

WHISKEY & OYSTER

STARTERS

Oysters Rockefeller | 15.95
five oysters, garlic, spinach,
bacon, hollandaise, parmesan [GF]

Fried Oysters | 15.95
flash fried, creole remoulade

Grilled Oysters | 14.95
five oysters - choice of garlic butter,
chipotle bourbon, harissa butter,
sweet chili Thai butter, or
chimichurri [GF]

Crispy Duck Spring Roll | 13.95
duck confit, kalbi, cabbage,
carrot, sweet chili sauce

Classic Fried Calamari | 14.95
flash fried, housemade marinara, creole remoulade

Kung Pao Cauliflower | 11.95
peanuts*, Szechuan peppercorn, celery,
scallion, Asian dressing

Southern Style Hush Puppies | 7.95
Marsh Hen Mill cornmeal - six puppies
served with garlic butter - new recipe!

Coconut Shrimp | 13.95
five hand battered coconut shrimp,
pineapple chili sauce

Deviled Eggs | 12.95
chef's rotating deviled egg selection



SOUPS & SALADS

Add grilled or blackened protein to any salad
shrimp - 7 salmon* - 8 chicken - 5 crab cake - 10 Ahi tuna* - 7

She Crab Soup | 8.95 cup / 10.95 bowl
creamy smoked crab, sherry wine, caviar

Clam Chowder Soup (no potato!) | 7.95 cup / 9.95 bowl
bacon, fresh clams, sherry, parsley [GF]

Mushroom Cream Soup | 4.95 cup / 7.95 bowl
fresh cut mushrooms, shallots, garlic [GF]

Seafood Gumbo | 7.95 cup / 9.95 bowl
shrimp, andouille pork sausage, local lump crab, VA oysters,
white rice

W & O Chopped Salad | 12.95
iceberg, cherry tomato, cheddar, hard boiled egg, shaved
onion, bacon, grilled corn [GF]

Pear Salad | 9.95
mixed greens, sliced pears, pomegranate seeds, candied
pecans, feta cheese, balsamic dressing [GF]

Mixed Green Salad | 8.95
spring mix, carrot, cucumber, cherry tomato, shaved red
onion [GF]
side salad size | 4.95

Kale Citrus Caesar Salad | 13.95
kale, blood orange, crispy pancetta, shaved parmesan,
garlic parmesan croutons, lemon caesar dressing
side salad size | 6.95

Ahi Power Bowl | 15.95
seared Ahi tuna, brown rice, pickled red onion, avocado,
cherry tomato, ginger soy vinaigrette [GF]

RAW BAR

STEAMERS

Steamed Mussels | 14.95
garlic broth or spicy broth

Cider Mussels | 14.95
caramelized onions, bacon,
guava cider broth

Steamed Clams | 18.95
garlic broth or spicy broth

Oysters on the Half Shell*
Each | 2.95 Dozen | 27.95

Peel N' Eat Shrimp
Half Pound | 12.95 Full Pound | 23.95

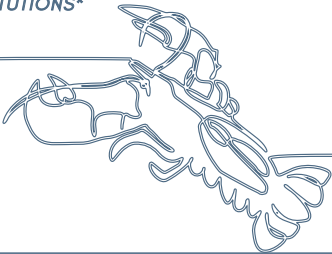
Shrimp Cocktail | 13.95
five poached shrimp per order

One Pound Lobster | 29.95
classic or cajun style + choice of 2 sides

CHILLED SEAFOOD TOWERS

2 Tier* | 100
pound of shrimp, dozen oysters, dozen
raw clams, cajun crab & lobster salad
NO SUBSTITUTIONS

3 Tier* | 140
1/2lb shrimp, 4 lobster tails, dozen oysters,
dozen raw clams, mussel ceviche, cajun
crab & lobster salad
NO SUBSTITUTIONS



CASUAL EATS

Comes with your choice of sidewinder fries, sweet potato fries (+2), house salad (+2), seasonal veggie (+3), cup of soup (+3)

Signature Burger* | 13.95
angus beef patty, choice of cheese,
lettuce, onion, tomato, pickle,
brioche roll

W&O Burger* | 16.95
angus beef patty, lettuce, tomato
onion, jalapeños, creole remoulade,
fried oyster, brioche roll

