

E D E N T O N B A Y

# OYSTER BAR

621 WEST QUEEN STREET  
(252) 482-1128

## OYSTERS

### OYSTERS RAW OR STEAMED

Ask your server for today's fresh oyster specialties. Half dozen/\$9.5 Dozen/\$18

## SPECIALTY OYSTERS

### SAFFRON OYSTERS

Roasted in a saffron butter and topped with breadcrumbs

### BBQ OYSTERS

Broiled in bourbon, chipotle & brown sugar butter **GF**

### GRILLED CHEESE OYSTERS

Baked with house pimento cheese with crispy country ham **GF**

### SUSHI OYSTERS

Wasabi, pickled ginger, sesame seeds, ponzu, served raw or broiled

3/\$5.5    6/\$11    12/\$22.5

## SMALL PLATES

### SEAFOOD CHOWDER

House-made classic seafood chowder by the cup or bowl. \$7 / \$13

### WILD CAUGHT SHRIMP

Seasoned with Old Bay and steamed to perfection .5lb \$11 / 1lb \$20 **GF**

### WARM CRAB & HOOP CHEESE DIP

Local blue fin crab & hoop cheddar in a creamy dip with house made flour tortilla chips \$17

### PIMENTO CHEESE BOARD

House-made pimento cheese rolled in crispy country ham with sweet baby gherkins & house-made flour tortilla chips \$11

### BLACKENED FISH OR STEAK TACOS

Pickled red onion, cabbage, chimichurri and fish of the day or steak in a flour tortilla \$15

## SPECIALTIES

SERVED WITH CHOICE OF SALAD OR CHOWDER

### PORTERHOUSE CUT PORKCHOP 14oz

marmalade glazed chop served with sautéed collards and three cheese mac \$26

### MISO-MAPLE GLAZED SCOTTISH SALMON

over veggie fried rice with a citrus drizzle \$28

### RIBEYE STEAK roasted 12oz

grilled ribeye with fingerling potatoes and a red wine mushroom demi-glace, finished with blue cheese butter \$34

### PAN SEARED SCALLOPS in brown butter

over a parmesan risotto and wilted spinach \$29

### CRAB CAKES Seared jumbo lump crab cakes

over sweet potato hash and collards served with remoulade. \$34.5

### JUMBO LUMP CRAB AND SHRIMP

THREE CHEESE TORTELLONI with mushrooms and spinach in a light Alfredo \$26

## ENTREE SALADS

### HOUSE SALAD

Mixed seasonal greens with tomatoes, pickled red onion & shaved Parmesan and choice of house made ranch or citrus vin. \$8 **GF VG**

Add grilled fish or skewer shrimp \$6

### FRIED SHRIMP SALAD

Crispy fried shrimp, spinach, deviled egg, candied pecans, bacon with warm bacon vinaigrette \$16.5

### STEAK & BLEU WEDGE

Blackened steak with iceberg wedge, blue cheese, heirloom tomato, grilled onions, crispy country ham & house made ranch. \$15 **GF**

## FRIED SEAFOOD

SERVED WITH FRENCH FRIES, COLESLAW, & HUSHPUPPIES. SUBSTITUTE MAC \$2

SAUTEED GREENS \$1.5

SHRIMP \$18

COBIA \$23

SCALLOPS \$20

CHOICE OF TWO \$25

*\*Consumer advisory-Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. ALL FRIED SEAFOOD ITEMS ARE FRIED IN PEANUT OIL. PLEASE ALERT YOUR SERVER TO ALLERGIES OR SPECIAL DIETARY NEEDS*

*\*GF-Gluten Free VG-Vegetarian*

*\*Split plate fee \$10 for protein split, \$3 table split*

*\*Parties of 6 or more may be subject to an 18% automatic gratuity.*

*\*Parties of 8 or more must be on 1 check*