



**RAW BAR & GRILLE**

**RESTAURANT WEEK MENU –  
2 COURSES FOR \$25 (PER PERSON)**

»→ **CHOICE OF 1 DRAFT BEER** ←«

Miller Lite (4.17% WI) – \$4.00

Dogfish Seasonal (DE %Varies) –  
\$5.50

Stella Artois (5.2% BEL) – \$5.50

-Dogfish Head 60' IPA (6.0% DE) –  
\$5.50

Bad Wolf Brewing Co. Jesse's Girl

Amber Ale (5.0% VA) – \$5.50

Sam Adams Seasonal (MA %Varies)  
– \$5.50

-Old Bust Head English Pale Ale  
(5.6% VA) – \$5.50

Star Hill Northern Lights IPA (6.5%  
VA) – \$5.50

Port City Porter (7.2% VA) – \$5.50

Devils Backbone Vienna Lager  
(4.9% VA) – \$5.50

»→ **- OR -** ←«

»→ **1 GLASS OF HOUSE WINE** ←«

La Terre Chardonnay (California)

– \$6.00 –

La Terre Merlot (California)

– \$6.00 –

La Terre Cabernet Sauv (California)

– \$6.00 –

La Terre White Zin (HH)

– \$6.00 –

»→ **½ DOZEN FRESH SHUCKED OYSTERS OR ½ POUND SPICED SHRIMP** ←«

»→ **- AND -** ←«

»→ **ONE HAND CRAFTED SANDWICH** ←«

**Lobster Roll** – Fresh lobster with tarragon mayo on a buttery New England roll. \$15.99

**Fried Oyster Po' Boy** – Fried oysters with kale slaw on ciabatta. \$12.99

**Rib-Eye Steak & Cheese\*\*\*** – Rib-eye steak, grilled peppers and onions, and provolone cheese. Served on ciabatta.  
\$12.99

**Grilled Chicken Sandwich** – Choice of lemon aioli, BBQ or buffalo sauce, with lettuce, and tomato on a pretzel bun. \$10.99

**Wheel House Burger\*\*\*** – ½ pound burger on a pretzel bun with bacon, cheddar, lettuce, tomato and tobacco onions.  
\$11.99

**Ahi Tuna Tacos\*\*\*** – Ahi tuna marinated in a ginger soy sauce, topped with kale slaw and pineapple mango salsa.  
\$11.99

**Salmon BLT\*\*\*** – Seared salmon served with a lemon aioli, lettuce, tomato and bacon on ciabatta. \$12.99