Sacré Bleu Burger* | 14.95
angus beef patty, brie, caramelized
onion, bacon, truffle honey, brioche roll

Asian Salmon Burger* | 15.95
kung pao salmon patty, yuzu slaw,
spicy sriracha aioli, brioche roll

Lobster Grilled Cheese | 16.95
cheddar, gouda, swiss, tomato,
Maine lobster, 5 grain bread

Fried Oyster Po' Boy | 16.95
five flash fried oysters, lettuce,
tomato, creole remoulade, hoagie

Southwest Chicken Sandwich | 14.95
fried chicken breast, lettuce, onion,
tomato, jalapeño carrot slaw,
avocado, spicy aioli, brioche roll

Hot Honey Chicken Sandwich | 14.95
grilled chicken breast, grilled onion,
bacon, arugula, grilled peach, hot
honey, brioche roll

Crab Cake Sandwich | 20.95
coleslaw, tartar, brioche roll

Classic Style Lobster Roll | 25.95
chilled Maine lobster, old bay mayo,
butter, New England roll

Connecticut Lobster Roll | 25.95
warm Maine lobster, melted butter,
New England roll

Catfish Sandwich | 13.95
blackened or fried catfish, pickled
onion, red pepper, arugula, sriracha
mayo, brioche roll



PASTA

Not a seafood lover? Sub any pasta dish with grilled chicken for (+2)

Pasta La Jolla | 20.95
clams, mussels, shrimp, garlic, tomato, white wine butter sauce, linguine

Pasta Primavera | 17.95
roasted tomato, onion, garlic, zucchini and mushroom blend, white wine
garlic butter sauce, penne pasta [V]

Lobster Mac & Cheese | 23.95
fiery cheese sauce, tomato, fresh poached Maine lobster, cavatappi pasta

Seafood Alexander | 23.95
clams, shrimp, lump crab meat, alfredo sauce, linguine

Tomato Basil Scallop | 28.95
sea scallops, fresh basil, red pepper flakes, tomato sauce, linguine

SIDES

Aged Cheddar Grits | 3.95

Fiery Mac & Cheese | 4.95

Sautéed Squash & Onion [GF] | 5.95

Spiced Sautéed Spinach [GF] | 4.95

Cheddar Bay Cornbread | 2.95

Lemon Pepper Asparagus [GF] | 4.95

Sidewinder Fries | 5.95

Sweet Potato Fries [GF] | 5.95

Coleslaw [GF] | 3.95

Southern Black Beans & Coconut Lime Rice | 3.95

Southern Black Beans [GF] | 3.95

Steamed Coconut Lime Rice [GF] | 3.95

SERIOUS EATS

Pacific Salmon* | 21.95
simply seasoned or blackened salmon, merlot essence,
choice of two sides [GF]

Fish & Chips | 15.95
beer battered cod, sidewinder fries, old bay,
coleslaw garnish, tartar

Satuèed Scallops & Sage | 36.95
sea scallops, white wine lemon butter sauce,
cauliflower purée, crispy capers and sage [GF]

Wild Rockfish* | 28.95
simply seasoned or blackened rockfish, mustard cream
sauce, choice of two sides [GF]

Creole Shrimp & Grits | 19.95
Sea Island Blue Grits, blackened shrimp, andouille sausage,
bacon, spicy creole sauce [GF]

Caribbean Rockfish* | 26.95
pan-seared blackened rockfish, coconut lime rice,
black beans, mango salsa [GF]

Jumbo Lump Crab Cakes | 35.95
two jumbo lump crab cakes, mustard cream sauce,
choice of two sides

Parmesan Crusted Trout | 22.95
parmesan crusted trout, brown rice risotto,
charred broccolini, lemon butter sauce

Jambalaya | 16.95
spanish rice, shrimp, andouille sausage,
garlic, green onion

GRATUITY POLICY
parties of 6 or more people will be subject to automatic gratuity of 20%

