Gluten-Free Selections

SHAREABLES

Chargrilled Oysters* ..... half doz. 16
Choice of Cajun butter or garlic-herb butter.

Shrimp Cocktail 11
Wild-caught shrimp, cocktail sauce.

Jumbo Lump Crab Cake 19
Arugula salad & lemon aioli.

OYSTER BAR

MYSTIC MERMAID OYSTERS* ..... Mkt.
Our exclusive Cape Cod oysters. Briny with a sweet finish, served with cucumber-lime mignonette.

Oysters on the Half Shell* ..... Mkt.
Gulf and East Coast.

SOUPS & SALADS

New England Clam Chowder ..... cup 8 bowl 12

Red Beans & Rice ..... cup 8 bowl 13
Slow-simmered red beans, andouille sausage, Creole spices, served over white rice.

House Salad ..... small 8 entrée 14
Spring mix, tomatoes, candied pecans, blue cheese & red onion, with white balsamic vinaigrette.
with Chicken 18 with Shrimp 19 with Salmon 19.5

Caesar Salad ..... small 7 entrée 13.5
Romaine and Parmesan cheese.
with Chicken 18 with Shrimp 19 with Salmon 19.5

Super Greens Salmon Salad* 20
Kale, shaved Brussels sprouts, spinach, cherry tomatoes, quinoa, dried cranberries, almonds, white balsamic vinaigrette.

Homemade Dressings

White Balsamic Vinaigrette
Caesar
E.V.O.O. & Balsamic Vinegar
Remoulade

ON THE SIDE

Cuban Black Beans & Rice 6
Buttermilk Mashed Potatoes 6
Virginia's Apple Cider Cole Slaw 6
Garlic Wilted Spinach 6

ENTRÉES

Garlic Caper Grilled Salmon* 27
Cherry tomatoes, capers, beurre blanc, buttermilk mashed potatoes, garlic wilted spinach.

Honey-Chipotle Shrimp Tacos 18
Corn tortillas, cilantro, shredded carrots & celery, ranch dressing, avocado.

Blackened Rainbow Trout 24
Garlic wilted spinach, white rice.

CHECK THE CHALKBOARD

Check out our chalkboard for more fresh fish & daily specials. Ask the manager for Gluten-Free options.

SHRIMP, CATFISH & OYSTERS

Served with your choice of two gluten-free sides.

U.S. Farm Raised Catfish ..... half 18 full 22

Gulf Shrimp Platter 22

Seafood Platter 28
Catfish, shrimp and oysters.

Pick 2 Combo 22
Catfish, shrimp or oysters. Pick any 2.
Grilled or blackened.

SOMETHING SWEET

Brownie à la Mode 10

Half Shells SEAFOOD

WE SUPPORT FISHERIES & VENDORS THAT ARE BOTH ENVIRONMENTALLY CONSCIOUS & FISH LEGALLY FROM SUSTAINABLE WATERS

= ITEM CONTAINS NUTS

***LEGAL JARGON**

There is risk associated with consuming raw oysters or any raw or uncooked animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. SNIDER 11/03/26