

★ THE GRILLED OYSTER CO. ★

BETHESDA MAGAZINE WINTER RESTAURANT WEEK

JANUARY 11 – JANUARY 20, 2019

STARTERS

ROASTED BEET SALAD (GF)

red & golden beets, field greens, goat cheese, spicy dijon vinaigrette

CREAM OF CRAB, CUP

jumbo lump crab, sherry, old bay

GRILLED OYSTERS 2 WAYS

one each, Drunken & Rockefeller

MAIN PLATES

SEARED SPICY SCALLOP TACOS

blackened, watercress, feta, roasted corn, sweet curry sauce

GRILLED ROSEMARY CHICKEN

mashed potatoes, sautéed spinach, mushroom cream sauce

WINTER SALMON SALAD

grilled salmon, chopped apples, shaved brussel sprouts, blue cheese, dried cranberries, spiced pecans, chick peas, red onion, raspberry vinaigrette

potomac, md | washington, dc

LUNCH.....\$19 PER PERSON



Executive Chef Victor Cruz