

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 | 15.95
five oysters - choice of garlic butter,
chipotle bourbon, harissa butter,
sweet chili Thai butter, or
chimichurri [GF]

Crispy Duck Spring Roll | 14.95
duck confit, kalbi, cabbage,
carrot, sweet chili sauce

Lobster Poutine Fries | 18.95
fresh poached Maine lobster,
lobster bisque, cheese curds,
sidewinder fries, scallions

Classic Fried Calamari | 15.95
flash fried, housemade marinara, creole remoulade

Kung Pao Cauliflower | 12.95
peanuts*, Szechuan peppercorn, celery,
scallion, Asian dressing

Southern Style Hush Puppies | 8.95
Marsh Hen Mill cornmeal - puppies
served with garlic butter

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

She Crab Soup | 8.95 cup / 11.95 bowl
creamy smoked crab, sherry wine, caviar

Clam Chowder Soup (no potato!) | 8.95 cup / 11.95 bowl
bacon, fresh clams, sherry, parsley [GF]

Seafood Gumbo | 8.95 cup / 11.95 bowl
shrimp, andouille pork sausage, local lump crab, VA oysters,
white rice

Pear Salad | 10.95
mixed greens, sliced pears, pomegranate seeds, candied
pecans, feta cheese, balsamic dressing [GF]
side salad size | 5.95

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

RAW BAR

FRESH SHUCKED OYSTERS

\$2.95/OYSTER \$29.95/DOZEN

Sea Stone | Chincoteague, VA
2.5" 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

Blue Points | Westport, Ct
2.5-3" medium cup / medium-high salinity

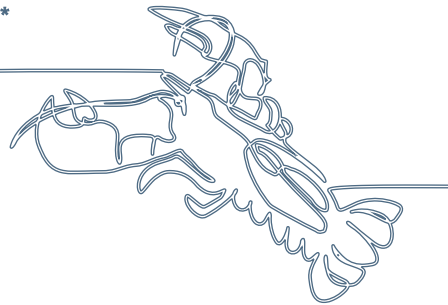
ASK ABOUT OUR ROTATING OYSTERS!

HAPPY HOUR SPECIAL
MON-FRI | 3PM-6PM
ANY OYSTER - \$1.75/EACH

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



STEAMERS

Steamed Mussels | 15.95
garlic broth or spicy broth

Cider Mussels | 15.95
caramelized onions, bacon,
guava cider broth

Steamed Clams | 18.95
garlic broth or spicy broth

Peel N' Eat Shrimp
Half Pound | 14.95 Full Pound | 25.95

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

CASUAL EATS

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

Signature Burger* | 14.95
angus beef patty, choice of cheese,
lettuce, onion, tomato, pickle, brioche roll

Asian Salmon Burger* | 17.95
kung pao salmon patty, yuzu slaw,
spicy sriracha aioli, brioche roll

Sweet & Spicy Chicken Sandwich | 14.95
grilled or fried chicken breast, lettuce
tomato, pickles, honey sriracha aioli,
brioche roll add bacon (+\$2)

Lobster Grilled Cheese | 19.95
cheddar, gouda, swiss, tomato,
Maine lobster, 5 grain bread

Fried Oyster Po' Boy | 17.95
five flash fried oysters, lettuce,
tomato, creole remoulade, hoagie

Crab Cake Sandwich | 21.95
coleslaw, tartar, brioche roll

Classic Style Lobster Roll | 27.95
chilled Maine lobster, old bay mayo,
butter, New England roll

Connecticut Lobster Roll | 27.95
warm Maine lobster, melted butter,
New England roll

Catfish Sandwich | 14.95
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 | 22.95
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 | 24.95
fiery cheese sauce, tomato, fresh poached Maine lobster, cavatappi pasta

SIDES

Aged Cheddar Grits | 3.95

Fiery Mac & Cheese | 4.95

Cheddar Bay Cornbread | 3.95

Lemon Pepper Asparagus [GF] | 5.95

Sautéed Garlic Spinach [GF] | 4.95

Sidewinder Fries | 5.95

Sweet Potato Fries [GF] | 5.95

Coleslaw [GF] | 3.95

Creole Beans [GF] | 4.95

Wild Rice Pilaf [GF] | 4.95

SERIOUS EATS

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

Fish & Chips | 16.95
beer battered cod, sidewinder fries, old bay,
coleslaw garnish, tartar

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

Creole Shrimp & Grits | 21.95
Sea Island Blue Grits, blackened shrimp, andouille sausage,
bacon, spicy creole sauce [GF]

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

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

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

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

*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.

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

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..

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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

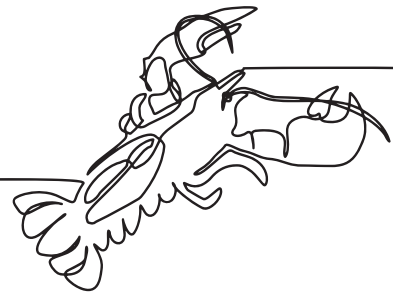
marinated steak*, creamy avocado salsa, chopped onions, cilantro | \$4.95

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



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 | \$7

WHISKEY & OYSTER

BRUNCH MENU

Classic Mimosa | \$8

fresh squeezed orange juice, cava

Cran Rosemary Mimosa | \$8

house-made cranberry juice, rosemary simple, cava

Boozy Chai Latte | \$9

vodka, kaluha, milk, Chai concentrate

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*, bacon, bourbon-maple, cheddar, sausage gravy; choice of cheddar grits, southern black beans, or chef's potatoes* (GF)

Pork Belly Benedict | \$19.95

crispy pork belly, poached egg* bacon jam, hollandaise, chef potatoes (GF)

NOT EGGS

Mango Cream Parfait | \$10.95

mango whipped cream, yogurt, pirouline cookie

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)

Banana Nut & Nutella Waffles | \$14.95

waffle, sliced banana, whipped cream nutella drizzle, peanuts, warm bourbon maple syrup

Coffee Old Fashioned | \$13

coffee, bourbon, simple, bitters

Blueberry Lavender Mimosa | \$9

lavender bitters, blueberry simple, lemon, cava

Bloody Mary | \$9

house made bloody mix, vodka

Virginia Benedict | \$18.95

shaved Virginia ham, crab cake, hollandaise, poached egg* chef's 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

smashed avocado, toasted 8-gran, poached egg*, arugula, pickled red onions

SIDES

Biscuit | \$1.95

Toast | \$1.95

Applewood Smoked Bacon | \$4

Andouille Sausage | \$3.95

Two Eggs* (any style) | \$2.50

Beignets | \$7.25

fried, powdered sugar, melba sauce, lemon glaze

8-Grain Toast | \$12.95

fontina cheese, prosciutto, wild mushrooms, balsamic 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 challah french toast slices, dijon spread, mixed berry compote, maple bourbon syrup

