

## **Oyster Roast Menu**

**Market Price** 

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
Chef Kelly's She Crab Soup with a bit of Sherry or Spicy
Shrimp Dip with Crackers and Pita

## **Low Country Boil**

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**Market Price** 

Fresh 21/25 Peel on Shrimp, Local Kielbasa, Local Corn on the Cob, and New Potatoes

Cocktail Sauce, Tartar Sauce, Local Tomato Butter, Lemons

Summer Vegetable Salad with Marinated Green Beans,
Fresh Corn, Cucumber, Fresh Herbs and Ripe Tomatoes
Homemade Country Biscuits with Butter
Chesapeake Crab Dip with Everything Crackers and Pitas