

Sample



LUNCH MENU

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TODAY'S RAW BAR

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| CHOPTANK SWEET Chesapeake Bay, MD | 2.25 / 13 / 25 |
| CHINCOTEAGUE Chincoteague Bay, VA | 2.25 / 13 / 25 |
| NAKED COWBOY Long Island | 2.25 / 13 / 25 |
| MOONSTONE Point Judith Pond, RI | 2.50 / 14 / 27 |
| FANNY BAY British Columbia, Canada | 2.50 / 14 / 27 |
| LITTLE SHEMOGUE New Brunswick, Canada | 2.50 / 14 / 27 |
| PEMAQUID Damariscotta Bay, ME | 2.50 / 14 / 27 |
| WELLFLEET Cape Cod, MA | 2.75 / 16 / 31 |
| LITTLENECK CLAM Jersey Shore | 1.25 / 7 / 13 |
| CHERRYSTONE CLAM Jersey Shore | 1.25 / 7 / 13 |
| 1/2 CHILLED LOBSTER | 18 |

RAW BAR SAMPLER

6 oysters, 6 clams, 4 shrimp, 1/2 chilled lobster . . . 42

SATURDAY BRUNCH

oyster scrapple, shellfish sausage,
shrimp & grits, oyster omelettes & much more
11:30-3:00

A gratuity of 20% will be added for parties of 6 or more.
We are required to inform you that consuming raw or undercooked egg, meat, seafood, or shellfish
may increase your risk of food-borne illness.

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◆ Salads ◆

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| MIXED BABY LETTUCE cucumber, radish, sherry vinaigrette | 7 |
| SEAFOOD SALAD shrimp, calamari, mussels, grapefruit, arugula | 12 |
| JUDI SALAD mixed greens, shrimp salad, feta | 10 |
| OH CHOP SALAD tuna, white beans, fennel, olives, crispy shallots | 12.5 |
| GRILLED SHRIMP COBB bacon, blue cheese, hard-cooked egg, tomato, olives | 14 |

◆ Sandwiches ◆

ADD CUP OF SOUP \$3

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| SHRIMP SALAD ROLL wild gulf shrimp, toasted bun | 9.5 |
| SOFT SHELL CRAB PO BOY creole remoulade | 12 |
| FRIED CLAM ROLL fried ipswich clams, toasted bun | 12.5 |
| LOBSTER ROLL new england style, toasted bun | 27 |
| OH BURGER dry aged prime beef, blue cheese, fried oyster, grilled onions | 14 |

◆ Large Plates ◆

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| SHELLFISH STEW shellfish, spicy broth, crostini | 14 |
| FRIED OYSTER PLATTER chicken salad, cabbage slaw | 13 |
| MARYLAND CRAB CAKE jumbo lump, chesapeake remoulade, sautéed spinach | 16 |
| SEARED SCALLOPS sautéed english peas, baby carrots, radish | 15 |
| SAUTÉED FLOUNDER sautéed spinach, roasted fingerling potatoes | 14 |
| GRILLED BLUE FISH sautéed swiss chard, balsamic brown butter | 13 |
| SAUTÉED SOFT SHELL CRABS creamed corn, asparagus | 16 |
| FRIED SEAFOOD PLATTER shrimp, scallops, oysters, shoe string fries | 15 |
| SPLIT GRILLED WHOLE LOBSTER herb butter | 32 |

◆ Soups ◆

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| New England Clam Chowder | 6.5 |
| Snapper Turtle Soup | 7 |
| Manhattan Clam Chowder | 6.5 |
| Chilled Crab & Pea Soup | 8 |

◆ Sides ◆

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| Shoe String Fries | 5 |
| Grilled Asparagus | 4 |
| OH Baked Beans | 3 |
| Cabbage Slaw | 3 |

◆ Small Plates ◆

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| CHILLED SHRIMP COCKTAIL colossal wild shrimp | 11 |
| SMOKED SALMON horseradish crème fraiche, radish, toast | 9 |
| SAUTÉED MUSSELS spring onion & garlic, celery, toasted fennel seed | 13 |
| GRILLED SARDINE pickled green tomatoes, roasted garlic, crostini | 9.5 |
| STEAMERS soft shell clams, natural broth, drawn butter | 14 |
| SOUTHERN FRIED OYSTERS | 9 w/chicken salad 12 |