*Some items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

V* - Vegetarian
DF* - Dairy Free
GF* - Gluten Free



Oysters



\$2.95/oyster • \$27.99/dozen

*** SEA STONE**

Chincoteague Island, VA / 2.5" Medium Cup / Medium-High Salinity

*** BLUE POINTS**

Westport, CT / 2.5-3" Medium Cup / Medium-High Salinity

*** BACK CREEK BEAUTIES**

Onancock, VA / 2-3" Medium Cup / Medium Salinity

*** ROGUE RIVER DRAGONS**

Rappahannock, VA / 4" Large Cup / Low Salinity

*** DIXON POINT OYSTER**

New Brunswick, Canada / 2-3" Long / Medium Salinity

*** BEAVER TAIL**

Narragansett Bay, RI / 2-3" Medium Cup / High Salinity



WHISKEY & OYSTER



**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

WHISKEY & OYSTER

BEER & WINE

DRAFT BEER

Caboose Das Gute Pilsner DRAFT 5.1% | \$8
Denizen's Tripel DRAFT 9.4% | \$10
Hardywood Richmond Lager DRAFT 5.0% | \$8
Lost Boy Juicy IPA Cider DRAFT 6.9% | \$8
Maine Brewery Lunch IPA DRAFT 7% | \$8
Port City Hazy IPA DRAFT 6.8% | \$8
Port City Optimal Wit DRAFT 4.9% | \$7
Port City Pizza Night DRAFT 4.8% | \$7
Right Proper Raised by Wolves IPA DRAFT 5% | \$8
Solace Vibrant Thing Gose DRAFT 5.4% | \$7
Rotating Tap DRAFT
Vasen Norse DIPA DRAFT 8% | \$10

WHITE WINE BY THE GLASS/BOTTLE

Orchard Lane Sauvignon Blanc New Zealand | \$12/45
Fairfax Chardonnay California | \$13/45
Villa Bianchi Verdicchio Italy | \$10/38
Antonio Facchin Pinot Grigio Italy | \$8/36
Poema Brut Sparkling Rosé Spain | \$9/38
Bridge Lane Rosé New York | \$9
Marfil Cava Spain | \$8/34
Terra D'Oro Moscato Washington | \$8/36
Vina Galana Verdejo Spain | \$9



BOTTLED & CAN BEER

Angry Orchard BOTTLE 5.0% | \$7
Ace Guava Cider CAN 5% | \$6
Dale's Pale Ale CAN 6.5% | \$6
DC Brau Corruption IPA CAN 6.5% | \$7
Evolution Brewing Lot 3 IPA BOTTLE 6.8% | \$7
Guinness Stout CAN 4.2% | \$7
Mama's Lil Pils CAN 4.7% | \$6
Miller Light CAN 4.8% | \$5
Pacifico BOTTLE 4.5% | \$6
Port City Porter BOTTLE 7.2% | \$7
Port City Monumental IPA BOTTLE 6.7% | \$7
Ask about our rotating bottle / can!

NON ALCOHOLIC BEER

Athletic Brewing Hazy IPA Non Alcoholic CAN 0% | \$7
Beck's Non Alcoholic BOTTLE 0% | \$7



RED WINE BY THE GLASS/BOTTLE

Banfi Chianti Classico Riserva Tuscan, Italy | \$16/60
Carmel Road Pinot Noir California 2019 | \$10/38
Chateau Baignan Bordeaux France 2018 | \$16/60
Cune Rioja Spain 2019 | \$10/38
Ridge Crest Cabernet Sauvignon Washington 2016 | \$11

PORT WINE BY THE GLASS

Ramos Pinto RP10 Porto Portugal | \$12
Quinta Do Crasto Portugal 2015 | \$9

WHISKEY & OYSTER

SPRING COCKTAILS

OLD FASHIONEDS

Classic Old Fashioned

evan williams black bourbon, angostura bitters, simple syrup, expressed orange, bordeaux cherry | \$13

Best Old Fashioned

old forester 86 bourbon, angostura bitters, demerara syrup, expressed orange, bordeaux cherry | \$15

Black Walnut Old Fashioned

elijah craig bourbon, demerara simple, black walnut bitters*, expressed orange, bordeaux cherry | \$16

Old Soldier

spicy pecan infused 100 proof old grandad bourbon *, demerara syrup, angostura bitters, expressed orange, bordeaux cherry | \$17

