

## MONDAY'S OYSTER NIGHT

<b>DOZEN CHESAPEAKE OYSTERS</b> RAW OR STEAMED WITH OUR HOUSE MADE COCKTAIL SAUCE OR DRAWN BUTTER	7.95
<b>CLASSIC OYSTERS STEW</b> TOPPED WITH CHIPOTLE BUTTER	5.95
<b>VIRGINIA "BUFFALO FRIED" OYSTERS</b> CAYENNE VINAIGRETTE, CHESAPEAKE REMOULADE, MAYTAG BLEU, PICKLED CELERY	6.95
<b>OYSTERS ROCKEFELLER</b> BAKED OYSTERS TOPPED WITH SAUTÉED SPINACH, SMOKED BACON, AND BABY SWISS CHEESE	7.95
<b>FRIED OYSTER PO BOY</b> WITH A CHIPOTLE AIOLI, SHREDDED LETTUCE AND TOMATO SERVED ON A BAGUETTE WITH CHOICE OF FRESH CUT FRIES OR COLE SLAW	8.95
<b>FRIED OYSTER ENTRÉE</b> WITH A CHESAPEAKE REMOULADE, WHIPPED POTATOES, SAUTÉED SPINACH	11.95

## TUESDAY'S LOBSTER NIGHT

<b>LOBSTER AND SHRIMP POT STICKERS</b> WITH A CITRUS SOY DIPPING SAUCE	7.95
<b>THAI LOBSTER AND SHRIMP PASTA</b> FRESH LOBSTER AND SHRIMP COCONUT CURRY BROTH, LEMON GRASS, GINGER, LINGUINI	16.95
<b>LIVE MAINE LOBSTER DINNER</b> 1 1/4 LB MAINE LOBSTER WITH ROASTED FINGERLING POTATOES, SAUTÉED CORN, AND DRAWN BUTTER	18.95
<b>SURF AND TURF</b> 12 OZ NEW YORK STRIP STEAK TOPPED WITH FRESH LOBSTER MEAT AND SERVED WITH WHIPPED POTATOES, SAUTÉED CORN AND A CITRUS BUERRE BLANC.	32.95