

OysterBar

EDENTON BAY

SPECIALTY OYSTERS

3/\$6 6/\$12 12/\$24

SAFFRON OYSTERS:

Roasted in saffron butter and topped with breadcrumbs

SUSHI OYSTERS:

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

GRILLED CHEESE

OYSTERS: Baked with house pimento cheese and crispy country ham (GF)

SOUTHERN OYSTERS

ROCK: Fried oyster atop creamed collards and bacon finished with Texas Pete

BBQ OYSTERS:

Broiled in bourbon, chipotle and brown sugar butter (GF)

SPECIALTIES

SERVED WITH CHOICE OF SALAD OR CHOWDER

PORTERHOUSE CUT PORKCHOP: 12oz

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

MISO MAPLE GLAZED SCOTTISH SALMON:

veggie fried rice with a citrus drizzle \$30.5(GF)

RIBEYE STEAK: 14oz grilled ribeye with roast

potatoes and a red wine mushroom demi-glace, broccolini, finished with bleu cheese butter \$37(GF)

PAN SEARED SCALLOPS:

in brown butter over a Grana Padano parmesan risotto and wilted spinach \$31 (GF)

CRABCAKES:

seared jumbo lump crab cakes over sweet potato/red potato and candied bacon hash with collards \$37

LUMP CRAB AND SHRIMP THREE CHEESE

TORTELLONI: with mushrooms and spinach in a light alfredo sauce \$30

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 AND HOOP CHEESE DIP:

Local blue fin crab & hoop cheese in a creamy dip with house-made pita chips \$18.5

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

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PIMENTO CHEESE BOARD: House-made pimento cheese rolled in crispy country ham with sweet baby gherkins & house-made pita chips \$12

BLACKENED FISH OR STEAK TACOS: Pickled red onion, cabbage, chimichurri and fish of the day or steak in a flour tortilla \$16

ENTRÉE SALADS

HOUSE SALAD: Mixed seasonal greens with tomatoes, pickled red onion, shaved Grana Padano 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 and a warm bacon vinaigrette \$18

STEAK & BLEU WEDGE: Blackened steak with iceberg wedge, bleu cheese, heirloom tomato, grilled onions, crispy country ham & house-made ranch \$16 (GF)

FRIED SEAFOOD

SERVED WITH FRENCH FRIES, COLESLAW & HUSHPUPPIES
(SUBSTITUTE MAC \$3.5 OR SAUTEED GREENS \$2)

SHRIMP \$19.5
OYSTERS \$22
FRESH CATCH \$25
CHOICE OF TWO \$27

FROM THE STEAMER

OYSTERS (half dozen/dozen)

Light, Medium, Heavy Steamed or Raw

- James Rivers (James River, VA): mild and meaty with a hint of mineral \$10.5/\$19
- BluePoints (CT): medium salinity, springy meat & light, mineral finish \$12.5/\$23
- Duxburys (MA): sweet, buttery with a crisp moderate brine \$12.5/\$23
- Malpeque (PEI, CA): moderate brine, meaty bite and a quick clean finish \$12.5/\$23

**Note: Oyster availability varies throughout the seasons.*

SHRIMP (half-pound/pound): Wild caught shrimp (North Carolina) \$12/\$22

CRAB (cluster): Snow Crab Cluster (Canada) \$15

LOBSTER (ea.): Lobster tail (Canada) \$8

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KIDS MENU (Guests 12 and under)

Kid's Fried Shrimp: hushpuppy and fries \$8

Kid's Fried Fish: hushpuppy and fries \$9

Kid's Steak Medallions: (2) or (3) medallions of steak with broccolini and fries \$9/\$11

Kid's Mac n Cheese: house three cheese mac with fries \$6

Kid's Chicken Tenders: hushpuppy and fries \$7

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