

2145 N. Center Street,  
Hickory, NC 28601  
828-322-1705  
standardoysterco.com

**BRUNCH**  
Sunday 11 - 3



RAW BAR HAPPY HOUR  
Daily 4 - 6 PM



## RAW BAR

### CHILLED SHELLFISH

Mignonette, Horseradish, Cocktail

Select NC Oysters \$1.75

Select Oysters \$2.25

Select Clams \$1.50

Jumbo Shrimp \$2.00

Lobster Claws \$7.00

Market Ceviche \$4.00

STANDARD PLATTER \$30

6 Oysters, 6 Clams, 4 Shrimp, & Ceviche

GOLD STANDARD PLATTER \$56

Doz. Oysters, Doz. Clams, 8 Shrimp, & Ceviche

OLD MONEY SHELLFISH TOWER \$68

Doz Oysters, Doz Clams, 8 Shrimp, Ceviche,  
2 Lobster Claws

## BAKED OYSTERS

Six Chargrilled & Baked Oysters

ROCKEFELLER \$12

BOURBON BACON JAM \$12

PIMENTO FRIED OYSTER \$12

BAKED SAMPLER (2 of Each) \$14

## STEAMED SHELLFISH

Butter, Horseradish, Cocktail, Kale Cole Slaw  
Includes 1 Setup of Sauces & Slaw

FRESH OYSTERS MP

FRESH SHRIMP \$12/\$18

FRESH MIDDLENECK CLAMS \$12/\$18

ALASKAN SNOW CRAB LEGS MP

LOW COUNTRY BOIL \$46

Enough for Two [No Substitutions]

Crab Legs, Shrimp, Oysters, Corn,

Potatoes, Andouille Sausage

Add Whole Maine Lobster MP

## SIDES

Yellow Stone Grits | Red Potatoes | Fresh Fruit  
Grit Cakes | Bacon | Biscuit | Bagel | English Muffin  
Sourdough | White | Wheat

\*Ask your server for daily sides

## SALADS & SOUPS

CHOPPED KALE SALAD \$6

Kale, Grape Tomatoes, Edamame, Green  
Cabbage, Nuts, Cranberry, Blueberry  
Pomegranate Vinaigrette

STANDARD SALAD \$6

Spring Mix, Carrots, Cucumber, Tomato, Red  
Onion, Almonds

CHARGRILLED ROMAINE \$7

Open Flame Romaine, Shaved Parmesan,  
Chopped Bacon, Lemon Chive Vinaigrette

SOUP OF THE DAY MP

Add Protein \$6 - Chicken, Shrimp, Salmon,  
Fried Oysters

## BRUNCH PLATES

POKE [po-kay] PADDLE \$12

Ahi Tuna, Sesame Soy Glaze, Fresh Greens, Crisp  
Wonton Strips

OSCAR BENEDICT \$13

Beef Medallions, Lump Crab, Asparagus, Poached Egg,  
Hollandaise, 1 side

HIGH COUNTRY BENEDICT \$10

Cheddar Cathead, Pimento Cheese, Bacon, Poached Egg,  
Hollandaise, 1 side

BANANA FOSTERS FRENCH TOAST \$8

Carmalized Bananas, Nuts, Brioche

CHEF'S OMELET \$9

Chef's Creation (Vegetarian), 1 Side, Toast or Biscuit

STEAK & EGGS \$14

Bacon Wrapped Medallions, 2 Eggs Your Way, 1 Side, &  
Toast or Biscuit

CAJUN SHRIMP & GRITS \$12

Shrimp, Andouille, Pepper Jack, Yellow Stone Grits

CATCH OF THE DAY MP

Fresh Catch, Prepared Chef's Way, 2 sides

BONE IN CHICKEN \$10

Pan Seared, Oven Roasted, Seasonal Vegetable, Red Bliss

LIVE MAINE LOBSTER \$MP

Hand Split, Chargrilled, Drawn Herb Butter

## SANDWICHES

BAGEL & LOX \$8

Smoked Salmon, Cream Cheese, Pickled Red Onion, Toasted  
Bagel

AVOCADO BLT \$7

Bacon, Avocado, Lettuce, Tomato, Aioli, Sourdough, 1 Side  
Add Egg \$1

BREAKFAST BAGEL \$7

Bacon, Pepper Jack, Egg your way, Aioli, Toasted Bagel

PO' BOY \$12

Golden Fried Oysters or Shrimp, Remoulade, Fixings on a  
Baguette, 1 Side

HANGOVER WRAP \$11

Andouille, Chicken, Shrimp, Red Potatoes, Scrambled Eggs,  
Pepper Jack, 1 side

QUESADILLA \$9

Shrimp or Chicken, Pepper Jack, Fire Roasted Peppers &  
Onions, Pico De Gallo, Sour Cream

\*Foods can be cooked to order - Consuming raw or undercooked  
meates, poultry, seafood, shellfish or eggs may increase the risk of  
foodborne illness.

