



RAW BAR & GRILLE

RESTAURANT WEEK MENU – 2 COURSES FOR \$25 (PER PERSON)

»— CHOICE OF 1 DRAFT BEER —«

Miller Lite (4.17% WI) – \$4.00

Dogfish Seasonal (DE %Varies) –
\$5.50

Stella Artois (5.2% BEL) – \$5.50

-Dogfish Head 60' IPA (6.0% DE) –
\$5.50

Bad Wolf Brewing Co. Jesse's Girl

Amber Ale (5.0% VA) – \$5.50

Sam Adams Seasonal (MA %Varies)
– \$5.50

-Old Bust Head English Pale Ale
(5.6% VA) – \$5.50

Star Hill Northern Lights IPA (6.5%
VA) – \$5.50

Port City Porter (7.2% VA) – \$5.50

Devils Backbone Vienna Lager
(4.9% VA) – \$5.50

»— - OR - —«

»— 1 GLASS OF HOUSE WINE —«

La Terre Chardonnay (California)

– \$6.00 –

La Terre Merlot (California)

– \$6.00 –

La Terre Cabernet Sauv (California)

– \$6.00 –

La Terre White Zin (HH)

– \$6.00 –

»— ½ DOZEN FRESH SHUCKED OYSTERS OR ½ POUND SPICED SHRIMP —«

»— - AND - —«

»— ONE HAND CRAFTED SANDWICH —«

Lobster Roll – Fresh lobster with tarragon mayo on a buttery New England roll. \$15.99

Fried Oyster Po' Boy – Fried oysters with kale slaw on ciabatta. \$12.99

Rib-Eye Steak & Cheese*** – Rib-eye steak, grilled peppers and onions, and provolone cheese. Served on ciabatta.
\$12.99

Grilled Chicken Sandwich – Choice of lemon aioli, BBQ or buffalo sauce, with lettuce, and tomato on a pretzel bun. \$10.99

Wheel House Burger*** – ½ pound burger on a pretzel bun with bacon, cheddar, lettuce, tomato and tobacco onions.
\$11.99

Ahi Tuna Tacos*** – Ahi tuna marinated in a ginger soy sauce, topped with kale slaw and pineapple mango salsa.
\$11.99

Salmon BLT*** – Seared salmon served with a lemon aioli, lettuce, tomato and bacon on ciabatta. \$12.99