

STARTERS

HOT BLUE CRAB DIP

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

DYSTER SHOOTER "007"*

CHILLED ABSOLUT PEPPAR VODKA, OYSTER & COCKTAIL SAUCE 10

CREAMY SHE-CRAB SOUP BOWL

LIVE LIKE A LOCAL! LOTS OF CRAB, SHERRY & OLD BAY 10

JUMBO FRIED SHRIMP

JUMBO CRISPY SHRIMP SERVED WITH OUR LAVA SAUCE. TRY 'EM BUFFALO STYLE! HALF 14 | DOZEN 26

CRISPY CHICKEN TENDERS

ALWAYS A FAVORITE! 12 | ADD FRIES 15

CHICK'S ROCKIN' CALAMARI

CRUNCHY HAND BREADED CALAMARI TOSSED WITH BANANA PEPPERS, PARMESAN CHEESE, PARSLEY & RED PEPPER FLAKES. SERVED WITH HOMEMADE MARINARA. 16

DYSTER SHOOTER*

A CHICK'S TRADITION! FRESH SHUCKED SELECT OYSTER, COCKTAIL SAUCE & DRAFT BEER. ONE FOR 4 | FOUR FOR 11

BASKET OF HUSH PUPPIES

CRISPY GOLDEN BROWN WITH HONEY & BUTTER 8

TUNA BITES*

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

CHICK'S FAMOUS WINGS

SERVED WITH CELERY. CHOICE OF BLEU CHEESE OR RANCH. PICK A FLAVOR! 16

"THAI" BALANCE OF SWEET & SPICY | "BUFFALO" TRADITIONAL WING SAUCE
"CHESAPEAKE" WITH OLD BAY SEASONING | "HONEY BBQ" A PERFECT MATCH!

RAW BAR

HOUSE DYSTERS*

FRESH SHUCKED, ON THE HALF-SHELL OR STEAMED. SERVED OVER CRUSHED ICE WITH LEMON, COCKTAIL SAUCE & HORSERADISH. HALF DOZEN 14 | DOZ 25

(WE RECYCLE ALL OF OUR OYSTER SHELLS TO THE CHESAPEAKE BAY FOUNDATION, WHO USES THEM TO REPLENISH THE LOCAL OYSTER BEDS)

SPECIALTY OYSTERS*

ON THE HALF-SHELL OR STEAMED. HALF OR FULL DOZEN | MARKET PRICE

DYSTERS ROCKEFELLER*

PLUMP & DELICIOUS OYSTERS BAKED WITH SPINACH, SMOKEHOUSE BACON & PARMESAN. HALF DOZEN 18

CHICK'S JUMBO STEAMED SHRIMP

OUR SIGNATURE STEAMED SHRIMP, CARROTS, ONIONS, & CELERY SEASONED WITH OLD BAY. HALF LB POUND 14 | 1LB 26

STEAMED CRAB LEGS

CRAB LEGS SERVED WITH DRAWN BUTTER. 1LB MARKET PRICE

STEAMED LITTLE NECK CLAMS

LITTLE NECK CLAMS SERVED WITH DRAWN BUTTER, FULL DOZEN 18

CHICK'S STEAMED COMBO

A CHICK'S FAVORITE! STEAMED OYSTERS, CLAMS, MUSSLES AND SHRIMP. HALF COMBO 20 \mid FULL COMBO 35

SALADS

ADD ONS:

TUNA*, SALMON* OR SHRIMP 10 CHICKEN BREAST 7

CHICK'S HOUSE

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

MONTEREY SUNSET

MIXED GREENS, BLACK BEANS, FIRE-ROASTED CORN, FRESH PICO DE GALLO, CHEDDAR JACK & COTIJA CHEESE, CUCUMBERS, CILANTRO, & CRISPY CORN TORTILLA STRIPS. YOUR CHOICE OF DRESSING 13

DRESSINGS

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

BAY BRIDGE CAESAR

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

MEDITERRANEAN

MIXED GREENS, FETA, KALAMATA OLIVES, CUCUMBERS, TOMATOES, BANANA PEPPERS, & RED ONION. YOUR CHOICE OF DRESSING 13

ENTREES

INCLUDES TWO HUSHPUPPIES AND A CHOICE OF TWO SIDES. SUBSTITUTE FOR SWEET POTATO FRIES OR BROCCOLI + 2

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 28

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! 28

CRISPY FRIED DYSTERS

ABSOLUTELY THE BEST FRIED LOCAL SELECT OYSTERS! 30

TACOS

TACOS SERVED ON FLOUR TORTILLAS WITH BLACK BEANS N RICE OR FRIES. SUBSTITUTE FOR SWEET POTATO FRIES OR BROCCOLI +2 ADD AN EXTRA TACO +6

