

# 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

### WAVELENGTHS

Matheson Oyster Company

Gloucester, Virginia, Region 6

Farmers: Sarah Matheson-Harris & Eric Harris

Salinity: 22-24 ppt.

*Harvested in Mobjack Bay which is a large inlet off the western shore of the Chesapeake fed by four rivers - the East, the North, the Ware and the Severn. These oysters will be salty to the taste yet they do allow some of the sweetness of Mobjack Bay to shine through.*

### Oyster Garnishments -

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



## 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

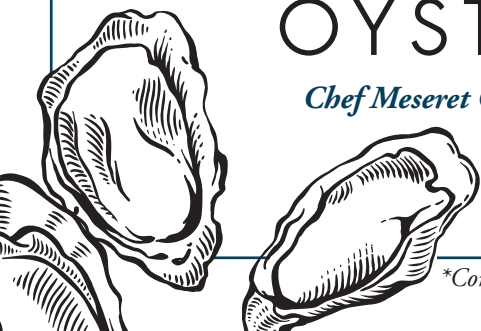
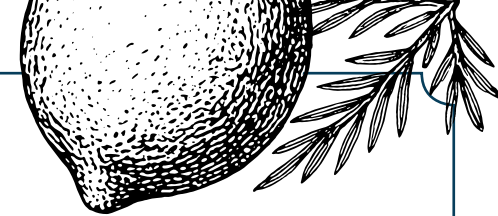


## PUTTIN' ON THE RITZ

\$28 HALF

Each Ritz cracker is topped with our Remoulade Sauce and a Tempura Fried Oyster.

*So named after the 1930's movie and song by Irving Berlin. Added to the menu to celebrate our Chef Meseret's return from a two month culinary school sabbatical at the Ritz hotels in Paris and London. Oysters and crackers have been paired for decades yet this cracker combination was introduced in the 1934 and is currently made in Richmond. It is special because it adds a buttery, salty and crunchy contrast to the soft, briny texture of the oyster.*



*\*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

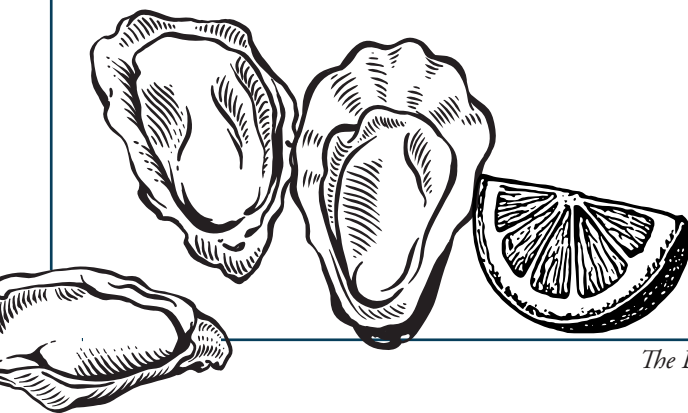
### CUP OF POMMES FRITES

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