# BEVERAGE MENU

## COCKTAILS

 STRAWBERRY LEMONADE Stoli Citros, House made Strawberry Lemonade, Sierra Mist \$8	 DILLIONARE Hendricks, Luxardo, Lillet Blanc, Bitters, Dill, Cucumber \$10
 ROSE' SANGRIA Rose', Brandy, Scratch Mix, Seasonal Fruit \$9	 CONOVER JEWEL Seventeen Twelve Bourbon, Pomegranate Juice, Lemonade, Orange Bitters \$10
 KICKIN' MULE Seventeen Twelve Moonshine, Lime Juice, & Ginger Beer \$9	 BLOODY BEAST Tito's Vodka or Cardinal Gin, Bloody Mix, 2 Jumbo Shrimp, Bacon, Pickled Okra, Pickle, \$12

## WINE

### WHITE

LUNA NUDA PINOT GRIGIO Alto Adige, Italy	\$7/\$26
UMBERTO FIORE MOSCATO Asti, Italy	\$7/\$26
KONO SAUVIGNON BLANC Marlborough, New Zealand	\$8/\$29
CHARLES & CHARLES CHARDONNAY Columbia Valley, WA	\$8/\$29
LOUIS LATOUR DUET CHARD-VIOGNIER Burgandy, France	\$8/\$29
GARZON ALBARINO Maldonado, Uruguay	\$9/\$32
LOUVETRIE MUSCADET Loire Valley, France	\$10/\$36
POMELO SAUVIGNON BLANC Napa Valley, CA	\$28
2014 RAEBURN CHARDONNAY Russian River Valley, CA	\$38
2014 GIRARD CHARDONNAY Russian River Valley, CA	\$46
2014 SANTA MARGHERITA PINOT GRIGIO Alto Adige, Italy	\$52

## OYSTER SHOOTERS

### CLASSIC

Flying Pepper Vodka, Cocktail,  
Lemon Juice \$9

### RHODHISS

Busch Light, Cocktail,  
Lemon Juice \$5

## DRAFT BEER

BUSCH LIGHT 4.1% Anheuser-Busch (Saint Louis, MO) \$2.5	SHOTGUN BETTY HEFEWEIZEN 5.8% Lonerider Brewery (Raleigh, NC) \$5
OMB FRUH BOCK 6.0% Olde Mecklenburg Brewery (Charlotte, NC) \$5	HUMMIN' BIRD MUNICH LAGER 4.5% Red Oak Brewery (Whitsett, NC) \$5.5
PEARL NECKLACE OYSTER STOUT 5.5% Flying Dog Brewery (Frederick, MD) \$5	PISGAH PALE ALE 5.5% Pisgah Brewing (Pisgah, NC) \$5.5
THALLO IPA 7.0% Olde Hickory Brewery \$5.5	PERNICIOUS IPA 7.3% Wicked Weed Brewing (Asheville, NC) \$6
SWEET JOSIE BROWN ALE 6.1 % Lonerider Brewery (Raleigh, NC) \$5	LE TERRIOR DRY-HOPPED SOUR 7.5% New Belgium Brewing (Asheville, NC) \$7

### RED

19 CRIMES CABERNET SAUVIGNON, Southeast Australia	\$7/\$26
OYSTER BAY PINOT NOIR, Marlborough, New Zealand	\$8/\$29
SKYFALL MERLOT Columbia Valley, WA	\$9/\$32
CHARLES & CHARLES CABERNET BLEND, Columbia Valley, WA	\$9/\$32

## PACKAGED BEER

### DOMESTIC

Coors Banquet	\$3
Miller Light	\$3
Bud Light	\$3
Michelob Ultra	\$3.5
Yuengling	\$3.5

### IMPORTED

Amstel Light	\$4
Corona Light	\$4
Red Stripe	\$4
Stella Artois	\$5

### CRAFT

WHITE ZOMBIE 5.1% Catawba Brewing (Morganton, NC) \$5	GREEN MAN PORTER 6.0% Green Man Porter (Asheville, NC) \$5.5
FARMER TED'S CREAM ALE 6.0% Catawba Brewing (Morganton, NC) \$5	BOLD ROCK CAROLINA CIDER 4.7% Mill River Cidery (Mills River, NC) \$5.5
LUNATIC BLONDE ALE 6.5% Wicked Weed Brewing (Asheville, NC) \$5	BASKING IN BOURBON 11.4% Saranac Brewing (Utica, NY) \$7
HOPPALACHIA IPA 6.7% Granite Falls Brewing (Granite Falls, NC) \$5.5	FUNKATORIUM BOTTLES Wicked Weed Brewing (Asheville, NC) Mkt
GAELIC ALE 5.5% Highland Brewing (Asheville, NC) \$5.5	OLDE HICKORY BARREL AGED BOTTLES Olde Hickory Brewery (Hickory, NC) Mkt

Ask your Server about other Rotating Local Beers

2013 Z. ALEXANDER BROWN UNCAGED PROPRIETARY RED Russian River Valley, CA	\$38
2012 CONCRETE OLD VINE ZINFADEL Lodi, California	\$42
2015 DIORA PINOT NOIR Monterey	\$48
2013 CHERRY PIE PINOT NOIR Napa Valley, CA	\$90
2012 RAMEY CABERNET SAUVIGNON Napa Valley, CA	\$110

### SPARKLING & ROSE

MASCHIO PROSECO Veneto, Italy	\$7
POMELO ROSE' Napa Valley, CA	\$8/\$29
VALDO PROSECO BRUT Veneto, Italy	\$38
ROEDERER ESTATE BRUT Anderson Valley, CA	\$48
2006 DOM PERIGNON Champagne, France	\$300