

TRUE CHESAPEAKE OYSTER CO.

SMALL PLATES

farm greens salad
local mixed greens,
candied pecans, gorgonzola cheese,
apple-balsamic vinaigrette
12

add roasted chicken breast +9
add 5 oz crab cake +24
add 5 oz jumbo lump crab cake +29

hand-cut spaghetti
bacon, parmesan,
middleneck clams
17

fall squash & parmesan soup
toasted squash seeds, pomegranate,
puffed wild rice
15

blue crab & bone marrow dip
pickled shallots, garden herbs,
grilled bread
16

steak tartare
smoked oyster aioli, osetra caviar,
potato chips
16

mushroom tart
local mushrooms, horseradish,
tarragon crème fraîche
14

scallop crudo
carrots, popped sorghum,
almonds, orange vinaigrette
17

doughnut holes
choose from: plain, cinnamon-sugar, or
sorghum-glazed
12

SIDES & ADDITIONS

bacon 3

bone marrow-buttermilk biscuits 6

blue crab mac & cheese 13

fried brussels sprouts & blue cheese 8

roasted cauliflower & gruyère cheese 8

one egg your way 3

5 oz blue crab cake 24

5 oz jumbo lump crab cake 29

ON THE HALF SHELL

FROM OUR FARM

skinny dippers*

huckleberries*

chunky dunkers*
st. jerome creek, md
2.75

OUR CHESAPEAKE NEIGHBORS

a rotating daily selection*
market price

STEAMED

choice of preparation:

JO spice & onion

or

white wine & garlic

peel & eat gulf shrimp 19 | 37

middleneck clams 19

Newfoundland mussels 11 | 19

THE CHEF, THE SHUCKER, THE FARMER

our signature platter of
steamed and roasted shellfish:
oysters rockefeller,
old bay roasted oysters,
clams, mussels & jumbo shrimp
73

UNCLE NICK'S BLOODY MARY

The Shucker's
signature bloody mary,
garnished with celery,
bacon, fried crab ball, olive,
house-pickled vegetables and a
True Chesapeake Huckleberry
19

OYSTER SIGNATURES

True Chesapeake caesar
fried oyster croutons,
smoked oyster caesar dressing
15

add roasted chicken breast +9
add 5 oz crab cake +24
add 5 oz jumbo lump crab cake +29

roasted half-shell oysters
herb & old bay butter
15

oyster stew
made à la minute,
bacon, potatoes,
salsify, tarragon
14

classic rockefeller
spinach, aged parmesan,
fennel liqueur
16

fried oysters
sweet & spicy spaghetti squash,
red pepper purée
15

french onion oysters
gruyère cheese, black truffle
16

ENTRÉES

the breakfast plate
3 eggs your way, local bacon,
confit potatoes, toasted baguette
19

blue crab benedict
bone marrow biscuit, poached eggs,
bacon, brown butter hollandaise
22

buttermilk pancakes
candied pecans, cranberry sauce,
bourbon maple syrup
19

our burger
smoked & chesapeake cheddar,
fried pickles, spicy ketchup,
bacon mayo, potato wedges
18

add a fried egg for +2

steak & eggs
new york strip steak,
two eggs your way, confit potatoes,
natural jus
34

Please note that a 2% kitchen appreciation fee will be added to each check. Please ask your server if you have any questions.

We proudly serve sustainably-farmed oysters and we recycle the shells with the Oyster Recovery Partnership.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Follow us on Instagram! @TrueChesapeake @ChefZackMills