

SAMPLE



DINNER MENU

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TODAY'S RAW BAR

CHOPTANK SWEET Chesapeake Bay, MD	2.25 / 13 / 25
CHINCOTEAGUE Chincoteague Bay, VA	2.25 / 13 / 25
STONY BROOK Long Island	2.25 / 13 / 25
MYSTIC Fisher's Island, CT	2.50 / 14 / 27
HAMA HAMA Hood Canal, WA	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.

OYSTERHOUSEPHILLY.COM

◆ Roasted Oysters & Clams ◆

Oysters Rockefeller spinach, pernod, herb butter	12
Oysters Español chorizo, cilantro lime butter	12
Oysters Cocombre cucumber panzanella, dill	12
Roasted Oyster Sampler two of each kind	15
Clams Casino red pepper, bacon	9

◆ Soups ◆

New England Clam Chowder	6.5
Snapper Turtle Soup	7
Manhattan Clam Chowder	6.5
Lobster Bisque	10

◆ Sides ◆

Hand Cut Fries	5
Grilled Corn w/ Old Bay	3
Green Beans w/ Almonds	4
Sautéed Summer Squash	4
Cabbage Slaw	3

◆ Small Plates ◆

CHILLED SHRIMP COCKTAIL colossal wild shrimp	12
MIXED BABY LETTUCE radish, cucumber, sherry vinaigrette	7
CHILLED SHELLFISH SALAD shrimp, calamari, mussels, cherry tomato, crostini, saffron rouille	9
FRIED CALAMARI pepper hash salad, spicy aioli	9
GRILLED SARDINES pickled cauliflower	11
SAUTÉED MUSSELS chorizo, jalapeños, cilantro, lime	13
CREOLE STYLE SHRIMP u-peel wild head-on shrimp	sm. 9 / lg. 17
STEAMERS soft shell clams, natural broth, drawn butter	14
FRIED IPSWICH CLAMS crispy full belly clams	14
SOUTHERN FRIED OYSTERS with or without chicken salad	10 w/chicken salad 13

◆ Large Plates ◆

SHORE DINNER

3 raw oysters, 3 raw clams, bucket of steamer clams, whole steamed lobster, corn on the cob, cabbage slaw . . . 46

OYSTER PAN ROAST roasted corn, house cured pancetta, leek cream	18
FISHERMAN'S STEW shellfish, fish, spicy broth, saffron rouille	21
LOBSTER ROLL new england style w/ hand cut fries	27
OH BURGER grass fed beef, blue cheese, fried oyster, grilled onions, w/ hand cut fries	14
MARYLAND CRAB CAKES jumbo lump, chesapeake remoulade, roasted potatoes, sautéed green & yellow beans	26
SEARED SCALLOPS roasted beets, pistachio, orange crème fraiche	24
SAUTÉED FLOUNDER shaved squash salad, charred tomato salad	23
GRILLED BLUEFISH sautéed mustard greens, grilled potato, citrus vinaigrette	22
SEARED WILD ALASKAN KING SALMON yellow beans, shaved radish, mustard vinaigrette	26
SPLIT GRILLED WHOLE LOBSTER herb butter	32