

★ THE GRILLED OYSTER CO. ★

BETHESDA MAGAZINE WINTER RESTAURANT WEEK

JANUARY 11 – JANUARY 20, 2019



STARTERS

CREAM OF CRAB, CUP

jumbo lump crab, sherry, old bay

ROASTED BEET SALAD (GF)

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

½ DOZEN RAW LOCAL OYSTERS (GF)

stoli citron cocktail sauce, mignonette, lemon

MAIN PLATES

PECAN CRUSTED MAHI

pecan & parmesan cheese, sautéed heirloom tomatoes & pineapples, sautéed spinach, lemon butter

SPICY SHRIMP PASTA

blackened shrimp, asparagus, linguine, cajun cream

CHESAPEAKE BLUE CATFISH TACOS

deep fried, bib lettuce, "hint of mint" aioli, flour or corn tortilla

SWEETS

KEY LIME MOUSSE

Graham Cracker Layers, Fresh Whipped Cream

RASPBERRY OLLIEJACK

Vanilla Gelato, Grand Marnier Soaked Raspberries, Fresh Whipped Cream

DINNER....\$35 PER PERSON

Executive Chef Victor Cruz