

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

OFFERINGS

FISH SANDWICH/MAHI/TOMATO/LETTUCE/TARTAR/FINGERLINGS 8

FRIED OYSTER TACOS (3)/CELERY ROOT SLAW/CILANTRO LIME SOUR CREAM/PICKLED JALAPENOS 6

SAUSAGE SANDWICH/SLAW/CHEDDAR 10

STEAK GYRO/SLOW ROASTED BEEF/HERB CREMA/SHAVED RED ONION 10

SHRIMP & VEGGIE FRIED RICE/SHRIMP/CARROT/MUSHROOM/CELERY/PEPPER 12

SIDES & DESSERT

CUCUMBER & RADISH SALAD (MAYO BASED) \$4

SMASHED SUNCHOKE & POTATOES \$4

FARRO, MUSHROOM, COLLARD & SUNCHOKE HASH \$4

HUMMUS & PITA \$4

OATMEAL & CHOCOLATE CHIP COOKIES(DOZEN) \$12/TAKE & BAKE \$15/BAKED

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.