

THE GRILLED OYSTER COMPANY

BETHESDA MAGAZINE RESTAURANT WEEK
AUGUST 12-AUGUST 21

DINNER

\$36 PER PERSON

FIRST

CRISPY CALAMARI SALAD

CABBAGE, GOAT CHEESE, CARROTS, ONION, ASIAN BBQ

GRILLED OYSTER TRIO

DRUNKEN | ROCKEFELLER | RICK'S

GOC CLAM CHOWDER

PANCETTA, CARROTS, CELERY, BACON, ONION, POTATOES

SECOND

CAJUN GRILLED TUNA

NAPA CABBAGE SLAW, ASIAN BBQ, WASABI CREAM

LOCAL SOFT SHELL CRABS

GRILLED CORN & CUCUMBER SUCCOTASH, ROASTED RED PEPPER SAUCE

MEDITERRANEAN SALMON SALAD

CHILLED ORZO, ARUGULA, KALAMATA OLIVES, FETA, TOMATOES,
LEMON-MUSTARD & TARRAGON VINAIGRETTE

THIRD

WHITE CHOCOLATE STRAWBERRY TIRAMISU

ORANGE SOAKED LADY FINGERS, MASCARPONE, FRESH WHIPPED CREAM

KEY LIME TART

GRAHAM CRACKER CRUST, FRESH WHIPPED CREAM