

ROCKSALT

RAW BAR

ON THE HALF SHELL *

Farm-raised by our owner, Travis Croxton, and his family since 1899 (www.roysters.com)

Rappahannock Oysters® sweet & buttery– Topping, VA
2.25 each

Rochambeau Oysters® mildly briny – Yorktown, VA
2.25 each

Olde Salt Oysters® ocean brine – Chincoteague, VA
2.25 each

Olde Salt Clams® ocean brine – Chincoteague, VA
1.50 each

The Chesapeake Platter* 38

6 oysters | 6 clams | 6 Carolina shrimp | lobster salad

The Rocksalt Tower* 100

12 oysters | clams & shrimp | lobster salad |
bay scallop ceviche | caviar

Bay Scallop Ceviche* 12
tomato | red onion | avocado

Butter Poached Lobster Salad 15
old bay | pepper aioli | crackers

Chilled Carolina Shrimp (6) 12

SNACK & SHARE

Soup | today's offering 6

Grilled Boule Bread | house made | apple butter 6

Skillet Cornbread | cranberry compote | maple butter | spiced walnuts | -allow time- 9

Chef's Cheese Selection | three cheeses | buttermilk crackers | accompaniments 15 | add cured ham 4 |

Tuna Tartare* | quail egg | ginger vinaigrette | soy remoulade | spiced chips 13

Grilled Octopus | sticky rice | roasted jalapeno honey | seaweed | lemon mosto oil 18

Fig & Pear Flatbread | caramelized pear | fig puree | frisee | balsamic | herb goat cheese 11

Uptown Boil | clams | mussels | shrimp | kielbasa | gazpacho | grilled boule 18

Grilled Oysters | "Rappafeller" | herb lemon butter | pecorino | panko | bacon 14

MAINS

Daily Catch | curated daily MP

Whole Grilled Fish | arugula chimichurri | apple | radish MP

Scallops* | cashew cauliflower | pistachio | lemon chili oil 28

Crab Cake | pan seared | parsnip puree | cabbage slaw 26

The Burger* | cheddar | cured onions | pickles | dijonnaise | roasted fingerlings 17

Braised Short Rib | five spice | sweet potato mash | frisee | jalapeno 27

CHEFS TASTING MENU | Five Curated Courses 65

table participation required
add wine pairings 35

ADDITIONS

Roasted Fingerlings | malt vinegar aioli 6

Heirloom Grits | cheddar | bacon 6

Braised Collard Greens | country ham 6

Cashew Cauliflower Mash 6

House Salad | citrus vinaigrette 6

General Manager: Chelsey Lardizabal

Executive Chef : Jonathan Shuler

Owner: Travis Croxton

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