Oaxaca Old Fashioned

illegal mezcal, demerara simple, angostura bitters, orange bitters, bordeaux cherry, orange expression | \$15

*nut allergy

Black Manhattan

bowman brothers bourbon, averta, bitters, cherry | \$14

Cherri o Berri

tito's vodka, blackberry cherry shrub, lemon juice, soda water | \$

Spring Peach

wheatley vodka, ginger syrup, lemon juice, peach purée | \$12

Bless Yer Heart

virago gin, allspice dram, angostura bitters, lemon juice, pear juice, simple syrup | \$14

Auchentoshan Rob Roy

auchentoshan american oak scotch, trinchieri sweet vermouth, angostura bitters, bordeaux cherry | \$14

Extraordinary Margarita

milagro silver, aperol, triple sec, lime juice | \$14

No Takebacks.

campari, dolin genepy, lime juice, simple syrup, salt water | \$12

ZERO PROOF MOCKTAILS

ZERO Mango Margarita | \$7.95

zero proof tequila, lime juice, mango juice, orange juice, simple syrup

ZERO Lemon Ginger Rickey | \$7.95

zero proof gin, lemon, ginger syrup

ZERO Old Fashioned | \$7.95

zero proof bourbon, non-alcoholic, angostura bitters, simple syrup, expressed orange, bordeaux cherry

ZERO Wine Spritz | \$7.95

non-alcoholic sparkling white wine, cherry juice, orange juice, lemon, soda water

N/A BEVERAGES

Retro Bottle Soda | \$3.95

cream soda, coke, root beer, orange soda, ginger beer

Fresh Squeezed Orange Juice | \$4.95

Canned Soda | \$1.95

coke, diet coke, sprite, ginger ale

Fresh Brewed Coffee or Hot Tea | \$2.95

almond milk available

Fresh Brewed Iced Tea | \$2.95

Spindrift Lemon Limeade Soda Water | \$2.95

Spindrift Pineapple Soda Water | \$2.95

HOUSE MADE MOCKTAILS

CONTAINS NO ALCOHOL

Wild Blueberry Green Tea | \$5.25

green tea, fresh blueberries, blueberry & ginger simple

Mango Coconut Cooler | \$5.25

mango nectar, coconut cream, fresh squeezed lemon and orange juice

Passion Fruit Star | \$5.25

passion fruit juice, orange juice, pineapple, pomegranate, simple syrup

Flavored Lemonade | \$5.25

passionfruit, peach, mango, blueberry, cranberry

Mint Lemonade | \$5.25

mint simple syrup, fresh squeezed lemon juice, water



WHISKEY & OYSTER WHISKEYS OF THE DAY



WHISKEY FLIGHTS

Jaymo Power Dew Sammich Flight

Jameson IPA, Tullamore Dew, Powers Gold Label, Jameson Stout Edition | 23

Virginia is for Lovers Flight

Hunter & Scott, Filibuster, McCauley's, Bowman Brothers | 23

Rye Not Flight

Michter's, Filibuster, Templeton, Wild Turkey | 20

Catoctin Creek Flight

Roundstone Rye, Harpers Malt, Hickory Barrel Roundstone Rye, Ragnarok Rye | 35

BOURBONS & WHISKEYS

1792 Full Proof | 19
Balcones | 24
Balcones Baby Blue | 11
Bardstown 114 proof | 70
Bardstown 112 proof | 70
Bare Knuckles | 13
Bardstown Discovery 112.5 | 70
Basil Hayden | 14
Bernheim | 9
Bib & Tucker | 19
Blackened | 16
Blade & Bow | 16
Blantons | 60
Bookers | 50
Bowman Brothers | 9
Breckenridge | 23
Buffalo Trace | 20
Bulliet Bourbon | 9
Bulliet 10 Year | 16
Copperfox Single Malt | 13
Cooper Craft | 9
Colonel EH Taylor Small Batch | 80
Crown Royal | 8
Crown Royal Black | 10
Crown Royal XO | 45
Dickel Select 8 | 8
Dickel 15 year | 80
Distiller's Reserve | 80
Eagle Rare 10 Year | 30
Elijah Craig Barrel 125 Proof | 50
Evan Williams Black | 7
Few | 16
Filibuster Boondoggler | 11
Filibuster Dual Cask | 25
Filibuster Bottled n Bond | 36
Filibuster Single Barrel | 26
Four Roses Small Batch | 12
Four Roses Single Barrel | 15
Heaven's Door Double Barrel | 35
Heaven Hill | 50
Henry McKenna | 60
Hibiki | 80
High West High Campfire | 50
High West High Country | 50

