

WINE

Offered by the flight, glass, bottle and case

Bottle Discounts: 3 Bottles 5%, 6 Bottles 10%, Case 15%

Flight of Four Dog & Oyster Wines \$15.00

Glass/Bottle

OYSTER WHITE \$16/\$38

100% Chardonnay. Our Chardonnay is fermented and aged in stainless steel, green apple and pear on the front pallet with a pleasantly tart acidic finish.

PEARL \$16/\$38

70% Chardonnay 30% Muscat Ottonel. Like our Chardonnay, our winemaker's Chardonnay (50% Chardonnay 50% Seyval) and Muscat blend is fermented and aged in stainless steel. Our wine has a fresh bouquet of honeysuckle and quince, with a crisp refreshing finish.

ROSIE \$17/\$40

100% Sangiovese. Our Rosie is fermented in natural oak, giving it a soft smell of crushed rose petals. It is then aged in stainless steel, leaving it with refreshing raspberry acidity that can pair with our raw or roasted oyster.

SHELTER DOG RED \$18/\$42

50% Merlot, 35% Petit Verdot, 10% Cab Franc, 5% Cab Sav. Our Bordeaux-style red blend is fermented on its skins and aged in natural oak, giving it deep rounded flavors of red cherry and black pepper. Try it with our parmesan roasted oysters to heighten the grilled oak flavor or try it with our 100% all-beef gourmet hot dogs!

THE DOG AND OYSTER

Chef Meseret Crockett

OYSTERS

*Hand-picked. Offered Raw, Roasted, and Fried.**

Ask about our off-the-menu oyster surprise!



RAW OYSTERS

\$38 DOZ/\$27 HALF/\$42 MIX

OLDE SALT OYSTERS™

Rappahannock River Oyster Company
Chincoteague, VA, Region 1
Salinity: 28-33 ppt. Briny, crisp, buttery
Harvested just off the Atlantic coast, Olde Salt Oysters™ offer a bold, seaside brininess balanced by a smooth, clean finish with notes of sweet butter and cream. RRO is a local oyster business superstar, with multiple growing sites, international shipments reaching as far as Hong Kong, and five restaurants spanning from Los Angeles to Charleston.

Oyster Garnishments -

- **House Made Cocktail Sauce:** Ketchup, Lemon Juice, Minced Garlic, Horseradish, Tabasco
- **Tabasco**
- **Horseradish**
- **Lemon**

TOP SHELF OYSTERS

Steamboat Wharf Oyster Company
White Stone, VA, Region 5
Salinity: 16-18 ppt.
These deep-cupped oysters are grown in open water on an innovative FlipFarm system, producing a hard shell and impressive meat-to-shell ratio. With medium salinity and a rich, satisfying texture, they live up to their name.



ROASTED OYSTERS ON THE GRILL

\$39 DOZ/\$28 HALF/\$43 MIX

CLARIFIED SMOKED BUTTER / PERCORINO ROMANO CHEESE Grilled local oysters seasoned with clarified smoked butter, a topping of Pecorino Romano cheese, sprinkled with salt and pepper.



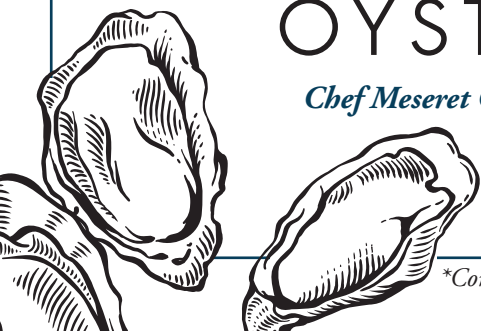
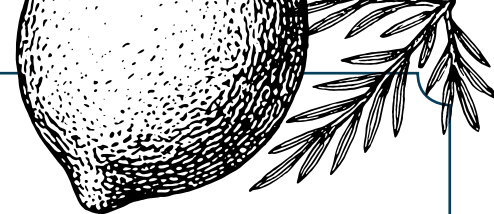
FRIED OYSTERS IN TEMPURA BATTER

\$39 DOZ/\$28 HALF

Two dipping sauces:

- **Chef Made Cocktail Sauce:** lemon, horseradish, Heinz Ketchup
- **Chef Made Remoulade:** Fresh parsley, garlic, olive oil, horseradish, Worcestershire Sauce, Dijon Mustard, Fresh Chives, Duke's Mayonnaise

**Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*



OTHER ACCOMPANIMENTS

CHARCUTERIE BOXES

cheddar, gouda, prosciutto, salami, pepperoni, pepperoncini, olives

\$17

KIELBASA

a Polish sausage with sautéed onions and sweet peppers - mustard is optional.

\$17

COLOSSAL HOT DOGS

with your choice of up to 4 garnishments – mustard, Heinz ketchup, raw onions, relish

\$14

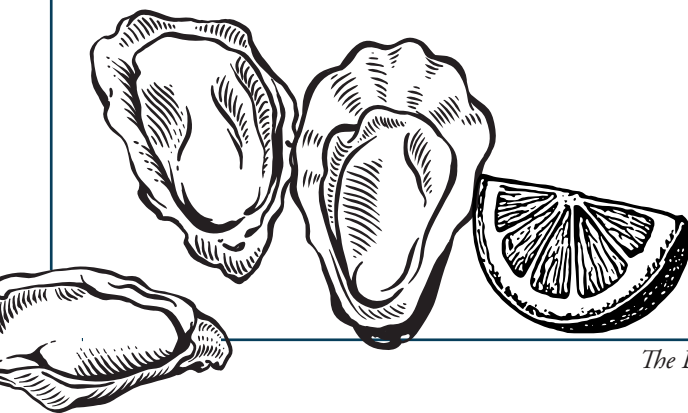
CUP OF POMMES FRITES

served with Heinz ketchup and Chef-made Belgian mayonnaise. With or without OLD BAY Seasoning

\$15

*As I ate the oysters ...and washed it
down with the crisp taste of the wine,
I lost the empty feeling and began to
be happy and to make plans.*

- Ernest Hemingway



OTHER LIBATIONS

CURATED BLOODY MARY

tomato juice, horseradish, Tabasco, celery, cherry tomatoes, Old Bay, olives, cracked pepper...and more

\$19

MIMOSA

fresh orange juice and Rathfinny Brut Sparkling

\$18

BLOODY MARY OYSTER SHOOTER*

Oyster Shooter seasoned with horseradish, Worcestershire sauce, celery stalk, celery seeds and McIlhenny Tabasco

\$8

CHAMPAGNE AND OYSTER PAIRING*

A raw oyster gently placed atop a flute of champagne, champagne being the ultimate wine choice to pair with oysters. Salty and briny oysters bring out the umami (a basic taste which is pleasant and savory) flavor in champagne.

\$19

BEER

STELLA ARTOIS

\$8

ULTRA

\$7

HEINEKEN

\$8

NON-ALCOHOLIC

HEINEKEN 00

\$6

BOTTLED WATER

\$1.50

SODA

\$2

