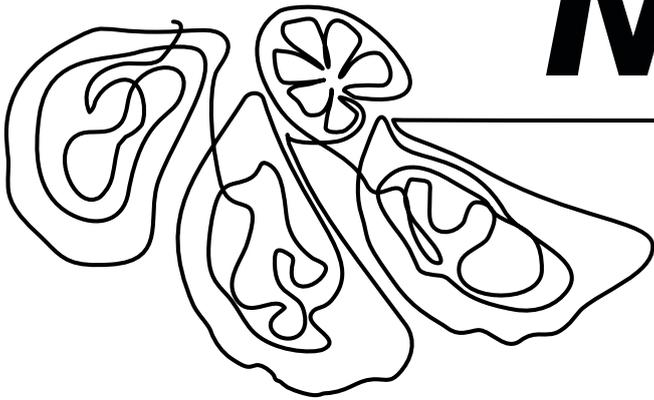


WHISKEY & OYSTER

OYSTERS OF THE MOMENT



\$2.25/oyster • \$20.99/dozen

Sea Stone

Chesapeake Bay / 2.5" medium cup / high salinity

Beach Plums

Massachusettes / 2.5" medium cup / high salinity

Blue Point

Massachusettes / 3.5" large cup / medium salinity

Back Creek

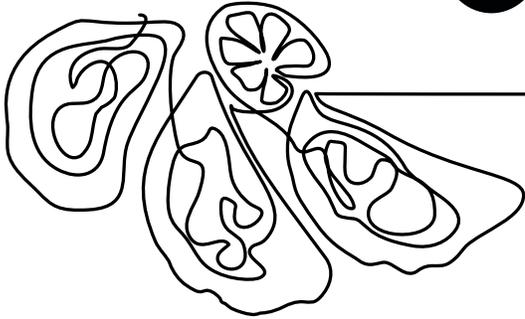
Onnacock Virginia / 4" large cup / medium-high salinity

SAVE THE DATE

\$1 Oyster Day
Monday Nov 16
available for dine-in and curbside pickup

WHISKEY & OYSTER

SPECIALS OF THE DAY



Flash Fried Calamari

corn flour coated tubes and tentacles, marinara, creole remoulade | \$14

Peel & Eat Shrimp

½ lb or full lb steamed shrimp | \$11 / \$20

Steamed Mussels or Clams

1 lb of mussels or clams, choice of garlic or spicy broth | \$14

Grilled Oysters

choice of garlic butter or chipotle bourbon butter | \$12

Whole Steamed Lobster

One pound whole Maine lobster, melted butter | \$20.99

Steamed King Crab Legs

potatoes, corn cobbettes, butter | \$42

Blackened Chicken Fettucini

peppers, caramelized onion, spinach, lemon cream sauce, parmesan \$18

Fish and Chips

Narragansett lager battered cod, sidewinder fries, old bay dusted, coleslaw, tartar | \$14

W&O Bread Pudding

Chocolate Cinnamon Roll Bread Pudding, Cream Cheese Frosting and Mixed Berry Compote | \$6.95

WHISKEY & OYSTER

DRINK MENU

COCKTAILS

Classic Old Fashioned

Evan Williams Black, angostura and orange bitters, simple | \$12

Sazerac

Dickel rye, absinthe, simple, peychauds | \$12

Black Manhattan

Bowman Brothers bourbon, averta, angostura and orange bitters | \$12

Fall's Angel

orange peel infused rye, allspice dram, pecan honey simple, xoco mole bitters | \$12

