



FROM THE RAW BAR

Daily Selection of Oysters on the Half Shell* Market Price
sweet Thai chili mignonette & classic cocktail sauce | sold in orders of three

Little Neck Clams* (6)
1/2 shell with Thai chili mignonette or steamed with garlic and butter **11**

Old Bay Peel and Eat Shrimp | classic cocktail sauce **18**

Traditional Shrimp Cocktail | classic cocktail sauce **19**

STARTERS

Hoisin Shrimp Bao 16
Royal red shrimp | kimchi | cilantro | radish

Charbroiled James River Oysters^{GF} 11
garlic butter | pecorino

Oyster Rockefeller^{GF} 13
eastern shore oyster | pecorino fondue | lardon | spinach

Rhode Island Style Calamari 14
banana peppers | parmesan | caper rémoulade | chili oil

Jumbo Fried Fantail Shrimp
4 shrimp **15** | 8 shrimp **29**
saltine seafood sauce

Virginia Blue Crab Cake
gazpacho aioli | fennel and orange chowchow
**Chesapeake Bay style with
roasted yellow peppers & onion | Old Bay 16**
The All Jumbo Lump "Ultimate" Style 21

SOUP AND SALADS

Becca's She Crab Soup Bowl 9 | Cup 5
cream | aged sherry

Seafood Chowder Bowl 9 | Cup 5
tomatoes | vegetables | fresh catch | shellfish

House Salad^{GF} 8
mixed greens | cucumbers | tomato | carrots | radish |
balsamic vinaigrette

Baby Kale Salad^{GF} 10
roasted baby beets | toasted walnuts | goat cheese |
balsamic vinaigrette

Roasted Chicken Salad^{GF} 14
avocado | bacon | tomatoes | tender greens | sherry
orange vinaigrette

Grilled Tenderloin & Tomato Salad^{GF} 18
heirloom tomatoes | sliced red onion | blue cheese |
arugula

Seared Salmon Salad^{GF} 15
artisan greens | roasted peppers & green olives |
eggplant | lemon vinaigrette

Caesar Royal^{GF} 14
house made croutons | pecorino |
pickled toy box tomatoes | Caesar dressing

Enhance Your Salad:
Add chicken +7 | salmon +12
Chesapeake crab cake + 15
Ultimate crab cake +16

WHOLE LIVE MAINE LOBSTERS

Pick your own
1.5 to 10 pounds Market Price Per Pound
Choose Steamed | Broiled
Crab Stuffed and Baked +21
sweet potatoes | seasonal vegetables | drawn butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

**20% Gratuity will be added to parties of 6 or more



FRESH CATCH OF THE DAY ^{GF} 21

Fresh from dock to your table
Simply blackened, bronzed or grilled
sweet potatoes | seasonal vegetables | lemon beurre blanc

Soft Shell Crabs Available in Season

SANDWICHES AND BURGERS

Include truffle fries or dressed greens

The Mobley Cheeseburger 13

cheddar cheese | brioche bun | lettuce | tomato
Add bacon +4
Add jumbo lump crab meat +12

Lobster Roll 20

soft roll | house lobster salad

Crab Cake Sandie 18

lettuce | tomato | rouille sauce | toasted brioche roll

Fried Fish Sandwich 13

lettuce & tomato | soft roll

Blackened Fish Tacos 14

sriracha aioli | pickled cabbage | avocado | Chesapeake crab salsa | cheese

Grilled Tuna Sandwich 15

Mediterranean salsa | arugula | toasted brioche roll

Buttermilk Fried Chicken Sandwich 12

fried chicken thigh | kale slaw | crystal hot sauce aioli
pickles | honey pepper glaze

Grilled Eggplant Sandwich 12

whipped ricotta | balsamic reduction | tomato | focaccia

Oyster BLT PoBoy 15

lettuce & tomato | Applewood bacon | green tomato | chutney

Prime Rib Melt 14

horseradish aioli | sharp cheddar | caramelized onions | soft roll

AND MORE...

Back Bay Beer Battered Fish and Chips 18

best coast IPA | creamy coleslaw | crisp potatoes

Shrimp and Grits ^{GF} 16

royal reds | andouille sausage | roasted pepper | white cheddar grit cake | scallions | okra

Seafood Pasta 21

mussels | shrimp | scallops | lemongrass cream

Pasta Primavera 18

julienne vegetables | Varia house marinara | penne pasta | parmesan reggiano

SIDES 8

Truffle Fries | Caramelized Onion and Bacon
Potato Confit | Seasonal Farm Vegetables |
Brussels Sprouts | Sweet Plantains | Spinach

SIGNATURE

1/2 AND 1/2 LUNCH 14

CHOOSE 12 Sandwich:

Prime Rib Melt
Fried Fish Sandwich
Oyster BLT PoBoy
Lobster Roll - + \$5

CHOOSE:

Cup of She Crab Soup
Cup of Seafood Chowder
1/2 Caesar Salad
1/2 House Salad

OUR LOCAL PARTNERS

*We would love to host your special occasion or business function
in one of our private dining rooms.*