

SAMPLE



BRUNCH MENU

TODAY'S RAW BAR

CHINCOTEAGUE	Chincoteague Bay, VA	2.50
CAPE MAY SALT	Cape May Peninsula	3.00
SUGAR SHACK	Barnegat Bay, NJ	3.00
WILD FIRE ISLAND	Great South Bay, Long Island	2.75
SALT POND	Point Judith Pond, RI	3.00
WELLFLEET	Wellfleet Harbor, Cape Cod	3.50
PLYMOUTH ROCK	Plymouth Bay, MA	3.00
LITTLE SHEMOGUE	New Brunswick, Canada	3.00
KUSSHI	Deep Bay, British Columbia	3.50
LITTLENECK CLAM	Virginia Shore	1.75
CHERRYSTONE CLAM	Jersey Shore	2.00
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SHRIMP COCKTAIL	colossal wild shrimp	15
1/2 CHILLED LOBSTER		19

RAW BAR SAMPLERS

THE SANSOM

6 oysters, 6 clams, 4 shrimp, 1/2 chilled lobster
50

THE MORAVIAN

12 oysters, 6 clams, 6 shrimp, 1/2 chilled lobster,
scallop ceviche, seafood salad
88

◆ Salads ◆

ENDIVE & ARUGULA SALAD	apple, blue cheese, marcona almonds, honey dijon	11
JUDI SALAD	mixed greens, shrimp salad, feta	14
SEAFOOD SALAD	shrimp, calamari, mussels, couscous, citrus	15
GRILLED SALMON	farro, apple, squash, hazelnuts, tahini vinaigrette	16

◆ Sandwiches ◆

ROCK SHRIMP BURGER	bacon, jalapeño aioli, arugula	14
SHRIMP SALAD ROLL	wild gulf shrimp, toasted bun	13
LOBSTER ROLL	new england style, toasted bun	27
CRAB CAKE SANDWICH	chesapeake remoulade, brioche bun	18
BURGER	grass fed beef, blue cheese, fried oyster, grilled onions	15

◆ Soups ◆

New England Clam Chowder	8
Snapper Turtle Soup	8.5
Manhattan Clam Chowder	8

◆ Sides ◆

Hand Cut Fries	long hot aioli	7
Applewood Smoked Bacon		7
Grilled Asparagus	w/ romesco	7
Cabbage Slaw		6

◆ Small Plates ◆

SCALLOP CEVICHE	yuzu, jicama, serrano, pink peppercorn	12
BBQ OYSTERS	grilled southern style	14
FRIED CALAMARI	pickled long hots, tomato jam	12
SOUTHERN FRIED OYSTERS	12 w/chicken salad	15
STEAMERS	ipswich clams, natural broth, drawn butter	16

◆ Brunch ◆

SHRIMP & GRITS	poached egg, scallion, meyer lemon apple relish, green chile oil	14
HANGTOWN FRY	eggs, fried oysters, bacon	14
SMOKED FISH HASH	house smoked cod, sunny side eggs, charred red onion relish	14
LOBSTER BENNY	poached eggs, hollandaise sauce, green salad	18
FISHERMAN'S STEW	shellfish, fish, spicy broth, crostini	15
FRIED OYSTER PLATTER	chicken salad, cabbage slaw	16
SEARED SCALLOPS	black-eyed peas, asparagus, spring onion, mustard greens, herb buttermilk	17
SAUTÉED FLOUNDER	sautéed spinach, roasted potatoes	16
GRILLED STRIPED BASS	farro, artichoke, snap peas, basil pesto	16
PAN ROASTED SHAD	quinoa, fava beans, fennel, pistachio, beet miso	16
SPLIT GRILLED WHOLE LOBSTER	herb butter	39

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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