BEER

Black Ox Rye Porter | \$6.25

Bingo Lager | \$6.25

Einstok Toasted Coffee Porter | \$6.25

Firestone Walker Luponic Distortion IPA | \$6.25

Graft Comes and Gose | \$6.25

Lost Boy Wingman Raspberry Cider | \$6.25

Miller Light Can | \$5

Narragansett Shandy | \$6.25

Port City Porter Bottle | \$6.25

Port City Monumental IPA Bottle | \$6.25

Port City Optimal Wit Bottle | \$6.25

Union Jack New England IPA | \$6.25

VonTrapp Pilsner | \$6.25

Seasonal Beer | \$6.25

Sunset Margarita

tequila, tart cherry reduction, fresh orange juice, lime | \$10

Refresher 3.0

blackberry infused gin, mint infused herbal cider, tonic | \$11

Gold & Delicious

vida mezcal, apple cider, lime, ginger beer, ginger salt rim | \$12

WARM COCKTAILS

Pom Cider Mulled Wine

pomegranate juice, apple cider, spices, cabernet sauvignon | \$10

Boozy Hawt Chocolate

Screwball Whiskey, Godiva, cayenne pepper, hot chocolate | \$10

WINE

by the glass

Sauvignon Blanc | \$9

Chardonnay | \$8

Rosé | \$9

Cava | \$8

Pinot Grigio | \$8

Pinot Noir | \$10

Cabernet Sauvignon | \$11

Red Blend | \$12

SEASONAL DRINKS

Apple Cider

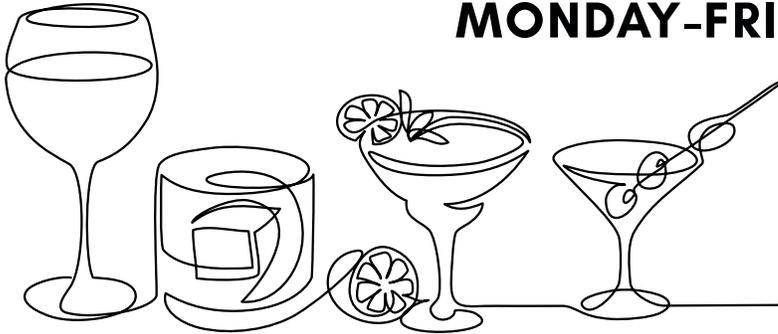
your choice of hot or cold, add bourbon for \$5 | \$4



WHISKEY & OYSTER

HAPPY HOUR

MONDAY-FRIDAY 3-6PM



DRINKS

Craft Beer Cans | \$5

Rosé Glass | \$7

Cabernet Sauvignon Glass | \$8

1/2 Priced Bottles of Wine

\$2 off Signature Cocktails

FOOD

Kung Pao Cauliflower | \$7

Wings | \$8

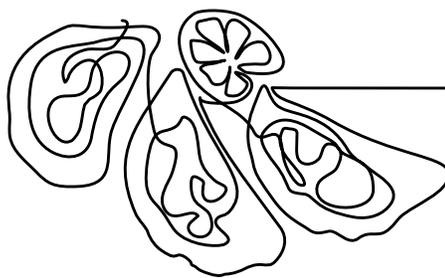
*kung pao, buffalo, honey chipotle,
sweet chili, Old Bay dry rub, creole dry rub*

Fish and Chips | \$10

Rotating Nachos | \$12

WHISKEY & OYSTER

DINE-IN MENU



APPETIZERS

Kung Pao Cauliflower

peanuts, szechuan peppercorn, celery, scallion, Asian dressing | \$10

Hush Puppies

six puppies served with truffle honey butter | \$6.50

Fried Oysters

flash fried, creole remoulade | \$12

SOUP/SALAD

Seafood Gumbo

shrimp, andouille, local lump crab, VA oysters, white rice | \$7.95/cup \$9.95/bowl

Lobster Bisque

creamy base, fresh poached Maine Lobster | \$7.95/cup \$9.95/bowl

Mixed Green Salad

spring mix, carrot, cucumber, cherry tomato, shaved red onion | \$8.00

SANDWICHES

served with sidewinder fries

Signature Burger

choice of cheese, lettuce, tomato, pickle | \$11.95

Classic Lobster Roll

chilled Maine lobster, old bay mayo, butter, hoagie roll | \$20

Sacre Bleu Burger

angus beef patty, brie, caramelized onion, bacon, truffle honey, broiche | \$13.95

Catfish Sandwich

blackened or fried, pickled onion, red peppers, arugula, sriracha mayo, broiche roll | \$11.95

Hot Mess Burger

gouda cheese, crispy onion, sriracha aioli, mac & cheese, broiche roll | \$13.95

Chicken Sandwich

grilled or fried chicken breast, lettuce, tomato, pickle, spicy honey aioli | \$11.95

