

Rappahannock

RAW BAR

GRILLED

Rappahannock® Oysters
Smoked jalapeño
compound butter
\$2.50 each



ON THE HALF SHELL

Rappahannock Oysters®
sweet & buttery– *Topping*, VA
\$2.50 each

Rochambeau Oysters®
mildly briny – *Yorktown*, VA
\$2.50 each

Olde Salt Oysters®
ocean brine – *Chincoteague*, VA
\$2.50 each

Olde Salt Clams®
ocean brine – *Chincoteague*, VA
\$1.75 ea

HAPPY HOUR



Monday - Friday
4 - 7 pm

FROM THE KITCHEN

SEAFOOD PLATTERS

Small Platter
6 mixed raw oysters
2 raw clams
\$16

Large Platter
12 mixed raw oysters
4 raw clams
\$32

CAVIAR

Trout Roe
½ oz \$18 / 1 oz \$33

Paddlefish
½ oz \$28 / 1 oz \$53

Barcat Oyster Chowder
Benton's bacon

\$9

Baked Clams
thai sausage, coconut, habanero, basil panko

\$14

Tuna Tataki
charred scallion ponzu, crispy shallots, garlic, chili oil

\$18

Iceberg Wedge
buttermilk dressing, chopped egg, rye crumble, dill

\$16

Heirloom Grain Salad
arugula, farro piccolo, pepperoncini, sumac onion, greek vinaigrette, whipped feta

\$16

Steamed Peel & Eat Shrimp
old bay seasoning

½ lb \$15 | 1 lb \$29

Steamed Mussels – *or* – Clams
herb pesto, white wine, fried parsley, chives

mussels \$21 | clams \$24

Lamb & Clams
merguez sausage, sofrito, pigeon peas, garlic aioli

\$21

Crab Cake
celery root slaw, remoulade

\$27

Whole Grilled Fish
seasonal - ask your server

MP

BEER & WINE

ON TAP

Manor Hill Pilsner \$7
St. Michaels Amber Ale \$7
Jailbreak Hefeweizen \$7
3 Stars Ghost White IPA \$8

BOTTLES & CANS

Flying Dog Oyster Stout \$7
(made with Rappahannock® oysters)
Supreme Core Dry Cider \$8

WHITE

Glazebrook Sauvignon Blanc
2016 / New Zealand \$12/48

Muscadet Sevre et Maine
2017 / France \$10/40

Hugel Pinot Gris
2014 / France \$13/52

Doelas Albariño
2015 / Rías Baixas \$12/48

Annabella Chardonnay
2016 / Napa Valley \$13/52

Jean Marc Brocard Chablis
2017 / France \$14/56

Celestin Blondeau Sancerre
2017 / France \$15/60

Urban Riesling
2017 / Germany \$11/44

Pascal Jolivet Rosé
2017 / France \$12/48

RED

Viu Manent Malbec
2014 / Chile \$13/48

Cru Monplaisir Bordeaux
2014 / France \$14/52

R. Stuart & Co. Pinot Noir
2015 / Oregon \$11/42

SPARKLING

Rossinyol Cava
Spain \$10/40

Charles Bove Touraine Rosé
Loire Valley \$13/48

Cantina di Sorbara Lambrusco
Italy \$9/38

Taittinger Champagne
half bottle / France \$45

SHERRY

Alexandro Manzanilla
Palomino Fino / Spain \$8/38

Alexandro Amontillado
Palomino Fino / Spain \$8/38

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

Rappahannock

HOUSE COCKTAILS

OYSTER SHOOTERS

\$ 6

Rappahannock® Shooter
vodka / gordy's fine brine

Rochambeau® Shooter
gin / lime / ginger syrup

Olde Salt® Shooter
tequila / grapefruit / orange /
grenadine / chili

Queen Anne's Revenge \$12
mezcal / tequila / bigallet china china /
orange bitters / maraschino

Bronze Dust \$12
gin / pear / suze / lemon

The Cask of Amontillado \$12
bourbon / honey / amontillado sherry /
angostura bitters / orange bitters



Afternoon Delight \$12
cocchi rosa / capitoline tiber /
sparkling rosé / absinthe

Pretty and Pink \$11
vodka / curaçao / lemon / hibiscus

Smoke and Mirrors \$12
white rum / allspice /
lemon / black tea syrup

The Daydreamer \$12
aged rum / velvet falernum /
pineapple / lemon / ginger

CLASSIC COCKTAILS \$ 12

GIN

Martini
gin / dry vermouth / orange bitters

The Last Word
gin / lime / green chartreuse / maraschino

Negroni
gin / sweet vermouth / campari

Martinez
gin / sweet vermouth / maraschino / orange bitters

Pegu Club
gin / lime / curaçao / angostura & orange bitters

Corpse Reviver #2
gin / lemon / curaçao / cocchi americano / absinthe

French 75
gin or cognac / lemon / sugar / sparkling wine

Gimlet
gin / lime / sugar

COGNAC

Champs Élysées
cognac / yellow chartreuse / lemon / angostura bitters

Saratoga
cognac / rye / sweet vermouth / angostura bitters

Sidcar
cognac / curaçao / lemon

BRUNCH DRINKS (Available 7 days a week)

Bloody Mary \$10
tomato / sriracha / fish sauce / lime

Michelada \$8
bloody mary mix / beer

Mimosa \$9

NON - ALCOHOLIC

Sherry Temple \$5
lemon, grenadine, sherry vinegar

Rozata \$5
grapefruit, lemon, orgeat, bitters

Misaki Son \$5
lime, ginger, agave nectar

WHISKEY

Manhattan
rye / sweet vermouth / bitters

4th Regiment
rye / sweet vermouth / angostura / orange & celery bitters

Old Fashioned
rye / bitters / sugar / lemon peel

Sazerac
rye / sugar / peychaud's bitters / absinthe

Scofflaw
rye / dry vermouth / grenadine / lemon

Lion's Tail
bourbon / lime / allspice dram / angostura bitters

Rob Roy
scotch / sweet vermouth / orange bitters

Boulevardier
bourbon / campari / sweet vermouth

RUM

Daquiri
white rum / sugar / lime

Air Mail
aged rum / honey / lemon / sparkling wine

TEQUILA

Margarita
tequila blanco / curaçao / lime

Satin Sheets
tequila blanco / lime / velvet falernum / agave nectar

TO TAKE HOME

Unshucked Oysters \$1

Pint Glasses / Shooter Glasses \$5

Crab Cake Mix (one pint) \$40