TRUE CHESAPEAKE

SMALL PLATES

farm greens salad
local greens, roasted beets, apples, candied pecans, blue cheese, sage & beet vinaigrette
13

add roasted chicken breast +15
add 5 oz true blue crab cake +33
add soft shell crab +24

scallop crudo*
spiced pistachios, espelette pepper, citrus vinaigrette
19

blue crab & bone marrow dip
pickled shallots, local micro greens, grilled bread
18

hand-cut spaghetti
parmesan, cured egg yolk, bacon, middleneck clams
19/38

steak tartare*
smoked oyster aioli, osetra caviar, potato chips
18

curried squash soup
toasted pepitas, puffed wild rice, coconut cream, mint & parsley purée
14

mushroom tart
local mushrooms, horseradish, tarragon crème fraîche
16

crispy cauliflower
marcona almonds, olives, roasted garlic purée, golden raisin viniagrette
15

SANDWICHES

our burger
cheddar cheese, fried pickles, spicy ketchup, bacon mayo, hand-cut fries
20

blue catfish sandwich
salted cucumber, pickled shallot tartar sauce, hand-cut fries
18

fried chicken sandwich
smoked gouda cheese, crispy onions, apple butter barbecue sauce, hand-cut fries
18

true blue crab cake sandwich
pickled red onions, old bay mayo, hand-cut fries
5oz lump crab 37 /**soft shell crab** 28

ON THE HALF SHELL

FROM OUR FARM

skinny dippers*

huckleberries*

chunky dunkers*
st. jerome creek, md

OUR CHESAPEAKE NEIGHBORS

a rotating daily selection*
market price

STEAMED

choice of preparation:
JO spice & onion
or
white wine & garlic

peel & eat gulf shrimp 20 | 39
middleneck clams 23
Newfoundland mussels 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
79

SIDES & ADDITIONS

anson mills cheddar grits 10
blue crab mac & cheese 14
herbed potato purée 8
tempura broccoli, chili-citrus aioli 9
sorghum glazed carrots 8
maple bacon brussels sprouts 10
5 oz true blue crab cake 33
soft shell crab 24
roasted chicken breast 15

OYSTER SIGNATURES

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

add roasted chicken breast +15
add 5 oz true blue crab cake +33
add soft shell crab +24

roasted half-shell oysters
herb & old bay butter, parmesan cheese
16

oyster stew
made á la minute, bacon, potatoes, salsify, tarragon
15

classic rockefeller
spinach, aged parmesan, fennel liqueur
17

fried oysters
mussel escabeche, saffron aioli
16

french onion oysters
gruyère cheese, black truffle
17

ENTRÉES

pan roasted snakehead
chestnut mushrooms, charred leek,, sunchoke purée, madeira mushroom jus
33

fall squash risotto
poblano peppers, toasted pepitas, smoked gouda, chili oil
28

seared scallops
harissa roasted carrots, orange pistachio gremolata, pomegranate gastrique
44

braised brisket
horseradish creamed cabbage, potato pavé, mustard jus
33

grilled new york strip steak
potato purée, chive butter, grilled scallion, sauce au poivre
49

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

Please note that an auto-gratuity of 20% will be added to tables of 6 or more guests.. 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.*