IN BACON, CHARGRILLED AND BASTED WITH TANGY BBQ SAUCE, TOPPED WITH SMOKED GOUDA CHEESE. 12

BBQ SHRIMP SKEWERS

ONE SKEWER WITH 5 CRAB SEASONED U-15 WILD CAUGHT SHRIMP WRAPPED IN BACON AND, CHARGRILLED, BASTED WITH TANGY BBQ SAUCE, TOPPED WITH SMOKED GOUDA CHEESE. 13

BLEU CHIPS

HOUSE MADE POTATO CHIPS TOPPED WITH MELTED BLEU CHEESE, BACON AND FRESH HERBS. 6

SOUPS

OYSTER STEW

MADE TO ORDER WITH SAUTÉED SHALLOT, ONION AND CELERY FINISHED WITH CREAM, BUTTER, BACON AND LIGHTLY POACHED OYSTERS. SERVED WITH CRACKERS AND FRESH HERBS. 8

CHEF'S SEAFOOD STEW

CHEF'S SELECTION OF FISH AND SHELLFISH IN A CRUSHED TOMATO BROTH WITH CHORIZO, BACON, POTATOES, KALE, SAUTÉED ONION AND FRESH HERBS. CUP 4/BOWL 8

NEW ENGLAND CLAM CHOWDER

AUTHENTIC CREAM BASED CLAM CHOWDER LOADED WITH POTATOES AND CLAMS. CUP 5/BOWL 9

SALADS

HOUSE MADE DRESSINGS: CAESAR, BLEU CHEESE, RANCH, JAPANESE YUZU DRESSING,
DIJON VINAIGRETTE, PROSECCO VINAIGRETTE, & THOUSAND ISLAND.

LITTLE BIDDY

BOSTON BIBB LETTUCE TOWERED AND TOPPED WITH FRESH, SHALLOTS, CHIVES, TARRAGON,
PARSLEY, CHERVIL, DICED TOMATO AND CUCUMBER. HALF 6/FULL 10

CLASSIC CAESAR

CHOPPED ROMAINE HEARTS TOSSED WITH OUR HOUSE MADE DRESSING, CROUTONS AND PARMESAN
CHEESE. HALF 6/FULL 10

SUPER VEGGIE POWER

BEETS, BROCCOLI STALKS, CAULIFLOWER HEARTS, BRUSSEL SPROUTS, CARROTS, KALE, RADICCHIO,
EDAMAME AND TOMATO WITH JAPANESE YUZU DRESSING. HALF 7/FULL 12

COBB

CHOPPED ROMAINE HEARTS, BOSTON BIBB AND ARUGULA TOPPED WITH CRUMBLLED BLEU CHEESE,
TOMATO, AVOCADO, BACON AND HARD COOKED EGG. HALF 8/FULL 14

SALAD ADDITIONS

4-5OZ. ROCKFISH OR GROUPEL FILET. 9 THREE GRILLED U-15 SHRIMP. 7
ALL NATURAL GRILLED CHICKEN BREAST. 7 4 OZ. SHRIMP SALAD. 7
4 OZ. LOBSTA SALAD. 14 3 OZ. COLOSSAL LUMP BROILED CRAB CAKE. 10
4 OZ. ALL NATURAL GRILLED PRIME CENTER CUT FILET MIGNON. 18

FORKS & FINGERS

FRESH FISH YOUR WAY

YOUR CHOICE OF PREPARATION (7-8OZ. PORTION): PAN SEARED, BLACKENED, BROILED OR BATTER DIPPED
AND FRIED, SERVED WITH REMOULADE AND YOUR CHOICE OF TWO SIDES.

ROCKFISH, CHESAPEAKE BAY 25 GROUPEL, FLORIDA 28 COD, MASSACHUSETTS 19

AMERICAN HERO

HUGE FRESH COD FILLET DIPPED IN LIQUID HERO BEER BATTER, FRIED GOLDEN, SERVED WITH TARTAR
SAUCE, LETTUCE AND TOMATO ON A TOASTED CIABATTA ROLL WITH YOUR CHOICE OF ONE SIDE. 16

CRAB CAKE HON

COLOSSAL LUMP BLUE CRAB GENTLY TOSSED IN IMPERIAL SAUCE, BROILED GOLDEN BROWN SERVED WITH
REMOULADE. **SANDWICH** WITH LETTUCE, TOMATO AND ONE SIDE 28 **ENTRÉE** WITH TWO SIDES 34

WAGYU BURGER

½ LB. CHARGRILLED WAGYU BEEF BURGER TOPPED WITH AMERICAN, CHEDDAR, OR BLEU CHEESE, BACON,
LETTUCE AND TOMATO SERVED ON A TOASTED CIABATTA ROLL WITH YOUR CHOICE OF ONE SIDE. 15

CAJUN ALFREDO

YOUR CHOICE OF CAJUN BLACKENED CHICKEN OR JUMBO SHRIMP SERVED OVER LINGUINE TOSSED IN OUR
RICH GARLIC ALFREDO SAUCE, SERVED WITH A SIDE SALAD AND GARLIC BREAD.

