

Oyster-rific October



From the Raw Bar

Fresh shucked and served with cocktail sauce.

**Tabasco, mignonette and horseradish available upon request.*

Chesapeake Wild ~ Virginia 2.75^{each}

Medium, firm with great brine, clean finish.

Blue Point ~ Long Island 2.95^{each}

Medium-large, mineral qualities and a mild briny finish.

Malpeque ~ PEI 2.50^{each}

Medium, very briny, delicate texture, lettuce-like clean finish.

Choptank Sweet ~ Maryland 2.95^{each}

Classic Chesapeake brine, rich creamy texture, crisp finish.

Half Shell Sampler

\$10.95

A special sampling of our Raw Bar oysters, ONE of each at a great price.

Baked Half Shells

Baked Oyster

Six-Pack

\$16.95

Sample two of each!

Fire Roasted Oysters 10⁹⁵

Four oysters roasted with Chowder House garlic parmesan butter.

Oysters Rockefeller 12⁹⁵

Four oysters topped with a special blend of spinach, cheeses and shallots.

Roasted Tequila Lime Oysters 11⁹⁵

Four oysters roasted with Tequila Lime browned butter.

Oyster Entrees

Grand Central Oyster Pie 22.95 *(Includes choice of one side)*

Part of the Chowder House heritage. Made with plump oysters, potatoes and a creamy chive gravy, topped with a pie crust.

East Coast Oyster Roast 24.95 *(Includes choice of one side)*

Choptank Sweet Oysters pan roasted with garlic butter, Andouille Sausage, and roasted red potatoes. Served "walking the plank" on a toasted steak roll.

New England Baked Seafood Dinner 28.95 *(Includes two sides)*

Our New England Baked Cod, Oysters Rockefeller & Clams Casino

Vote for your favorite and be entered to win A FREE Raw Bar Extravaganza!