Maine Style Lobster Roll

warm Maine lobster, butter, hoagie roll | \$20

Crab Cake Sandwich

sweet potato roll, slaw, tartar sauce | \$18

MAINS

Jumbo Lump Crab Cakes

two crab cakes, mustard cream sauce, creole remoulade, choice of two sides | \$28

Wild Rockfish

simply seasoned or blackened, mustard cream sauce, choice of two sides | \$22

Lobster Mac N Cheese

fiery mac and cheese, fresh poached Maine lobster | \$19

Pacific Salmon

simply seasoned or blackened, merlot essence, choice of two sides | \$19

Bourbon Shrimp N Grits

cheddar grits, tomato, peppers, bacon, andouille, bourbon maple drizzle | \$18

SIDES

Aged Cheddar Grits | \$2.95

Mac N Cheese | \$2.95

Sidewinder Fries | \$4.75

Cornbread | \$1.95

Sauteed Vegetables | \$3.95

Creole Red Beans | 2.95

SWEETS

Chocolate Flourless Torte

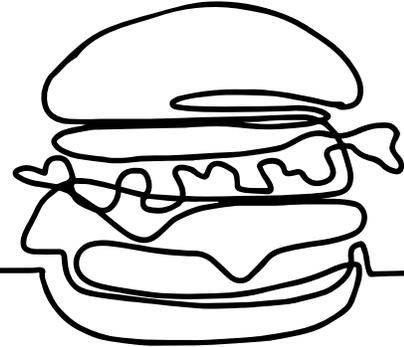
rich dark chocolate, chocolate ganache | \$7.95

Beignets

fried, powdered sugar | \$6.95

WHISKEY & OYSTER

KIDS MENU



Fried Shimpies

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

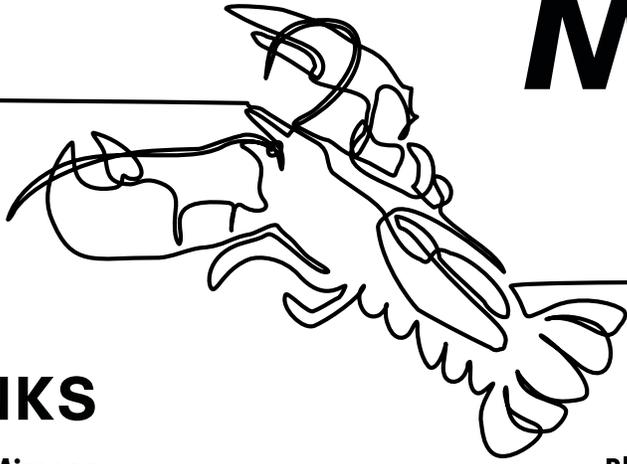
house breaded chicken tenders served with sidewinder fries | \$7

Hamburger

plain hamburger served with sidewinder fries | \$8

WHISKEY & OYSTER

BRUNCH MENU



DRINKS

Classic Mimosa

fresh squeezed orange juice, cava | \$8

Watermelon Mint Mimosa

fresh watermelon juice, garden mint, cava | \$9

Blueberry Lavender Mimosa

lavender bitters, blueberry simple, lemon, cava | \$9

Bloody Mary

house made bloody mix, vodka | \$9

EGGS

The Creole

creole red beans, cheddar grits, andouille, two poached eggs, hollandaise, biscuit | \$13.95

Lobster Omelet

butter poached Maine lobster, tomato, arugula, swiss; your choice of cheddar grits, creole beans, or chef's potatoes | \$16

W&O Egg Sandy

toasted broiche bun, two fried eggs, bourbon-maple bacon, cheddar, sausage gravy; your choice of cheddar grits, creole beans, or chef's potatoes | \$10.95

NOT EGGS

Challah French Toast

orange custard, fresh berries, house jam, vanilla chantilly spiced pecans | \$14

The Hippie

diced tofu, tomato, peppers, cauliflower, arugula, garden jalapeño pesto; your choice of cheddar grits, creole beans, or chef's potatoes | \$10.95

Biscuits & Gravy

choice of biscuit or cornbread topped with sausage gravy; add two eggs for \$2.50, add bacon for \$2 | \$10.95

