

SAMPLE



BRUNCH MENU

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## TODAY'S RAW BAR

- CHINCOTEAGUE** Chincoteague Bay, VA . . . . . 2.50 / 14 / 27
- BETSY'S CAPE SHORE SALTS** Cape May Peninsula . . . . . 2.75 / 16 / 31
- NAKED COWBOY** Long Island Sound . . . . . 2.75 / 16 / 31
- SALT POND** Point Judith Pond, RI . . . . . 2.75 / 16 / 31
- WELLFLEET** Wellfleet Harbor, Cape Cod . . . . . 3.00 / 17 / 33
- PEMAQUID** Damariscotta Bay, ME . . . . . 3.00 / 17 / 33
- FLYING POINT** Maquoit Bay, ME . . . . . 3.00 / 17 / 33
- LITTLE SHEMOGUE** New Brunswick, Canada . . . . . 3.00 / 17 / 33
- KUSSHI** Deep Bay, British Columbia . . . . . 3.00 / 17 / 33
- LITTLENECK CLAM** Virginia Shore . . . . . 1.25 / 7 / 13
- CHERRYSTONE CLAM** Jersey Shore . . . . . 1.50 / 8 / 16

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- SHRIMP COCKTAIL** colossal wild shrimp . . . . . 15
  - 1/2 CHILLED LOBSTER** . . . . . 18

### RAW BAR SAMPLERS

#### THE SANSOM

6 oysters, 6 clams, 4 shrimp, 1/2 chilled lobster  
48

#### THE MORAVIAN

12 oysters, 6 clams, 6 shrimp, 1/2 chilled lobster,  
scallop ceviche, smoked mussels  
86

## ◆ Salads ◆

- BIBB LETTUCE & PLUM SALAD** tomatoes, pine nuts, feta dressing . . . . . 11
- JUDI SALAD** mixed greens, shrimp salad, feta . . . . . 12
- HOUSE CURED TUNA** chickpeas, radish, red pepper, herb buttermilk . . . . . 15
- GRILLED SALMON** farro, peaches, almonds, smoked blue cheese dressing . . . . . 15

## ◆ Sandwiches ◆

- FRIED SOFTSHELL BANH MI** spicy mayo, pickled vegetables . . . . . 14
- SHRIMP SALAD ROLL** wild gulf shrimp, toasted bun . . . . . 11
- LOBSTER ROLL** new england style, toasted bun . . . . . 26
- CRAB CAKE SANDWICH** chesapeake remoulade, brioche bun . . . . . 18
- BURGER** grass fed beef, blue cheese, fried oyster, grilled onions . . . . . 14

## ◆ Soups ◆

- New England Clam Chowder** . . . . . 8
- Snapper Turtle Soup** . . . . . 8.5
- Manhattan Clam Chowder** . . . . . 8

## ◆ Sides ◆

- Hand Cut Fries** long hot aioli . . . . . 7
- Thick-Cut Smoked Bacon** . . . . . 7
- Corn & Snow Peas** . . . . . 7
- Cabbage Slaw** . . . . . 6

## ◆ Small Plates ◆

- SCALLOP CEVICHE** avocado, cucumber, radish, aguachile . . . . . 12
- OYSTERS ROCKEFELLER** pernod, herb butter . . . . . 12
- SAUTÉED MUSSELS** coconut chile, cilantro, lime . . . . . 14
- SOUTHERN FRIED OYSTERS** . . . . . 12 w/chicken salad 15
- STEAMERS** ipswich clams, natural broth, drawn butter . . . . . 15

## ◆ Brunch ◆

- SHRIMP & GRITS** poached egg, goat cheese, peas, tomato relish . . . . . 12
- FISHERMAN'S STEW** shellfish, fish, spicy broth, crostini . . . . . 15
- HANGTOWN FRY** eggs, fried oysters, bacon . . . . . 12
- SMOKED FISH HASH** house smoked cod, sunny side eggs, charred red onion relish . . . . . 12
- FRIED SOFTSHELL CRAB BENNY** poached eggs, hollandaise, green salad . . . . . 14
- SEARED SCALLOPS** bacon braised collard greens, lentils, roasted tomato, orange saffron sauce . . . . . 17
- SAUTÉED FLOUNDER** sautéed green beans, roasted potatoes . . . . . 16
- GRILLED BLUEFISH** cumin roasted carrots, eggplant, fried chickpeas, beet yogurt, grainy mustard vinaigrette . . . . . 15
- PAN ROASTED HALIBUT** fregola, romano beans, oyster mushrooms, charred radicchio, roasted tomato pesto . . . . . 17
- FRIED OYSTER PLATTER** chicken salad, cabbage slaw . . . . . 16
- SPLIT GRILLED WHOLE LOBSTER** herb butter . . . . . 37

A gratuity of 20% will be added for parties of 6 or more.  
We are required to inform you that consuming raw or undercooked egg, meat, seafood, or shellfish may increase your risk of food-borne illness.

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