

E D E N T O N B A Y

OYSTER BAR

621 WEST QUEEN STREET
(252) 482-1128

SPECIALTY OYSTERS

SAFFRON OYSTERS

Roasted in a saffron butter and topped with breadcrumbs

GRILLED CHEESE OYSTERS

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

SOUTHERN OYSTERS ROCK

Fried oyster atop creamed collards and bacon finished with Texas Pete

BBQ OYSTERS

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

SUSHI OYSTERS

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

3 / \$6

6 / \$12

12 / \$24

SMALL PLATES

SEAFOOD CHOWDER

House-made classic seafood chowder by the cup or bowl. \$7.5 / \$14

HALF BAGUETTE

half a French baguette with roasted herb butter \$4.5

WARM CRAB & HOOP CHEESE DIP

Local blue fin crab & hoop cheddar in a creamy dip with house made flour tortilla chips \$18.5

PIMENTO CHEESE BOARD

House-made pimento cheese rolled in crispy country ham with sweet baby gherkins & house-made flour tortilla chips \$12

BLACKENED FISH OR STEAK TACOS

Pickled red onion, cabbage, chimichurri and fish of the day or steak in a flour tortilla \$16

SPECIALTIES

SERVED WITH CHOICE OF SALAD OR CHOWDER

PORTERHOUSE CUT PORKCHOP 14oz

marmalade glazed chop served with sautéed collards and three cheese mac \$28

MISO-MAPLE GLAZED SCOTTISH SALMON

veggie fried rice with a citrus drizzle \$30.5

RIBEYE STEAK roasted 12oz grilled ribeye with fingerling potatoes and a red wine mushroom demi-glaze, finished with blue cheese butter \$37

PAN SEARED SCALLOPS in brown butter over a parmesan risotto and wilted spinach \$31

CRAB CAKES Seared jumbo lump crab cakes over sweet potato/red potato and candied bacon hash with collards. \$37

SHRIMP AND SCALLOP

PAPPARDELLE with roasted tomatoes, spinach and broccolini in a saffron broth \$30

ENTREE SALADS

HOUSE SALAD

Mixed seasonal greens with tomatoes, pickled red onion & shaved Parmesan and choice of house made ranch or citrus vin. \$9 **GF VG**

Add grilled fish or skewer shrimp \$6.5

FRIED OYSTER SALAD

Crispy fried oysters, spinach, deviled egg, candied pecans, bacon with warm bacon vinaigrette \$18

STEAK & BLEU WEDGE

Blackened steak with iceberg wedge, blue cheese, heirloom tomato, grilled onions, crispy country ham & house made ranch. \$16 **GF**

FRIED SEAFOOD

SERVED WITH FRENCH FRIES, COLESLAW, & HUSHPUPIES. SUBSTITUTE
MAC \$3
SAUTEED GREENS \$2

SHRIMP \$19.5

OYSTERS \$22

FRESH CATCH \$25

SCALLOPS \$21.5

CHOICE OF TWO \$27

**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*