MORE BOURBONS & WHISKEYS

High West Midwinter's Night | 150
Hunter + Scott | 12
Issac Bowman Port | 16
I.W. Harper 15 year | 45
Jack Daniel's | 8
Jack Daniel's 10 yr | 75
Jack Daniel's BIB Triple Sour Mash | 39
Jameson | 11
Jameson IPA | 11
Jameson Stout | 12
Jefferson's Ocean | 22
Jefferson's Reserve | 16
Jefferson's Reserve Pritchard Hill | 70
Jefferson Small Batch | 16
Jim Beam | 8
Joesph Magnus | 90
John J. Bowman Single | 20
Knob Creek 9 Year | 18
Knob Creek 12 Year | 70
Knob Creek 15 Year 2001 | 62
Knob Creek Smoked Maple | 12
Knob Creek 25th Anniversary | 85
Kopper Kettle | 9
Larceny | 12
Larceny Barrel Proof | 70
Lead Slingers | 12
Lost Single Barrel | 49
Makers Mark | 9
Makers Mark 46 | 25
Makers Mark Cask Strength | 22
McCauleys | 12
Mitcher's Small Batch | 16
Mitcher's Sour Mash | 25
Nikka Coffey Grain | 35
Old Forester 1870 | 16
Old Forester 1897 | 19

RYE

Basil Hayden Dark Rye | 14
Bulliet Rye | 10
Catoctin Ragnarok Rye | 60
Catoctin Rye 80 Proof | 15
Catoctin Rye Hickory | 25
Copperfox Rye | 13
Copperfox Silver Rye | 9
Dickel Rye | 8

Old Forester 1920 | 28
Old Grand Dad 80 | 8
Old Grand Dad Bottled & Bond | 10
Orphan Barrel Fable and Folly | 120
Pendelton | 13
Powers Gold Label | 9
Ragged Branch | 14
Redbreast 12 | 21
Russell's 10 yr | 14
Russell's Reserve 13 year | 99
Skrewball | 8
Stranahans | 22
Tin Cup | 14
Tullamore Dew | 9
Uncle Nearest 1884 | 27
Umiki | 23
Wild Turkey 101 | 8
Wild Turkey Long Branch | 10
Wild Turkey Rare Breed BP | 60
Woodford Reserve | 10
Yellowstone Select | 9

SCOTCH

Ardbeg 10yr | 16
Ardbeg Heavy Vapers | 60
Ardbeg 10yr | 16
Auchentoshan | 20
Caolila 12yr | 36
Dalmore 12yr | 28
Glenfiddich 15yr | 40
Johnnie Walker Black | 13
Laphroig 10yr | 24

WHISKEY WEDNESDAY

half-off all whiskeys,
bourbons, rye, and scotch
every Wednesday!
flights not included

Filibuster Rye | 14
Hunter & Scott Rye | 16
James E. Pepper | 12
Jack Daniel's Single Rye | 69
Knob Creek Rye | 11
Masterson's | 20
Michter's Rye | 12
Old Overholt Rye | 7

Redemption Rye | 11
Reservoir Rye | 40
Rittenhouse | 9
Russell's Reserve Rye | 14
Sagamore Spirit Rye | 13
Sazarec Rye | 12
Tarnished Truth | 20
Templeton Rye | 13
Wild Turkey Rye | 10

