

# TRUE CHESAPEAKE OYSTER CO.

## SMALL PLATES

**mushroom toast**  
*crispy horseradish,  
tarragon,  
crème fraîche*  
13

**farm & co-op salad**  
*organic greens,  
market vegetables,  
sorghum & cider vinaigrette*  
9

**the fish stick**  
*breaded & fried catfish,  
mayo, capers, cornichons*  
11

**handmade spaghetti**  
*middle neck clams,  
butternut squash, bacon*  
12

## OYSTER SIGNATURES

**oyster stew**  
*bacon, potatoes,  
salsify, tarragon*  
13

**semolina fried oysters**  
*braised swiss chard,  
caper hollandaise*  
15

**roasted half-shell oysters**  
*herb & old bay butter*  
14

**classic rockefeller**  
*spinach, fennel, pernod*  
15

## STEAMED

1/2 lb & 1 lb

**icy blue mussels** 8 | 15

**middle neck clams** 11 | 21

**soft shell clams** 13 | 25

**pamlico shrimp** 14 | 27

**texas white shrimp** 16 | 31

## RAW

**middle neck clams\*** 2

**marinated flounder crudo\*** 9

**beetroot-cured rockfish\*** 12

## FROM OUR FARM

st. jerome creek, md  
2.5

**skinny dippers\***

**huckleberries\***

## OUR CHESAPEAKE NEIGHBORS

3

**white stones\***  
northern neck, va

**johnson bay salts\***  
assateague island, md

**blackberry points\***  
little wicomico river, va

**shooting points\***  
hog island, va

## BLUE CRAB

**spicy tomato crab stew**  
*sweet corn, english peas,  
pearl onions*  
14

**crab & citrus salad**  
*grilled toast, garden herbs*  
13

**crab dip mac & cheese**  
*cavatappi pasta, aged parmesan,  
green onions*  
12

**'the local' crab cake**  
*golden beet purée, creamed leeks,  
baby fennel*  
17

## FRESH CATCH

**grilled trout**  
*cauliflower florets,  
beluga lentils, romesco sauce*  
23

**duck-fat roasted monkfish**  
*sweet potato purée,  
country ham,  
pickled mustard greens*  
22

**seared rockfish**  
*wild mushrooms,  
root vegetables,  
saffron-mussel broth*  
24

## FIELD

**roasted butternut squash**  
*fried brussels sprouts,  
chive cream, fig jus*  
19

**slow braised short rib**  
*fall squash  
& apple risotto*  
29

**chESAPEAKE fried chicken**  
*pickles, celeriac purée,  
honey-hot sauce*  
24

**zack's burger**  
*palmyra cheddar,  
fried pickles, spicy ketchup,  
bacon aoli*  
17

## LARGE PLATES

**tomahawk ribeye steak**  
*chive butter, carrot purée,  
foie gras jus*  
79

**whole roasted snapper**  
*crispy potatoes, leeks,  
mint & parsley purée*  
46

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.