

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

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

hand-cut spaghetti
parmesan, cured egg yolk, bacon,
middleneck clams
17

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

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

mushroom tart
local mushrooms, horseradish,
tarragon crème fraîche
14

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

beet salad
crushed pistachios, pistachio
butter, whipped ricotta cheese
14

SIDES & ADDITIONS

blue crab mac & cheese 13

herbed potato purée 7

fried brussels sprouts & blue cheese 8

roasted cauliflower & gruyère cheese 8

sorghum glazed carrots 7

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,
& gulf shrimp
73

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

blue catfish schnitzel
potatoes, fall squash,
local mushrooms, lemon,
caper & dill sauce
28

seared rockfish
braised winter greens, mussels, clams,
carrot cioppino broth
33

crispy duck confit
local mushrooms, fregola,
basil & parsley sauce
29

grilled new york strip steak
potato purée, grilled pear,
apple mostarda, puffed beef tendon,
natural jus
36

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

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