

EDENTON BAY

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# OYSTER BAR

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621 WEST QUEEN STREET

## OYSTERS

### OYSTERS RAW OR STEAMED

Ask your server for today's fresh oyster specialties. Market Price. **GF**

## SPECIALTY OYSTERS

### SOUTHERN OYSTERS ROCK

Crispy fried oysters, creamed collards, bacon, Texas Pete

### BBQ OYSTERS

Baked with bourbon, chipotle, and brown sugar **GF**

### GRILLED CHEESE OYSTERS

House pimento cheese melted with crispy country ham **GF**

### SUSHI OYSTERS

Wasabi, pickled ginger, sesame seeds, ponzu

**3 / \$5**

**6 / \$10**

**12 / \$20**

## SPECIALTIES

SERVED WITH HOUSE SALAD

### CRAB CAKES

Seared jumbo lump crab cakes served with broccolini and Cajun remoulade. \$28

### SEARED SEA SCALLOPS

Pan seared and served over creamy risotto with brown butter and wilted spinach. \$26 **GF**

### BACON WRAPPED PORK TENDERLOIN

Three cheese mac, sauteed collards, Eastern Carolina BBQ reduction. \$21

### CRISPY SKIN ROCKFISH

Red & sweet potato hash, sweet vermouth, leek & onion cream sauce. \$25 **GF**

### SEAFOOD PASTA

Shrimp, crab & scallops sauteed with a white wine tomato cream sauce with spinach over pappardelle \$25

### BLACKENED NY STRIP

Brown butter gnocchi, balsamic mushrooms, blue cheese compound butter. \$26

### ROASTED MUSHROOM GNOCCHI

Balsamic and olive oil roasted cremini mushrooms over sauteed brown butter gnocchi & spinach \$21 **V**

## SALADS

WITH HOUSE MADE RANCH & CITRUS VIN

### HOUSE SALAD

Mixed seasonal greens with tomatoes, pickled red onion & shaved parmesan. \$8 **GF V**

### FRIED OYSTER SALAD

Crispy fried oysters, spinach, devilled egg, candied pecans, bacon, warm bacon vinaigrette \$14

### STEAK & BLEU WEDGE

Blackened NY strip over a baby iceberg wedge, crumbled blue cheese, house made ranch, cherry tomatoes, crispy country ham & caramelized onion \$14 **GF**

## FRIED SEAFOOD

SERVED WITH FRENCH FRIES, COLESLAW, & HUSHPUPIES. SUBSTITUTE MAC \$2 OR SAUTEED GREENS \$1.50

**CLAM STRIPS \$16**

**OYSTERS \$17**

**SHRIMP \$17**

**FLOUNDER \$18**

**CHOICE OF TWO \$22**

## SMALL PLATES

### SEAFOOD CHOWDER

House-made classic seafood chowder by the cup or bowl. \$6/\$9

### STEAMED NC SHRIMP

Fresh shrimp seasoned with Old Bay and steamed to perfection. 1/2lb \$11 1lb \$20 **GF**

### WARM CRAB & HOOP CHEESE DIP

Local blue fin crab & hoop cheddar in a creamy dip with house made flour tortilla chips. \$15

### PIMENTO CHEESE BOARD

House-made pimento cheese rolled in crispy country ham with sweet baby gherkins & house-made flour tortilla chips. \$11

### CALAMARI

Fresh calamari, lightly breaded served with sweet Thai chili sauce. \$12

### CLAM STRIPS

Freshly shucked clam strips hand breaded and served with Cajun remoulade. \$10

### BLACKENED FISH TACOS

Pickled red onion, cabbage, chimichurri and fish of the day in a flour tortilla. \$12

*\*Consumer advisory-Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. ALL FRIED SEAFOOD ITEMS ARE FRIED IN PEANUT OIL. PLEASE ALERT YOUR SERVER TO ALLERGIES OR SPECIAL DIETARY NEEDS  
GF-Gluten Free V-Vegetarian*