



SEPTEMBER 6<sup>th</sup> 17



Rappahannock  
— OYSTER BAR —

## Rappahannock Oyster Bar

701 East Bay Street  
Charleston, SC 29401  
(843) 576-4693

3 COURSES FOR \$35

### SMALLER PLATES

*Choose One*

#### White Gazpacho

cucumber, green grape, manzanilla, marcona almond, blue crab, dill

#### Grilled Oysters

smoked jalapeño butter

#### Green Goddess Caesar

charred baby gem lettuce, buffalo parmesan, olive oil croutons

#### Smoked Fish Dip

smoked fish, saltines, house hot sauce

### LARGER PLATES

*Choose One*

#### Lambs & Clams

merguez, sofrito, pigeon peas, aioli

#### Shrimp & Grits

black garlic, Arbol chilis, shellfish butter, Geechie Boy grits

#### Seared Diver Scallops

corn pudding, maitake, tomato viniagrette

#### Beef Short Rib

Robuchon potato, smoked seasonal mushroom, sunchoke miso jus

#### Oyster Po'Boy

tomatillo salsa verde, napa cabbage, house chips

#### Jumbo Lump Crab Cake *Additional \$10*

charred red cabbage, celery root slaw, remoulade

### SOMETHING SWEET

*Choose One*

#### Bread Pudding

roasted banana, rum raisin caramel, vanilla ice cream

*Suggested Pairing: East India, Solera Sherry \$10*

#### Coconut Milk Panna Cotta

blueberry compote, whipped cream, basil and wafer crunch

*Suggested Pairing: Moscato D'Asti, Vietta \$9*

#### Cookies N Cream

corn flake espresso cookie, Low Country Creamery chocolate milk

*Suggested Pairing: Smith Woodhouse Late Bottle Vintage Port, 2002 \$13*

Taxes and gratuities not included in menu price. Availability of all items subject to availability and change.  
No substitutions please in order to ensure the quality and timeliness of everyone's experience.