CHICKEN 21 SHRIMP 27

LOBSTA MAC

FRESH LOBSTER TOSSED WITH CAVATAPPI PASTA IN LOBSTER INFUSED WHITE CHEDDAR CHEESE
SAUCE. 28

HYNES 57

NO SAUCE NEEDED...ALL NATURAL HORMONE, ANTIBIOTIC AND STEROID FREE USDA PRIME CENTER CUT
GRILLED FILET MIGNON TOPPED WITH A SHALLOT HERB BUTTER, CHOICE OF TWO SIDES. 38

VEGGIE POWER TOWER

STACKED RED QUINOA, CRIMINI MUSHROOMS, KALE, ROMA TOMATO AND AVOCADO SALAD TOPPED WITH
PARMESAN PESTO. 17

SHELLFISH PASTA

MIDDLENECK CLAMS, MUSSELS AND SHRIMP SIMMERED IN WHITE WINE, LEMON, BUTTER, SHALLOTS,
CHORIZO, FRESH HERBS, TOMATO AND PARMESAN CHEESE, SERVED WITH CAVATAPPI PASTA AND GRILLED
BAGUETTE. 26

CRAB STUFFED LOBSTER

OUR COLOSSAL LUMP CRAB CAKE ALL SNUGGLED IN WITH A SPLIT COLD WATER LOBSTER TAIL AND SERVED
WITH DRAWN BUTTER AND YOUR CHOICE OF TWO SIDES. 45

SURF & TURF

OUR HYNES 57 PRIME CENTER CUT FILET MIGNON PAIRED WITH OUR COLOSSAL LUMP CRAB CAKE AND
SERVED WITH YOUR CHOICE OF TWO SIDES. 4 OZ. FILET 50 8 OZ. FILET 67

ENTRÉE ADDITIONS

THREE GRILLED U-15 SHRIMP. 7 ALL NATURAL CHICKEN BREAST. 7
3 OZ COLOSSAL LUMP BROILED CRAB CAKE. 10 SPLIT COLD WATER LOBSTER TAIL. 16

SIDES

HAND-CUT FRENCH FRIES 4 SAUTÉED BABY CARROTS 5 SAUTÉED KALE AND TOMATO 4
ROASTED FINGERLING POTATOES 5 CITRUS-SCENTED RED QUINOA 3 SIDE SALAD 4
HOUSE MADE POTATO CHIPS 3 COCONUT RICE 3 CORN ON THE COB WITH CRAB SPICE 3

JUST FOR KIDS

SELECTIONS BELOW INCLUDE CHOICE OF ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE, REGULAR OR CHOCOLATE MILK.

GRILLED CHEESE

GRILLED COUNTRY WHEAT BREAD WITH AMERICAN CHEESE AND CHOICE OF ONE SIDE. 6

CHEESE QUESADILLA

GRILLED FLOUR TORTILLA WITH WHITE CHEDDAR CHEESE AND CHOICE OF ONE SIDE. 6

BUTTERED PASTA

CAVATAPPI PASTA TOSSED WITH DRAWN BUTTER AND PARMESAN CHEESE. 7

CHEESE PASTA

CAVATAPPI PASTA TOSSED IN WHITE CHEDDAR AND AMERICAN CHEESE SAUCE. 7

FISH FINGERS

BATTER DIPPED FISH PIECES WITH HOUSE MADE TARTAR SAUCE AND CHOICE OF ONE SIDE. 8

CHICKEN FINGERS

BREADED CHICKEN FINGERS WITH BBQ SAUCE AND CHOICE OF ONE SIDE. 8

DESSERTS

ALL OUR DESSERTS ARE MADE FRESH FOR US RIGHT HERE IN YORK BY SPRINKLES SPECIALTIES OWNED AND OPERATED BY RASHIDA KENNEY, A BALTIMORE INTERNATIONAL CULINARY COLLEGE (BICC) GRADUATE, WITH OVER 14 YEARS OF EXPERIENCE. SPRINKLES SPECIALTIES OFFERS A WIDE RANGE OF DESSERTS FOR ANY OCCASION. PLEASE VISIT HER WEBSITE: SPRINKLESPECIALTIES.COM

SMITH ISLAND CAKE

THIS OFFICIAL DESSERT OF THE STATE OF MARYLAND AND BELOVED WATERMAN'S CHOICE FEATURES LAYERS OF DELICIOUS YELLOW CAKE, CHOCOLATE FUDGE AND PEANUT BUTTER STACKED HIGH AND CERTAINLY ENOUGH TO SHARE. 7

KEY LIME TART

FLORIDA'S FAMOUS DESSERT! INDIVIDUAL KEY LIME CUSTARD TART WITH A GRAHAM CRACKER CRUST AND WHIPPED CREAM TOPPING. 7

NY CHEESE CAKE

DENSE AND RICH NEW YORK STYLE CHEESE CAKE SERVED WITH FRESH STRAWBERRIES. 7

CHOCOLATE LAVA CAKE

CHOCOLATE CAKE WITH A WARM GOOEY CHOCOLATE CENTER TOPPED WITH WHIPPED CREAM 7

SALTED CARAMEL CHOCOLATE TORT

RICH AND DENSE TORT WITH A LAYER OF SALTED CARAMEL. SERVED WITH WHIPPED CREAM. 7

HAPPY HOUR ON THE 1/2 SHELL

TUESDAY THROUGH SUNDAY 4PM TO 6PM

\$1 OFF ALL ALCOHOLIC BEVERAGES

1/2 PRICE OYSTERS ON THE 1/2 SHELL

ALL OYSTER SELECTIONS FRESHLY SHUCKED ON THE 1/2 SHELL

1/2 PRICE APPETIZERS

STEAMED MUSSELS
STEAMED MIDDLENECK CLAMS
TUNA NACHOS
SEAFOOD NACHOS LIBRE
CHESAPEAKE CHICKEN NACHOS
CALAMARI
NOLA OYSTERS
BBQ OYSTERS
FAR EAST OYSTERS
BBQ CHICKEN SKEWERS
BBQ SHRIMP SKEWERS

* **PRIVATE DINNING AND COCKTAIL PARTIES AVAILABLE VISIT OUR WEBSITE FOR BOOKING DETAILS.**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.