WHISKEY & OYSTER

BRUNCH MENU

DRINKS

Classic Mimosa | \$8

fresh squeezed orange juice, cava

Cran Rosemary Mimosa | \$8

house-made cranberry juice, rosemary simple, cava

Blueberry Lavender Mimosa | \$9

lavender bitters, blueberry simple, lemon, cava

MOCK-mosa | \$7

non-alcoholic sparkling wine, fresh squeezed OJ

Blueberry 75 | \$14

blueberry simple, gin, lemon, sparkling rosé

Coffee Old Fashioned | \$13

coffee, bourbon, brown sugar simple, bitters

Boozy Chai iced Latte | \$9

vodka, kaluha, milk, Chai concentrate, served on ice

Bloody Mary | \$9

house made bloody mix, vodka

EGGS

Lobster Omelette | \$16.95

butter poached Maine lobster*, tomato, arugula, swiss; choice of cheddar grits, southern black beans, or chef's potatoes (GF)

W&O Egg Sandy | \$10.95

toasted brioche bun, two fried eggs*, bourbon-maple bacon, cheddar, sausage gravy; choice of cheddar grits, southern black beans, or chef's potatoes*

NOT EGGS

Berries & Cream | \$10.95

fresh mixed berries, lavender cream, granola, raspberry coulis, honey (GF)

Challah French Toast | \$12.95

orange custard, fresh berries, mixed berry compote, vanilla cream, spiced pecans, maple bourbon syrup

Chicken Biscuit | \$13.95

southern fried chicken breast, house-made biscuit, cheddar, sausage gravy; choice of cheddar grits, southern black beans, or chef's potatoes (add an egg* for \$2)

Strawberry & Banana Waffles | \$14.95

waffle, sliced banana and strawberry, whipped cream, warm bourbon maple syrup

Virginia Benedict | \$18.95

shaved Virginia ham, crab cake, hollandaise, poached egg* chefs potatoes

Whiskey's All American | \$13.95

potato hash, peppers, onion, two eggs* your way; your choice of bacon or andouille sausage, side of toast

Avocado Toast | \$10.95

toasted 8 grain, avocado mash, poached egg*, field greens,

Beignets | \$7.25

fried, powdered sugar, melba sauce, lemon glaze

Biscuits (or Cornbread) & Gravy | \$11.95

two house made biscuits or cornbread topped with a peppery andouille sausage gravy; add two eggs*/\$2.50; add bacon/\$4

Monte Cristo Sandwich | \$14.95

hot Virginia ham and swiss cheese melted between two giant challah french toast slices, dijon spread, mixed berry compote, maple bourbon syrup

SIDES

Biscuit | \$1.95

Toast | \$1.95

Applewood Smoked Bacon | \$4

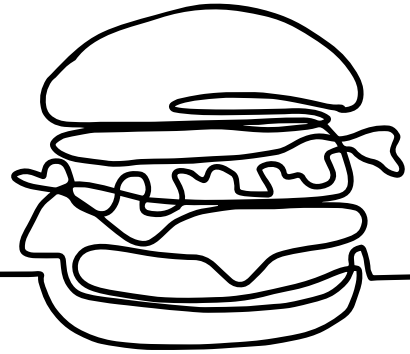
Andouille Sausage | \$3.95

Two Eggs* (any style) | \$2.50

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..

WHISKEY & OYSTER

KIDS MENU



Fried Shrimpies

fried shrimp served with sidewinder fries | \$8

Fish & Chips

fried cod served with sidewinder fries | \$8

Buttered Noodles

buttered noodles with parmesan cheese | \$7

Chicken Tenders

house breaded chicken tenders served with sidewinder fries \$7
(Chicken marinated in chimicurri)

Hamburger

plain hamburger served with sidewinder fries | \$8

Grilled Cheese

five grain bread, American cheese, served with sidewinder fries | \$7

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..

WHISKEY & OYSTER

HAPPY HOUR

MONDAY - FRIDAY | 3PM-6PM



DRINKS

DRAFT BEER | \$6

excludes DIPA's

CLASSIC HIGHBALL 7 & 7 | \$5

\$2 OFF GLASSES OF WINE

\$2 OFF SIGNATURE COCKTAILS

EATS

CHEESEBURGER BASKET* | \$10

angus beef patty, choice of cheese, sidewinder fries

FISH & CHIPS | \$10

beer battered cod, old bay, tartar, coleslaw garnish, sidewinder fries

FRIED CALAMARI | \$10

flash fried, housemade marinara, creole remoulade

ARANCINI BITES | \$12

*3 rice balls, lobster, onions, mozzarella & parmesan cheese, chives,
side of creole remoulade*

