ROCKSALT

RAW BAR AND WOOD-FIRED GRILL

RAW BAR*

All oysters are served with cocktail sauce and mignonette;
grated horseradish and hot sauce are available upon request for an additional 50 cents each.

Rappahannock Oysters® ..... **$2.50 ea**
Ⓖ sweet & buttery – Topping, VA

Rochambeau Oysters® ..... **$2.50 ea**
Ⓖ bay brine – York River, VA

Olde Salt Oysters® ..... **$2.50 ea**
Ⓖ ocean brine – Chincoteague, VA

Middleneck Clams ..... **$1.50 ea**
Ⓖ ocean brine – Chincoteague, VA

Shrimp Cocktail **$16**
Ⓖ chilled, rappahannock cocktail sauce, old bay

Tuna Tartare **$18**
sesame oil, lemon, jalapeño, shallot, avocado, sriracha aioli, crostini

SOUPS, SMALLS, SALADS + SHAREABLES

Grilled Caesar Salad **$12**
Ⓖ grilled romaine, caesar dressing, parmesan

Oyster + Clam Chowder **$14**
oysters, clams, potatoes, cream, bacon

Crab + Avocado Toast **$18**
toasted ciabatta bread, crab, avocado puree, tomato, arugula, goat cheese, tobiko

Grilled Oysters* **$22**
Pick 6: miso, cajun butter, rockefeller

SEAFOOD PLATTERS + TOWERS*

Chesapeake Platter
$70
12 raw oysters • 6 shrimp
4 clams • tuna tartare

feeds 1-2

Rocksalt Tower
$120
24 raw oysters • 10 shrimp
6 clams • tuna tartare

feeds 2-4

The Tower of Power
$200
36 raw oysters • 20 shrimp • 20 clams
tuna tartare

feeds 4-6

MAINS

The Burger* **$20**
8 oz brisket/angus blend beef smash burger, brioche bun, lettuce, tomato, gouda, grilled onions and mushrooms - served with choice of side

P.E.I. Mussels* **$22**
sautéed mussels in your choice of style, served with bread
white wine - white wine, shallot, garlic

Crab Cakes **$30**
Ⓖ celeriac slaw, remoulade

Shrimp + Grits **$30**
blackened shrimp, yellow stone ground grits, red bell pepper, bacon, garlic, shallot

Pan Seared Scallops* **$34**
Ⓖ paired with daily chef selected ingredients • ask your server for details

Chef's Cut* ..... **$MP**
paired with daily chef selected ingredients • ask your server for details

SIDES $9

Ⓖ **Sweet Potato Hash**
Mac + Cheese
Seasonal Vegetable

SWEETS $13

Choclate Torte
NY Style Cheesecake
Keylime Pie
Seasonal Dessert

FRESH MARKET

We bring in fresh fish daily and our varieties will change depending on what our fisherman are catching, be sure to ask your server about what we have available today as we love to showcase the freshness of our coastal waters with our wood-fired grilled fish – either cooked whole or filet.

Ⓖ = Gluten Free *May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or dietary restrictions. Availability and pricing subject to change.
A gratuity of 22% will be added to parties of 5 or more.

SIGNATURE COCKTAILS

Spiced Cranberry Punch **$13**
Muddy River Spiced Rum, Prosecco, cranberry, orange juice, lime, rosemary

Vesper **$14**
Bombay Safire Gin, Stoli Vodka, Lillet Blanc, lemon twist

Salted Caramel Expresso Martini **$14**
Vanilla Vodka, Irish Cream Liquor, cold brew, cream, caramel syrup, whipped cream, coffee beans

Pear + Ufra Old Fashioned **$15**
Elijah Craig, pear + ufra demi, black walnut bitters, cherry

Wicked Apple Rita **$15**
Lunazul Reposado Tequila, Orange Liquor, homemade spiced apple cider, orang juice, cinnamon sugar salt rim

Blushing Negroni **$15**
Empress Gin, Elderflower, Lillet Blanc, orange peel

The Busy Bee **$16**
Mezcal, Aperol, Green Chartreuse, lime juice, lemon twist

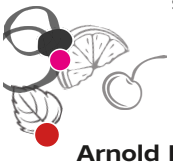
$10 OYSTER SHOOTERS

Short Tempered*
stoli, lemon, tabasco

Smoking Gun*
mezcal, house-made bloody mary mix

Cool Hand Cuke*
bombay safire, cucumber, lemon

The Real Dill*
tullemore dew irish whiskey, pickle juice



MOCKTAILS

ask your sever about adding spirits

Arnold Palmer **$4**
lemonade, tea

Boo-Ya Bloody Mary **$6**
house-made mix

Shirley Temple **$6**
sprite, house cherry syrup

Virgin Apple Cider Mule **$7**
housemade spiced apple cider, lemon juice, orange, ginger beer

Poppin Pear **$8**
pear, lemon, ginger syrup, tonic, rosemary

NON-ALCOHOLIC BEVERAGES

Coke Products **$3**

Lemonade **$3**

Tea (hot and iced) **$3**

Coffee (flavored creamer +1) **$3**

San Pellegrino **$4**

Flavored Soda + Tonic Water **$4**
ask your server for details

WINE

SPECIALTY WHITE IN CAN

Chip Dry & Tonic Portonic Portugal **$9**

SPARKLING WINE

Prosecco on Draft Italy **$9**

Biutiful Cava Spain **$12/42**

Antech Brute Rosé France **$13/48**

Devavry Brute Premier Cru France **$98**

WHITE BY THE GLASS

Peter Zemmer Pinot Grigio Italy **$12/42**

Mar De Vinas Albariño Spain **$13/48**

Vartley Sauvignon Blanc Moldova **$13/48**

Cuvée Réne Dopff Riesling France **$14/52**

83 Vin de Province Rosé France **$14/52**

Feudi Principidi Butera Chardonnay Italy **$14/52**

Opolo Edna Valley Chardonnay California **$16/62**

WHITE BY THE BOTTLE

Moulin de Gassac Picpoul de Pinet France **$42**

Oppernauer Gruner Veltliner Austria **$44**

Gómez Cruzado Blanco Segundo Año Rioja, Spain **$56**

Gilles Lesimple Chavignol Sancerre France **$64**

Chateau Font du Loup "Cotes du Rhône Blanc" France **$72**

SPECIALTY RED

Bin No. 27 Reserve Porto Portugal **$15**

RED BY THE GLASS

Feudi Del Duca Montepulciano Italy **$12/42**

Chateau Vieux Manoir Bordeaux Blend, Merlot, Cabernet Sauvignon, Cabernet Franc France **$13/48**

Sangria Vinito Spain **$13/48**

Century Oak Field Blend Cabernet Sauvignon, Old Zin, Petite Sirah California **$14/54**

Yamhill Pinot Noir Oregon **$15/58**

Opolo Summit Creek Cabernet Sauvignon California **$16/62**

RED BY THE BOTTLE

Campo Malbec Argentina **$42**

Six Hats Shiraz South Africa **$42**

TouTou Rien Blend of Grenache, Carignan, Mourvèdre France **$54**

Faithful Hound Red Stellenbosch, Merlot, Cabernet Franc, Cabernet Sauvignon, Petot Verdot, Malbec **$60**
South Africa

La Bastide Saint Dominique "Chateauneuf-du-Pape" France **$110**

1/2 PRICE BOTTLES EVERY TUESDAY

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