

ROCKSALT - TOGO

RAW BAR

ON THE HALF SHELL

OYSTERS* 1.00 EACH

FARM-RAISED BY OUR OWNER, TRAVIS CROXTON, AND HIS FAMILY SINCE 1899

OYSTERS WILL BE SERVED WHOLE (UNSHUCKED) DUE TO HEALTH CODE. DON'T LET THIS SCARE YOU AWAY, PERFECT FOR GRILLING AND STEAMING!

RAPPAHANNOCK OYSTERS* SWEET & BUTTERY- TOPPING, VA

ROCHAMBEAU OYSTERS* MILDLY BRINY - YORKTOWN, VA

OLDE SALT OYSTERS* OCEAN BRINE - CHINCOTEAGUE, VA

CHILLED CAROLINA SHRIMP (6) 12

SMOKED TROUT DIP 10

CEVICHE*/LECHE DE TIGRE/HOMINY 13

OCTOPUS & CALAMARI SALAD/OLIVE/CAPER/POTATO 10

OFFERINGS

SKILLET CORNBREAD/RED ONION JAM/MAPLE BUTTER 8

GRILLED OYSTERS*/TOMATO BUTTER/FRIZZY LEEK 16

STEAMED SHRIMP/HALF POUND/OLD BAY/COCKTAIL SAUCE 15

FISH SANDWICH/ TOMATO/PICKLES/TARTAR/FINGERLINGS 16

RAPPAHANNOCK OYSTER 'N GRITS/WHITE WINE BUTTER SAUCE/TOMATO 18

SHRIMP & STEAMED MUSSELS/GARLIC & HERB CREAM SAUCE/ASPARAGUS 22

OYSTERS & TOAST/SAUTEED OYSTERS/BACON & SCALLION GRAVY 8

ROCKSALT BURGER*/CHEDDAR/TOMATO JAM/GREEN AIOLI/CHARRED ONIONS/PICKLES/FINGERLINGS 18

FRIED OYSTER SANDWICH/BACON/TOMATO/ONION JAM/PICKLED JALAPENOS 12

SCALLOPS*/JASIMINE RICE/COLLARDS 24

ROASTED CHICKEN THIGH/PEPPERS/ONIONS/TOMATO SAUCE/CAMPANELLE PASTA 20

OPTIONS

GRITS/ CHEDDAR/BACON 6

SEASONAL VEGETABLE 6

KALE SALAD/ VIN 5

FINGERLING POTATOES 6

MENU SUBJECT TO CHANGE DUE TO DIFFICULTIES WITH CURRENT ENVIRONMENT RESTRICTIONS

GENERAL MANAGER: CHELSEY LARDIZABAL

EXECUTIVE CHEF: JOLEEN PARK

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.