

SAMPLE



DINNER MENU

## TODAY'S RAW BAR

<b>CHINCOTEAGUE</b>	Chincoteague Bay, VA	2.50
<b>BETSY'S CAPE SHORE SALT</b>	Cape May Peninsula	3.00
<b>ROSE COVE</b>	Little Egg Harbor, NJ	3.00
<b>WILD FIRE ISLAND</b>	Great South Bay, Long Island	3.00
<b>WELLFLEET</b>	Wellfleet Harbor, Cape Cod	3.50
<b>PLYMOUTH ROCK</b>	Plymouth Bay, MA	3.00
<b>FLYING POINT</b>	Maquoit Bay, ME	3.00
<b>LITTLE SHEMOGUE</b>	New Brunswick, Canada	3.00
<b>KUSSHI</b>	Deep Bay, British Columbia	3.50
<b>LITTLENECK CLAM</b>	Virginia Shore	1.75
<b>CHERRYSTONE CLAM</b>	Jersey Shore	2.00

<b>SHRIMP COCKTAIL</b>	colossal wild shrimp	15
<b>1/2 CHILLED LOBSTER</b>		21

### 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

Oyster House T-Shirts Available - Vintage 1976 Design - \$20

## ◆ Roasted Oysters & Clams ◆

<b>Oysters Rockefeller</b>	pernod, herb butter	14
<b>Oysters Kennett</b>	mushroom cream, goat cheese	14
<b>Oysters Mexicana</b>	cilantro jalapeño butter, chicharron	14
<b>Roasted Oyster Sampler</b>	two of each kind	19
<b>Clams Casino</b>	red pepper, bacon	13

## ◆ Soups ◆

<b>New England Clam Chowder</b>	8
<b>Snapper Turtle Soup</b>	8.5
<b>Manhattan Clam Chowder</b>	8

## ◆ Sides ◆

<b>Hand Cut Fries</b>	w/ long hot aioli	7
<b>Farro &amp; Eggplant</b>		7
<b>Sautéed Swiss Chard</b>		7
<b>Cabbage Slaw</b>		6

## ◆ Small Plates ◆

<b>GRILLED GEM LETTUCE</b>	marinated beets, avocado, garrotxa, walnut tahini	11
<b>TUNA CRUDO</b>	buttermilk avocado, citrus, togarashi	14
<b>U-PEEL SHRIMP</b>	old bay poached, horseradish aioli	14
<b>GRILLED OCTOPUS</b>	quinoa, pickled carrots, coconut peanut sauce	14
<b>BBQ OYSTERS</b>	grilled southern style	14
<b>FRIED CALAMARI</b>	pickled grilled long hots, tomato jam	12
<b>SOUTHERN FRIED OYSTERS</b>	with or without chicken salad	12 w/chicken salad 15
<b>SAUTÉED MUSSELS</b>	citrus chile broth	14
<b>FRIED IPSWICH CLAMS</b>	crispy full belly clams	17
<b>STEAMERS</b>	soft shell clams, natural broth, drawn butter	16

## ◆ Large Plates ◆



**CLAM BAKE FOR TWO** steamed clams, mussels, lobster, sausage, kale, potato . . . 64

<b>FISHERMAN'S STEW</b>	shrimp, mussels, calamari, fish, spicy tomato broth, saffron rouille	24
<b>LOBSTER ROLL</b>	chilled new england style w/ hand cut fries	27
<b>OH BURGER</b>	grass fed beef, blue cheese, fried oyster, grilled onions, w/ hand cut fries	15
<b>THREE DAY FISH CHOWDER</b>	house smoked cod, cream, potatoes	16
<b>SEARED SCALLOPS</b>	fresh pea minestrone, sorrel, croutons	27
<b>MARYLAND CRAB CAKE</b>	jumbo lump, chesapeake remoulade, beet, fennel & almond slaw	26
<b>PAN SEARED SOFTSHELL CRABS</b>	baba ganoush, bulgar & cucumber salad, tahini vinaigrette	27
<b>GRILLED BLUEFISH</b>	jasmine rice, asparagus, pickled papaya, aji amarillo	25
<b>SAUTÉED FLOUNDER</b>	tomato ragu, turnips, lima beans, chile oil	26
<b>MIXED GRILL</b>	swordfish, scallops, shrimp, potatoes, warm tomato vinaigrette	33
<b>SPLIT GRILLED WHOLE MAINE LOBSTER</b>	herb butter	44

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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