Chicken Biscuit Sandwich

southern fried chicken breast, biscuit, cheddar, sausage gravy; choice of cheddar grits, creole beans, or chef's potatoes | \$13.95

WHISKEY & OYSTER

TACO TUESDAY

LOBSTER TACO

butter poached lobster, cabbage, mango salsa, lime crema | \$5

FISH TACO

grilled or fried cod, pico de gallo, slaw, pickled pepper aioli | \$4

SMOKED SALMON BLT TACO

smoked salmon, bacon, sriracha aioli, tomato | \$4.25

SHRIMP TACO

grilled or blackened, coleslaw, pico, sriracha aioli, cilantro, queso fresco | \$4

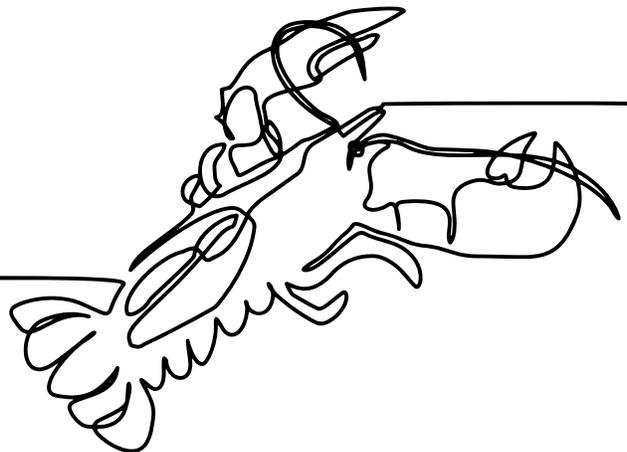
CRISPY BUFFALO CHICKEN TACO

crispy chicken, buffalo sauce, pepperjack cheese, tomato, shaved celery | \$4.25

SUNSET MARGARITA

\$2 off regular price! tequila, tart cherry reduction, fresh orange and lime juice | \$8

**Open for indoor + patio dining,
curbside pickup available**



WHISKEY & OYSTER

WHISKEYS OF THE DAY



High West Whiskey Flight

Double Rye, American Prairie,
Rendezvous Rye, Campfire | 38

Catoctin Creek Whiskey Flight

Farmhouse Pale Malt, Octomalt, Rabble Rouser
Rye & Roundstone Rye Caskproof Edition | 57

**Tasting notes on back of menu*

Slow & Low Rye | 8

Dickel Rye | 8

Basil Hayden Dark Rye | 13

Tarnished Truth Rye | 21

Bulleit Rye | \$9

Wild Turkey Masters Rye | 55

Catoctin Rye Cask | 28

Sagamore Rye | 10

Peerless | 32

Eagle Rare | 10

Woodford Reserve | 10

Bulleit | 8

Makers Mark | 8

Wathens | 13

Calumet | 25

Colonel E.H. Taylor Small Batch | 23

Elmer T. Lee Single Barrel | 42

Filibuster Bourbon | 16

Old Grand Dad | 7

Old Grand Dad Bottled/Bonded | 10

Old Forester 1897 | 19

Russel's Reserve 10 year | 12

James E Pepper | 12

Tullamore Dew | 9

Hunter + Scott | 12

Smooth Ambler Old Scout | 12

Buck Bourbon | 10

David Nicholson | 11

Jefferson's Reserve | 11

Dickel 8 year Bourbon | 7

JR Ewing | 11

Bib & Tucker | 19

Tin Cup | 11

Ardbeg 10yr | 16

Johnnie Walker Black | 13

Johnnie Walker Blue | 59

Laphroaig 10yr | 15

Macallan 12yr | 17

Glenlivet 12yr | 15

Wild Turkey Master's Rye | 55

Catoctin Dias de los Muertos | 55

Colonel EH Taylor Small Batch | 23

Filibuster Boondogglers | 11

Elijah Craig Barrel Proof 136 | 33

Woodford Brandy Cask | 52

Woodford Cherry Wood Smoked | 56

Knob Creek 15 year 2001 | 62

Wild Turkey Masters Keep Decades | 83

Whistle Pig 15 year Rye | 89

Old Medley 12year | 38

Elmer T. Lee Single Barrel | 42

Jefferson's Grand Château Suduiraut | 58

Calumet | 25