



## STARTERS

### HOT BLUE CRAB DIP

DELICIOUS CRAB BAKED 'TIL GOLDEN BROWN & SERVED WITH OLD BAY PITA CHIPS | MARKET PRICE

### OYSTER SHOOTER "007"\* (GF)

CHILLED PEPPER VODKA, OYSTER & COCKTAIL SAUCE 9

### OYSTER SHOOTER\*

A CHICK'S TRADITION! FRESH SHUCKED SELECT OYSTER, COCKTAIL SAUCE & DRAFT BEER 1 FOR 3 | 4 PACK FOR 10

### CREAMY SHE-CRAB SOUP BOWL

LIVE LIKE A LOCAL! LOTS OF CRAB, SHERRY & OLD BAY | MARKET PRICE

### JUMBO FRIED SHRIMP

JUMBO CRISPY SHRIMP SERVED WITH OUR LAVA SAUCE. TRY 'EM BUFFALO STYLE! HALF 14 | DOZ 25

### CHICK'S ROCKIN' CALAMARI

CRUNCHY HAND BREADED CALAMARI TOSSED WITH BANANA PEPPERS, PARMESAN CHEESE, PARSLEY & RED PEPPER FLAKES. SERVED WITH HOMEMADE MARINARA 15

### BASKET OF HOMEMADE HUSH PUPPIES

CRISPY GOLDEN BROWN WITH HONEY & BUTTER 7

### TUNA BITES\*

SEARED YELLOW FIN TUNA, SOY-WASABI SAUCE, CABBAGE, FRESH DICED MANGO, SESAME SEEDS, SEAWEED SALAD & GINGER | 17

### CRISPY CHICKEN TENDERS

ALWAYS A FAVORITE! 11 | ADD FRIES 13.50

### CHICK'S JUMBO WINGS

SERVED WITH CELERY & CARROT STICKS, CHOICE OF BLEU CHEESE OR RANCH DRESSING. PICK A FLAVOR! 15

"THAI STYLE" A BALANCE OF SWEET & SPICY

"BUFFALO STYLE" TRADITIONAL WING SAUCE

"CHESAPEAKE STYLE" WITH OLD BAY SEASONING

"HONEY BBQ" A PERFECT MATCH!

## RAW BAR

### SIGNATURE JUMBO STEAMED SHRIMP (GF)

OUR SIGNATURE, SEASONED WITH OLD BAY, CARROTS, ONIONS, & CELERY HALF POUND 14 | POUND 25

### STEAMED CRAB LEGS (GF)

CRAB LEGS SERVED WITH DRAWN BUTTER POUND MARKET PRICE

### HOUSE OYSTERS\* (GF)

FRESH SHUCKED, ON THE HALF-SHELL OR STEAMED. SERVED OVER CRUSHED ICE WITH LEMON, COCKTAIL SAUCE & HORSERADISH  
HALF DOZ 12 | DOZ 22

## SALADS

#### ADD ONS:

TUNA\*, SALMON\* OR SHRIMP 8  
CHICKEN BREAST 6

#### MEDITERRANEAN SALAD

MIXED GREENS, FETA, KALAMATA OLIVES, CUCUMBERS, BANANA PEPPERS, TOMATOES & RED ONION. YOUR CHOICE OF DRESSING 12

#### MONTEREY SUNSET

MIXED GREENS, BLACK BEANS & CORN, FRESH PICO DE GALLO, CHEDDAR JACK, CUCUMBERS & CRISPY CORN TORTILLA STRIPS. YOUR CHOICE OF DRESSING 12

(GF) GLUTEN FREE

#### DRESSINGS:

BLEU CHEESE, RANCH, TEXAS RANCH, CAESAR,  
BALSAMIC VINAIGRETTE, LITE ITALIAN

#### HOUSE SALAD

MIXED GREENS, CUCUMBER, TOMATOES, ONIONS, CHEDDAR JACK CHEESE & CROUTONS 8

#### BAY BRIDGE CAESAR

CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, CROUTONS & TRADITIONAL CAESAR DRESSING 10

# ENTREES

INCLUDES TWO HUSHPUPPIES AND A CHOICE OF TWO SIDES.  
SUBSTITUTE SWEET POTATO FRIES OR BROCCOLI ADD \$1.50

## TODAY'S FISH OF THE DAY\*

AVAILABLE GRILLED, CRISPY FRIED, OR BLACKENED | MARKET PRICE

## GOLDEN FRIED FLOUNDER

FRIED FLOUNDER. OUR #1 BEST-SELLING ITEM! A LOCAL'S FAVORITE 27

## CHICK'S SIGNATURE CRAB CAKES

THE BEST IN TOWN! AVAILABLE CRISPY FRIED, BLACKENED OR GRILLED  
MARKET PRICE

## SOUTHERN FRIED SHRIMP

HAND-BREADED CRISPY FRIED SHRIMP. THEY'RE AWESOME! 26

# TACOS

TACOS SERVED ON FLOUR TORTILLAS WITH BLACK BEANS N' RICE OR  
FRIES. SUBSTITUTE SWEET POTATO FRIES OR BROCCOLI ADD 1.50

## FIRECRACKER SHRIMP TACOS

BLACKENED SHRIMP WITH SHREDDED CABBAGE, CHEDDAR JACK CHEESE,  
FRESH PICO DE GALLO, CILANTRO & HOUSE CHIPOTLE SAUCE  
16.50 | ADD AN EXTRA TACO FOR 6

