OSWALD'S



TODAY'S COCKTAILS

"OLD" OLD FASHIONED with wheat whiskey, sugar, bitters	10	NEW SAZERAC with rye, sugar, Peychauds	9
BAR FOOD			
CRISPY CHICKEN SKEWERS with black pepper and lime	9	SKINNY FRIES with harissa aioli	10
GETTING STARTED			
NEW TAKO SALAD octopus, daikon, kimchi vinaigrette			
MARINATED LOCAL OYSTER MUSHROOM SALAD pig ear terrine, pickled plum jelly, Jerusalem artichoke, Bosc pear with mint, petit greens, red wine mousseline – Half portion: \$9			
*LOCAL RUTABAGA AND TOASTED HAZELNUT SOUP soy roasted hazelnuts, horseradish cream, Chällerhocker			
MAINE LOBSTER BISQUE Crispy Fried Leeks & Toasted Hazelnut Cream – Add fresh shaved black winter truffles: \$12			
ICEBERG LETTUCE blue cheese, smoked bacon, Fuji apple			8
LOBSTER ROLLS with house made old bay potato chips			16



RAW BAR

SHRIMP COCKTAIL 1/2 dozen - full dozen for \$20	11.50	PREMIUM OYSTERS top black salt, Black Narrow, VA	2.50 EACH	
CHESAPEAKE BAY OYSTERS	2.25 EACH	CITY SHELLFISH SAMPLER 6 old black salts, 6 pearls, 4	22	
CALIFORNIA ROLL (A) Crab Stick, Avocado, Masago	4.50	little-neck clams, 4 cocktail shrim chef's seafood salad & 8 steamed mussels	-	
LARGE PLATES				
IDAHO RED TROUT green lentils, chanterelle mushrooms, Waldoboro turnip				
ROASTED HALF CHICKEN spinach, bacon, fingerlings, Mornay – Add a side for \$6				
FRAGRANT CHICKEN & ALMOND CURRY with apricot chutney & mint raita				
PAN SEARED FOIE GRAS over Crispy Rhode Island Johns Compote	nycake and Cide	r Mulled Apple, Pear & Cranberry	16	
BISON FILET sweet potato hash, mustard der	mi glaze 6 oz/10	oz	32/48	
SAFFRON-TOMATO SEAFOO prawns, mussels, calamari, mar			28	
CLASSIC NEW YORK SIRLOIN – Add Jumbo Gulf Shrimp with garlio	c, white wine, lemoi	n for \$9	26	
PRIME RIB garlic - mustard rub, au jus, hor	seradish 10 oz/1	15 oz	22/31	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.