

Oyster Roast Menu

24.95

Oysters served Grilled and Raw on the Half Shell*
Saltines, Cocktail Sauce, Creole Mustard, Melted Butter,
Mignonette Sauce and Bloody Mary Butter,
Hot Sauce, Horseradish and Lemons
Grilled French Baguette with Lime Butter
She Crab Soup with a bit of Sherry or Spicy Shrimp Dip
with Crackers and Pita

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## **Low Country Boil**

27.95

Shrimp, Kielbasa, Corn on the Cob and New Potatoes  
Cocktail Sauce, Tartar Sauce, Bloody Mary Butter, Lemons  
Summer Vegetable Salad with Marinated Green Beans,  
Fresh Corn, Cucumber, Fresh Herbs and Ripe Tomatoes  
Housemade Country Biscuits with Fresh Honey Butter  
Cheaspeake Crab Dip with Everything Crackers and Pitas