

OYSTER

B A H®
SEAFOOD & RAW BAR

RESTAURANT WEEK 2018 TWO COURSE LUNCH MENU

STARTER

choice of:

OYSTERS ON THE HALF SHELL

four piece, classic cocktail sauce,
cucumber chili ice

LITTLE GEM WEDGE SALAD

slagel farms bacon, cucumber,
cherry tomato, crouton, radish, ranch

NEW ENGLAND CLAM CHOWDER

bowl of classic clam chowder

ENTRÉE

choice of:

BLACKENED SHRIMP TACOS

pico de gallo, cabbage slaw, avocado, cilantro

CRISPY FISH & CHIPS

wild alaskan cod, tartar sauce

SEAFOOD SALAD

alaskan king crab, maine lobster, shrimp,
louis dressing & Italian vinaigrette

CHESAPEAKE FRIED CHICKEN

quarter miller's farm chicken, old bay

\$22

plus tax, gratuity not included

OYSTER

B A H®
SEAFOOD & RAW BAR

RESTAURANT WEEK 2018 THREE COURSE DINNER MENU

STARTER

choice of:

OYSTERS ON THE HALF SHELL

half dozen, classic cocktail sauce,
cucumber chili ice

LITTLE GEM WEDGE SALAD

slagel farms bacon, cucumber,
cherry tomato, crouton, radish, ranch

WICKED FRESH CALAMARI

shaved lemon, fresno pepper,
celery, tabasco butter

ENTRÉE

choice of:

STEAMED MAINE MUSSELS & FRIES

choice of thai red curry or classic french

SESAME-SEARED AHI TUNA TACO

asian slaw, cilantro, soy-mirin aioli, avocado

SLOW COOKED BABY BACK RIBS

house made bbq-sauce, fries, cole slaw

CHESAPEAKE FRIED CHICKEN

half miller's farm chicken, old bay

DESSERT

HOMER'S PEPPERMINT ICE CREAM

served with homemade hot fudge

\$33

plus tax, gratuity not included