## BAJA TUNA OR MAHI TACOS\*

YOUR CHOICE OF FRESH TUNA OR MAHI BLACKENED WITH SHREDDED  
CABBAGE, CHEDDAR JACK CHEESE, FRESH PICO DE GALLO, CILANTRO &  
HOUSE CHIPOTLE SAUCE 16.50 | ADD AN EXTRA TACO FOR 6

## COSTA RICAN SOFT TACOS

CRISPY FLOUNDER WITH SHREDDED CABBAGE, CHEDDAR JACK CHEESE,  
FRESH PICO DE GALLO, CILANTRO & HOUSE CHIPOTLE SAUCE  
16.50 | ADD AN EXTRA TACO FOR 6

## BLACKENED CHICKEN TACOS

SHREDDED CABBAGE, PICO DE GALLO, CHEDDAR JACK CHEESE &  
HOUSE CHIPOTLE 15.50 | ADD AN EXTRA TACO FOR 6

# SIDES

## BASKET OF FRIES 5

## BASKET OF SWEET POTATO FRIES 6

## (GF) HOMEMADE COLE SLAW 3

## (GF) SLOW COOKED BLACK BEANS N' RICE 4

## (GF) STEAMED BROCCOLI WITH HOLLANDAISE 5

\*CONSUMING RAW OR UNDER COOKED MEAT, EGGS, POULTRY, OR SEAFOOD,  
INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS -  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THESE FOODS CAN  
BE COOKED TO ORDER.

20% service charge will be added to parties of 6 or more.  
No split checks on parties of 8 or more.

# BURGERS +

# SANDWICHES

SERVED WITH FRIES. SUBSTITUTE SWEET POTATO FRIES OR BROCCOLI ADD  
\$1.50. OUR BURGERS ARE FRESH HAND-SHAPED DAILY & SERVED ON A FRESH  
BUN. ASK FOR OUR "SET-UP": TOMATO, LETTUCE & PICKLES.

## "THE ULTIMATE" FLOUNDER BLT

FRIED FLOUNDER, SMOKEHOUSE BACON, LETTUCE & TOMATO 17

## CHESAPEAKE BAY CRAB CAKE SANDWICH

CRISPY FRIED, BLACKENED OR GRILLED MARKET PRICE

## BLACKENED TUNA SANDWICH\*

BLACKENED TUNA STEAK 17

## "THE TARHEEL" CRAB BURGER\*

KEEP IT SIMPLE! A GREAT BURGER TOPPED WITH BLUE CRAB MEAT. YOUR  
CHOICE OF CHEESE | MARKET PRICE

## TOWERING INFERNO CHEESEBURGER\*

PEPPER JACK CHEESE, ONION, JALAPENOS & HOUSE CHIPOTLE SAUCE  
"HAMMER'S FAVORITE - TRY IT WITH A COOR'S LIGHT!" 15

## CHICK'S BEACH CHEESEBURGER\*

YOUR CHOICE OF CHEESE 14

## "ROUTE 66" SMOKEHOUSE BACON CHEESEBURGER\*

YOUR CHOICE OF CHEESE 15

## "THE BAYVILLE" CHICKEN SANDWICH

GRILLED WITH BBQ SAUCE, SMOKEHOUSE BACON & PEPPER JACK CHEESE 14

# HOMEMADE DESSERTS

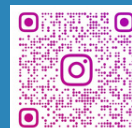
## WARM "TOLL HOUSE COOKIE" PIE WITH VANILLA ICE CREAM 8

## CHICK'S FAMOUS KEY LIME PIE WITH WHIPPED CREAM 7

## WARM FUDGE BROWNIE SUNDAE 8

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our latest Chick's Gear! OR shop online at  
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# Chick's Crushes \$9



## THE ORANGE CRUSH

Orange infused vodka, fresh squeezed orange juice, triple sec, splash of lemon-lime soda

## MANGO CRUSH

Mango-pineapple vodka, fresh squeezed orange juice, triple sec, splash of lemon-lime soda

## BLACKBERRY CRUSH

Bourbon Whiskey, blackberry liqueur, ginger ale, splash of lemonade

## COLADA CRUSH

Coconut vodka, banana liqueur, pineapple juice, splash of lemon-lime soda

## SKINNY MARGARITA CRUSH

Tequila, agave nectar, fresh squeezed lime & orange juice

## CHERRY LIMEADE CRUSH

Cherry vodka, fresh squeezed lime juice, simple syrup, splash of lemon-lime soda

## HAWAIIAN CRUSH

Tropical vodka, pineapple juice, orange juice, splash of lemon-lime soda

## GRAPEFRUIT INFUSION CRUSH

Grapefruit infused vodka, grapefruit juice, splash of cranberry & lemon-lime soda

