

EDENTON BAY

OYSTER BAR

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

LUNCH

SERVED 11AM-2:30PM

CRAB CAKE SANDWICH

Seared jumbo lump crab cake on a potato roll with lettuce, tomato and Cajun remulade. With fries \$17

SHRIMP OR OYSTER SANDWICH

Tender fried shrimp or oysters on a brioche hoagie with lettuce, tomato and Cajun remoulade. With fries \$14

NY STEAK & CHEESE

Bell peppers, onions, mushrooms, white cheddar on a baguette. With fries. \$14

LOBSTER MAC & CHEESE

Butter poached lobster, creamy three cheese mac, toasted bread crumbs, scallions. \$18

CHOWDER & PIMENTO CHEESE

House made classic seafood chowder with grilled pimento cheese crostini \$11

BLACKENED FISH TACOS

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

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, & HUSHPUPPIES. SUBSTITUTE MAC \$2 OR SAUTEED GREENS \$1.50

CLAM STRIPS \$11

OYSTERS \$12

SHRIMP \$12

FLOUNDER \$13

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

**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