NACHOS | \$12

*choice of shrimp, grilled chicken or fried chicken
topped with cheese sauce, tomatoes, coleslaw, sriracha aioli, scallions*

FRIED OYSTERS | \$10

flash fried, creole remoulade

MAINE BLUE BAY MUSSELS | \$10

*1.5lbs - choice of garlic, spicy or hard cider brothe
with bacon and onions*

FRESH SHUCKED OYSTERS | \$1.75 / EACH

must purchase beverage with oysters

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WHISKEY & OYSTER

TACO TUESDAY

POACHED LOBSTER

poached lobster*, cabbage, mango salsa, lime crema | \$5.95

CHICKEN TINGA TACO

shredded chicken, lettuce, chipotle crema, pickled onion | \$4.95

FRIED LOBSTER TACO

fried lobster, spicy coleslaw, sriracha aioli, tomato, cilantro | \$5.95

CARNE ASADA

marinated steak*, creamy avocado salsa, chopped onions, cilantro | \$4.95

SHRIMP

grilled or blackened, coleslaw, pico, sriracha aioli, cilantro, queso fresco | \$4.95

FRIED AVOCADO

pickled red onion, chipotle crema, cilantro, queso fresco | \$4.50

MAHI MAHI TACO

grilled mahi mahi, lime crema, roasted corn, jalapeños, cilantro, radish | \$4.95

VEGAN SHRIMP

fried shrimp, avocado, roasted corn, sesame sauce, cilantro | \$4.50

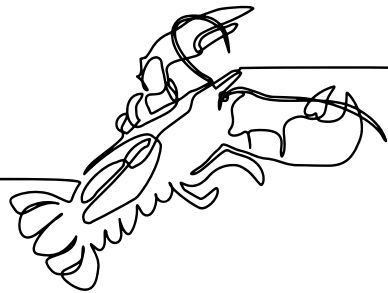
DRINKS

EXTRAORDINARY MARGARITA

\$2 off regular price! Milagro Silver, aperol, triple sec and lime juice | \$12

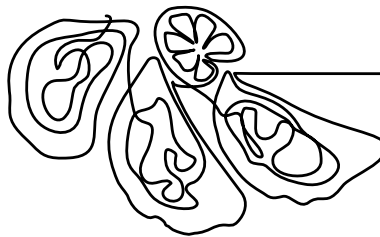
W & O HOUSE MARGARITA

house tequila, fresh squeezed lime juice, triple sec | \$6



WHISKEY & OYSTER

GLUTEN FREE MENU



APPETIZERS

Grilled Oysters | \$15.95

five grilled with your choice of garlic butter, chipotle bourbon, harissa butter or sweet chili thai butter (GF)

Shrimp Cocktail | \$13.95

five poached shrimp, cocktail sauce, horseradish, lemon (GF)

Steamed Clams | \$18.95

One pound of steamed clams, your choice of garlic or spicy broth (GF)

Oysters Rockefeller | \$15.95

five oysters, garlic, spinach, bacon, hollandaise, parmesan (GF)

Peel & Eat Shrimp | \$12.95/ \$23.95

steamed and topped with old bay, served with lemon and cocktail sauce, half-pound/full-pound (GF)

Cider Mussels | \$14.95

caramelized onions, bacon, Ace Guava Cider butter broth (GF)

Steamed Mussels | \$14.95

One pound of steamed mussels, your choice of garlic or spicy broth (GF)

SOUP/SALAD

add grilled or blackened protein to any salad (shrimp \$7, salmon \$7, chicken \$5)
dressing selections: ranch, balsamic vinaigrette, blue cheese, citrus-honey balsamic*

Clam Chowder

bacon, fresh clams, sherry, (GF)
parsley | \$7.95/cup \$9.95/bowl

Mushroom Cream Soup

fresh cut mushrooms, shallots, garlic
\$4.95/cup \$7.95/bowl

W&O Chopped Salad | \$12.95

tomato, cheddar, hard boiled egg, shaved onion, bacon, corn (GF)

Pear Salad | \$9.95

mixed greens, sliced pears, candied pecans, pomegranate seeds, feta cheese, balsamic dressing (GF)