FIRECRACKER SHRIMP TACOS

BLACKENED SHRIMP WITH SHREDDED CABBAGE, CHEDDAR JACK CHEESE, FRESH PICO DE GALLO, CILANTRO & HOUSE CHIPOTLE SAUCE 17.50

BAJA TUNA OR MAHI TACOS*

YOUR CHOICE OF BLACKENED TUNA OR MAHI WITH SHREDDED CABBAGE, CHEDDAR JACK CHEESE, FRESH PICO DE GALLO, CILANTRO & HOUSE CHIPOTLE SAUCE 17.50

COSTA RICAN SOFT TACOS

CRISPY FLOUNDER WITH SHREDDED CABBAGE, CHEDDAR JACK CHEESE, FRESH PICO DE GALLO, CILANTRO & HOUSE CHIPOTLE SAUCE 17.50

CHICKEN TACOS

BLACKENED CHICKEN WITH SHREDDED LETTUCE, PICO DE GALLO, CHEDDAR JACK CHEESE & HOUSE CHIPOTLE SAUCE 16.50

CARNE ASADA TACOS

CARNE ASADA WITH SHREDDED LETTUCE, PICO DE GALLO, CHEDDAR JACK CHEESE & HOUSE CHIPOTLE SAUCE 17.50

BURRITO BOWL

SERVED OVER BLACK BEANS N' RICE WITH SHREDDED LETTUCE, CHEDDAR JACK CHEESE, PICO DE GALLO, FIRE ROASTED CORN, GUACAMOLE, CORN TORTILLA STRIPS, HOUSE CHIPOTLE SAUCE & CILANTRO. CHOICE OF BLACKENED SHRIMP, CHICKEN, CARNE ASADA, TUNA OR MAHI 18

SIDES

BASKET OF FRIES 5

Basket of sweet potato fries 6

HOMEMADE COLE SLAW Y

SLOW COOKED BLACK BEANS N' RICE 5

STEAMED BROCCOLI WITH HOLLANDAISE 5

FRESH GREEN BEANS 5

BURGERS + SANDWICHES

SERVED WITH FRIES. SUBSTITUTE FOR SWEET POTATO FRIES OR BROCCOLI+2 OUR BURGERS ARE HAND-SHAPED DAILY & SERVED ON A FRESH BUN. ASK FOR OUR "SET-UP" OF TOMATO, LETTUCE & PICKLES.

"THE ULTIMATE" FLOUNDER BLT

FRIED FLOUNDER, SMOKEHOUSE BACON, LETTUCE & TOMATO 18

CHESAPEAKE BAY CRAB CAKE SANDWICH

CRISPY FRIED, BLACKENED OR GRILLED | MARKET PRICE

BLACKENED TUNA SANDWICH*

BLACKENED TUNA STEAK 18

"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, JALAPEÑOS & HOUSE CHIPOTLE SAUCE HAMMER'S FAVORITE - "TRY IT WITH A COOR'S LIGHT!" 16

CHICK'S BEACH CHEESEBURGER*

YOUR CHOICE OF CHEESE 15

"ROUTE 66" SMOKEHOUSE BACON CHEESEBURGER*

YOUR CHOICE OF CHEESE 16

"THE BAYVILLE" CHICKEN SANDWICH

GRILLED WITH BBQ SAUCE, SMOKEHOUSE BACON & PEPPER JACK CHEESE 16

HOMEMADE DESSERTS

RUM RAISIN BREAD PUDDING WITH ICE CREAM + CARAMEL DRIZZLE 8

CHICK'S FAMOUS KEY LIME PIE 7

WARM FUDGE BROWNIE SUNDAE 8

Be sure to stop by our Retail store up front to shop our latest Chick's Gear! OR shop online at www.chicksoysterbar.com

Scan our QR code to stay up to date with events, live music, specials & more!





*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.



