



Things to Snack on

Charcuterie Plate for Two

selection of cured meats and house pickles

“River Rock” Oysters on the Half...2 each

York River oysters -- served with seasonal mignonette

Jumbo Fried Shrimp...3.50 each

gulf shrimp lightly fried with spicy remoulade aka house sauce

Blackened Sirloin Bites...11

sirloin bites cooked to med-rarish and served with side horseradish cream

Pickled Shrimp & Peach...13

chef's version of umami

Great Ways to Start the Meal

Blue Cheese Stuffed Dates...8

fresh dates stuffed with blue cheese and fried with chickpea flour

Shrimp & Tomato Flatbread...15

roasted shrimp | goats cheese | marinated tomato

Salt & Peppered Point Judith Calamari...11

lightly fried with basil aioli

Oyster Rock 'a' fella...15

our version of this classic dish with house bacon, kale & Kentucky bourbon

Tuna Carpaccio...14

lemon-ginger | pickled cucumber | local micro green salad

Chef's Selection of Smaller Plates

The guys in the kitchen wanted to have a little fun & we hope you do too. The dishes below are a combination of some familiar flavors & some that we think may surprise you.

Spanish Octopus...15

charred & sliced | butternut squash | fried capers | brown butter

“Carpetbagger” ...17

marinated skirt steak | fried oysters | crispy shallots

Smoked Chicken Jambalaya...15

slow roasted chicken | crawfish | andouille sausage | creole vegetables

Shrimp Risotto...19

rich shrimp broth | brandied shrimp | fried kale chips

Coconut-Curry Mussels...13

cape cod mussels | cilantro | lime

Please alert your server to any food allergies or dietary restrictions.
20% gratuity will automatically be added to parties of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.
There is a risk associated with consuming raw oysters.



Salads

Apple Salad ...9

apples | sharp cheddar | creamy cider dressing | spicy peanuts

Caesar...9

whole leaf romaine | creamy dressing | pecorino & croutons

The Chop's Wedge...11

tomatoes | smoky bacon | buttermilk blue cheese | candied pecans

Asian Pears & Goats Cheese...11

arugula | fresh dates | vincotto & olive oil

Marinated Steak Salad...17

spinach | pickled red onion | queso fresco | cilantro-lime vinaigrette

Entrees

Jumbo Sea Scallops...18 / 29

spaghetti squash | smoked bacon | parmesan cream

Korean Spiced Tuna...26

sushi-grade tuna | roasted cipolini onion | avocado

Cider Brined Pork Chop...26

smoked barbecue | butternut squash | the best apple sauce

Pan Seared Salmon...25

shiitake mushrooms | roasted fingerling potato | country ham broth

Seared Rockfish...36

whipped potato | hatteras-style clam chowder sauce

Whole Rack of Lamb...37

oven roasted carrots | parsley sauce

Steaks

feel free to add one of our seasonal sides to any steak

Filet Mignon...38

whipped potatoes | sautéed spinach & mushroom | veal reduction

20oz Cowboy Ribeye...55

served with seasonal accoutrements

14oz New York Strip...42

roasted pearl onions | sweet potato

Butcher's cut...mkt

our prime cut of the day served with seasonal accoutrements

Sides... \$5

creamed rice
green salad

whipped potatoes
sautéed local veg

baked potato
creamed greens

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