## LIMEADE CRUSH

Vodka, fresh squeezed lime juice, simple syrup, splash of lemon-lime soda

## CREAMSICLE CRUSH

Whipped vodka, fresh squeezed orange juice, splash of lemon-lime soda



# Draft Beer

## **O'connor El Guapo 7.5 ABV**

India Pale Ale. Medium-bodied agave IPA with a smooth but strong finish \$7.50

## **Assateague Island New England IPA 7.2 ABV**

Low bitterness but huge hop flavor and aroma with a boatload of citra and mosaic hops \$7.50

## **Wicked Weed Watermelon Sour 4.5 ABV**

Vibrant colors, fresh fruits, and a quenching tartness \$7.50

## **Devil's Backbone Vienna Lager 4.9 ABV**

Chestnut Lager. Malty aroma and subtle toasty sweetness \$6.75

## **Blue Moon 5.4 ABV**

Unfiltered Belgium White. Pours light golden in color with a smooth refreshing finish \$6.75

## **Bold Rock Cider 4.7 ABV**

Crisp and refreshing. Tart and vibrant taste of Blue Ridge apples comes through in every sip \$7.25

## **Golden Road Brewing Mango Cart 4 ABV**

A light Wheat Ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing \$7.50

## **Lagunitas IPA 6.2 ABV**

American Style IPA. Well-rounded, highly drinkable \$7.50

## **New Realm Brewing Co. Hazy Like a Fox IPA 6.5 ABV**

New England style IPA. Juicy, fruity hops. Unfiltered super-fresh \$7.50

## **Pacifico 4.5 ABV**

Exceptionally drinkable Pilsner-style Lager \$6.75

## **Kona Brewing Co. Big Wave Golden Ale 4.4 ABV**

Light golden Ale with a subtle fruitiness and a delicate hop aroma \$6.75

## **Stella Artois 5.2 ABV**

Malt Pilsner-style Lager. A full-bodied, well balanced character and a light, refreshing finish \$6.75

Michelob Ultra \$5.50  
Yuengling Lager \$5.50

Miller Lite \$5.50  
Budlight \$5.50



## Bubbles

### **Maschio Prosecco**

Prosecco, Italy. Aromas of white peach and orange blossom. Fruit forward. Split \$8 Bottle \$26

### **Gloria Ferrer Brut**

North Sonoma Calley, CA. Delicate pear and floral notes backed by toasty almond, toasty finish. | Bottle \$38

### **Dom Perignon**

Champagne, France. Notes of guava and spicy green grapefruit zest combined with stone fruit, white peach and nectarine. | Bottle \$249

## Rose

### **Ava Grace Rose**

California. Scent of wild roses, taste of apricot & honeysuckle, delicate dry finish. Glass \$8.50 Bottle \$26

# Wine

## White

### **Luna Nuda Pinot Grigio**

Cortina, Italy. Bright crisp flavors of golden apple and citrus. Glass \$8.50 Bottle \$30

### **Kim Crawford Sauvignon Blanc**

Marlborough, New Zealand. Ripe tropical fruit flavor of passionfruit, melon, and grapefruit. | Glass \$9 Bottle \$32

### **J. Lohr River Chardonnay**

Monterey, CA. Medium bodied, oak, citrus and butter qualities, fruit and vanilla forward. | Glass \$9 Bottle \$32

### **Essence Reisling**

Mosel, Germany. Fresh pineapple and apricot. | Bottle \$28

### **La Crema Chardonnay**

Northern Sonoma Coast, CA. Apricot, apple, oak and rich spice aromas with white stone-fruit. | Bottle \$38

## Red

### **District 7 Pinot Noir**

Monterey, CA. Medium bodied with soft tannins, hints of cherry & vanilla. | Glass \$8.50 Bottle \$30

### **Tribute Cabernet Sauvignon**

California. Dark juicy fruits, earthy notes of tea, shaved chocolate, velvety finish. | Glass \$9 Bottle \$32

### **Alta Vista Malbec**

Mendoza, Argentina. Ripe, red fruit aromas, spicy notes with soft tannins, lively mouthfeel. | Bottle \$26

### **St. Supery Cabernet Sauvignon**

Napa Valley, CA. Black plum and anise aromas with subtle vanilla from toasted oak. | Bottle \$45



# Happy Hour

MON-FRI 4-5:30PM | (BAR AREA ONLY)

## \$10 Bites

**1/2 DOZ SOUTHERN FRIED SHRIMP**

SERVED WITH LAVA SAUCE

**ROCKIN' CALAMARI**

SERVED WITH HOMEMADE MARINARA

**CHICKEN TENDERS**

WITH FRIES

**CHICK'S BEACH CHEESEBURGER**

WITH FRIES

**1/2 LB STEAMED SHRIMP**



## Drinks

**ORANGE CRUSH \$6 | DOMESTICS \$4 |**  
**IMPORTS/PREMIUMS \$5 | SELTZERS \$4**  
**WELLS \$5 | HOUSE WINE \$5 | \$1 OFF DRAFTS**