

## 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

## LUNCH

Friday & Saturday 11 AM



2145 N. Center Street,  
Hickory, NC 28601

828-322-1705

standardoysterco.com

RAW BAR HAPPY HOUR

Daily 4 - 6 PM



"IT WAS A BOLD  
MAN THAT FIRST  
ATE AN OYSTER."

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

## PICK 2 \$7 PICK 3 \$11

GARDEN SALAD

KALE SALAD

GRIT CAKES

RED POTATOES

AVOCADO BLT

FISH OR SHRIMP TACO

½ QUESADILLA

CUP SOUP OF DAY

## STANDARD LUNCH

AVOCADO BLT \$7

Bacon, Avocado, Lettuce, Tomato, Aioli, Sourdough, 1 Side

QUESADILLA \$9

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

PO' BOY \$12

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

ANDOUILLE GRINDER \$10

Sautéed Andouille, Roasted Peppers & Onions, 1 Side

CAJUN SHRIMP & GRITS \$12

Shrimp, Andouille, Pepper Jack, Yellow Stone Grits

CATCH OF THE DAY MP

Fresh Catch, Prepared Chef's Way

## SOUP & SALAD

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, Bacon, Lemon Chive Vinaigrette

SOUP OF THE DAY \$5/\$8

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

# BEVERAGE MENU

## DRAFT BEER

BUSCH LIGHT 4.1% Anheuser-Busch (Saint Louis, MO)	\$2.5
OMB FRUH BOCK 6.0% Olde Mecklenburg Brewery (Charlotte, NC)	\$5
PEARL NECKLACE OYSTER STOUT 5.5% Flying Dog Brewery (Frederick, MD)	\$5
THALLO IPA 7.0% Olde Hickory Brewery (Hickory, NC)	\$5.5
SWEET JOSIE BROWN ALE 6.1 % Lonerider Brewery (Raleigh, NC)	\$5

## PACKAGED BEER

### DOMESTIC

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

### CRAFT

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

SHOTGUN BETTY HEFEWEIZEN 5.8% Lonerider Brewery (Raleigh, NC)	\$5
HUMMIN' BIRD MUNICH LAGER 4.5% Red Oak Brewery (Whitsett, NC)	\$5.5
PISGAH PALE ALE 5.5% Pisgah Brewing (Pisgah, NC)	\$5.5
PERNICIOUS IPA 7.3% Wicked Weed Brewing (Asheville, NC)	\$6
LE TERRIOR DRY-HOPPED SOUR 7.5% New Belgium Brewing (Asheville, NC)	\$7

### IMPORTED

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

## 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

## 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

## SPARKLING

MASCHIO PROSSECO Veneto, Italy	\$7
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