Mixed Green Salad | \$8.95

spring mix, carrot, cucumber, cherry tomato, shaved red onion
small side size: \$4.95 (GF)

Ahi Power Bowl | \$15.95

seared Ahi tuna, brown rice, pickled red onion, avocado, cherry tomato, ginger soy vinaigrette (GF)

SANDWICHES

served with sidewinder fries, sub cup of soup for \$3

Signature Burger* | \$13.95

angus beef patty choice of cheese, lettuce, tomato, pickle, GF Bun

Maine Style Lobster Roll | \$25.95

warm Maine lobster*, butter, No Bun

Classic Lobster Roll | \$25.95

chilled Maine lobster, old bay mayo, butter, no bun*

Hot Mess Burger | \$14.95

angus beef patty*, gouda, crispy onion, sriracha aioli, GF bun

Sacre Bleu Burger | \$14.95

angus beef patty*, brie, caramelized onion, bacon, truffle honey, GF bun

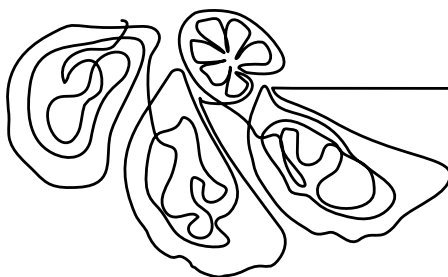
Grilled Chicken Sandwich | \$13.95

bacon, swiss, pesto mayo, lettuce, tomato, GF bun

Lobster Grilled Cheese | \$16.95

cheddar, gouda, swiss, tomato, Maine lobster*, GF bun

WHISKEY & OYSTER GLUTEN FREE MENU



MAINS

Pacific Salmon* | \$21.95
simply seasoned or blackened,
merlot essence, choice of two
sides (GF)

Wild Rockfish* | \$26.95
simply seasoned or
blackened, mustard cream
sauce, choice of two sides (GF)

Caribbean Rockfish* | \$26.95
pan-seared blackened rockfish,
coconut lime rice, black bean,
mango salsa (GF/DF)

Whole Steamed Lobster | \$29.95
one pound whole Maine lobster*
served with melted butter, corn on
the cob, and potatoes (GF)

SIDES

Grilled Asparagus | \$4.95
with lemon & balsamic glaze drizzle (GF)

Spiced Sautéed Spinach | \$4.95

Southern Black Beans & Coconut Lime Rice v/ GF | \$3.25

Cole Slaw | \$3.95 (GF)

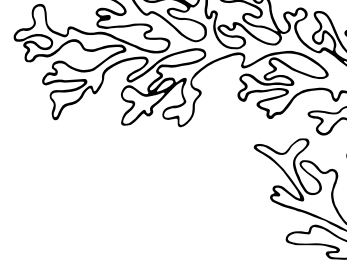
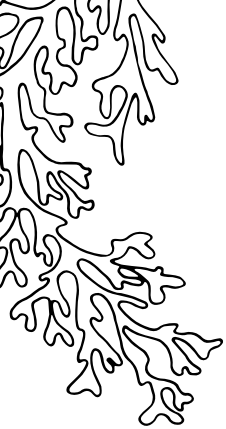
Sweet Potato Fries | \$4.95 (GF)

SWEETS

Chocolate Flourless Torte GF | \$7.95
rich dark chocolate, chocolate ganache

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..





WHISKEY & OYSTER

SPECIALS of the DAY

LOBSTER POUTINE FRIES | \$18.95

*fresh poached Maine lobster, lobster bisque, cheese curds,
sidewinder fries, scallions*

BEEF & ONION ARANCINI | \$12.95

*3 fried rice balls, ground beef, onions, mozzarella & parmesan cheese,
chives - side of creole remoulade*

LOBSTER TAIL RISOTTO | \$25.95

poached Maine lobster tail, creamy parmesan risotto, scallions

SHRIMP ETOUFFEE | \$28.95

*sautéed jumbo shrimp, spicy creole roux, onions, green & red
peppers, scallions - served over jasmine rice*

CHOCOLATE LAVA CAKE | \$7.00

*decadent chocolate cake, chocolate liquid core, powdered sugar,
whipped cream, fresh strawberries and blackberry garnish*

