



LOBSTER ROLLS (23)

NEW ENGLAND STYLE

toasted bun, old bay aioli, served chilled with kettle chips

CONNECTICUT STYLE

toasted bun, old bay butter, served warm with kettle chips

HOT OVEN ROASTED OYSTERS

BAYOU OYSTERS (17)
cajun butter sauce, bacon, parmesan

GR'S OYSTER ROCKEFELLER (17)
white sauce, spinach, andouille, parmesan

SWEET SRIRACHA (17)
sriracha sauce, honey, bacon

1/2 LB PEEL AND EAT SHRIMP (13)

COLD

JUMBO SHRIMP COCKTAIL (12)

RAW BAR

HOUSE OYSTERS* HALF 9
DOZ 18
steamed or half shell

PREMIUM OYSTERS* MKT
on the half shell

OYSTER SHOOTER* (8)
housemade bloody mary, bacon infused vodka or tequila

TUNA TARTARE* (14)
white soy ginger vinaigrette, avocado, pineapple, red onion, crispy wontons

SALADS

Add: Salmon-10 Crab Cake-13 Ahi-Tuna-10 Shrimp-9 Chicken-7

APPLE CRANBERRY SPINACH (8/14)
goat cheese, apples, toasted almonds, blueberry, dried cranberries with a dijon maple vinaigrette

WEDGE SALAD (12)
iceburg, blue cheese dressing & crumbles, grape tomatoes, red onion, bacon

POKE SALAD (20)
sashimi tuna, kimchi cucumbers, edamame, pineapple, avocado, seaweed salad, arugula tossed in wasabi ginger vinaigrette

SIGNATURE BITES

WARM CRAB DIP (14)
served with pita

CHARCUTERIE BOARD (25)
curated variety of meats, cheeses & accompaniments

HUMMUS BOARD (14)
sundried tomato pesto, red grapes

CRAB CAKE (16)
maryland style served with corn chowder

SEARED SCALLOPS* (18)
mushroom and parmesan risotto

MUSSELS MARINARA (16)
shallot white wine reduction with a garlic herb marinara sauce

TACOS (3) (15)

FIRECRACKER SHRIMP TACOS
sweet & spicy panko sauteed shrimp, asian slaw, cilantro, fresno

AHI TUNA TACOS*
gochujang aioli, asian slaw, pineapple salsa

GREEK TACO
lamb, roma tomatoes, feta, tzatziki, banana peppers

BRISKET TACOS
garlic aioli, corn salsa, red onion, monterey jack, avocado

ENTRÉES Add: Lobster tail-17 Scallops-14

LINGUINE ALLE VONGOLE (23)
linguine tossed in a white wine clam broth accompanied with whole clams, roasted garlic, shallot, red pepper flakes and topped with chives

COWBOY PORK RIBEYE (32)
16oz Korean BBQ marinated pork ribeye. Served with roasted sweet potatoes, kale, and pecans

STUFFED SALMON (26)
7oz crab stuffed salmon topped with lemon beurre blanc. Served with broccolini

CHICKEN MONTAZZOLI (23)
roasted airline chicken breast served atop handcrafted ricotta pansotti tossed in a spinach and tomato cream sauce

FRESH CATCH OF THE DAY (MKT)
(limited availability)
ask server for details

ARTISAN PIZZAS (18)

GLUTEN FREE CAULIFLOWER CRUST

EL MEXICANO
chorizo queso, monterey jack, red & green bell pepper, ground beef, frijoles refritos, pico de gallo, avocado cilantro crema

PROSCIUTTO DATTERI
cream cheese sauce, medjool dates, arugula, lemon oil, balsamic glaze

MUSHROOM TRIFOLATI
garlic, caramelized onion, crimini, portabella, shiitake, parmesan, truffle aioli, chives

MARGHERITA
garlic, roma tomatoes, fresh mozzarella, fresh basil, extra-virgin olive oil & lite balsamic glaze

~Traditional pizzas available upon request~

A LA CARTE

ROASTED SWEET POTATOES
kale and pecans

CHARRED BRUSSEL SPROUTS
bacon jam, mustard seeds, rosemary, parmesan

BROCCOLINI

RICOTTA GNUDI
spinach, sundried tomatoes, oregano parmesan vinaigrette

LOADED MASHED POTATOES

GLUTEN-FREE options are available. Notify server of any food allergies

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



george
robert's



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