ORANGE CRUSH

Orange infused vodka, fresh squeezed orange juice, triple sec, splash of lemon-lime soda 9



MANGO CRUSH

Mango-pineapple vodka, fresh squeezed orange juice, triple sec, splash of lemon-lime soda 9

BLACKBERRY CRUSH

Bourbon Whiskey, blackberry liqueur, ginger ale, splash of lemonade 9

COLADA CRUSH

Coconut vodka, banana liqueur, pineapple juice, splash of lemon-lime soda 9

SKINNY MARGARITA CRUSH

Tequila, agave nectar, fresh squeezed lime, orange juice, splash of soda water 9

CHERRY LIMEADE CRUSH

Cherry vodka, fresh squeezed lime juice, simple syrup, splash of lemon-lime soda 9

HAWAIIAN CRUSH

Tropical vodka, pineapple juice, orange juice, splash of lemon-lime soda 9

GRAPEFRUIT INFUSION CRUSH

Grapefruit infused vodka, grapefruit juice, splash of cra<mark>nberry & lemon-lime sod</mark>a 9

LIMEADE CRU<mark>SH</mark>

Vodka, fresh squeezed lime juice, simple syrup, <mark>splash of lemon-lime soda 9</mark>

CREAMSICLE CRUSH

Whipped vodka, fresh squeezed orange juice, spl<mark>ash of lemon-lime soda 9</mark>

COCONUT LIME CRUSH

Coconut vodka, fresh squeezed lime juice, simple syrup, splash of lemon-lime soda 9



O'CONNOR EL GUAPO 7.5% ABV

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

ASK YOUR SERVER ABOUT OUR ROTATING SEASONAL TAPS!

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

Lagunitas IPA 6.2% ABV

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

Bud Light \$5.50

Michelob Ultra \$5.50 Miller Light \$5.50 Yuengling Lager \$5.50

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

Next Red Blend

Columbus Valley, WA. Syrah forward red blend. Rich blueberry and earthy aromas with subtle anise and toffee notes. Glass \$9 | Bottle \$32

St. Supery Cabernet Sauvignon Napa Valley, CA. Black plum and anise aromas with subtle vanilla from toasted oak. Bottle \$55

Rose & Bubbles

Ava Grace Rose

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

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. I Bottle \$38

Dom Perianon

Champagne, France. Notes of guava and spicy green grapefruit zest combined with stone fruit, white peach and nectarine. 1 Bottle \$299

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. 1 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

HAPPY HOUR 4-6:30PM | MONDAY-FRIDAY

BAR AREAS ONLY | DINE-IN ONLY

\$10 Bites

1/2 DOZ FRIED SHRIMP

WITH LAVA SALICE

ROCKIN' CALAMARI

WITH HOMEMADE MARINARA

CHICKEN TENDERS

WITH FRIFS

SPICY BUFFALO CHICKEN DIP

WITH TORTILL A CHIPS

BBQ CHICKEN NACHOS

WITH ALL THE FIXIN'S

CHICK'S CHEESEBURGER

WITH FRIFS

CHICK'S JUMBO WINGS

BLEU CHEESE OR RANCH DRESSING THAI, BUFFALO, CHESAPEAKE, OR HONEY BBO

1/2 LB STEAMED SHRIMP

WITH CARROTS, ONIONS, & CELERY

\$1 OYSTERS OR CLAMS!

Drink Specials



ORANGE CRUSH \$6



\$10FF DRAFTS

DOMESTICS \$4

IMPORTS/PREMIUMS \$5

HOUSE WINE \$5

WELLS \$5

SELTZERS \$4

Daily Specials

STARTING AT 4PM (DINE-IN ONLY)

MONDAY NIGHT "FRY" DRY

FRIED FLOUNDER OR FRIED SHRIMP DINNER SERVED WITH FRIES, SLAW & HUSHPUPPIES \$16

WEDNESDAY STEAMED SHRIMP NIGHT

1 LB. SIGNATURE STEAMED SHRIMP, CARROTS, ONIONS, & CELERY SEASONED WITH OLD BAY \$16

Taco TUESDAY

ANY 2 TACOS (TACOS MUST BE THE SAME STYLE.) SHRIMP, MAHI, CHICKEN, TUNA, OR COSTA RICAN. SERVED WITH BEANS & RICE OR FRIES \$12

Thursday

RIBEYE * NIGHT

10 OZ. RIBEYE SERVED WITH MASHED POTATOES & GREEN BEANS \$16



- NO SHOES, NO SHIRT, NO SERVICE.
- NO OUTSIDE FOOD, DRINK, OR CUPS.
- NO COOLERS, BACKPACKS, OR CHAIRS.
- SERVICE DOGS ONLY (WITH VEST AND PROPER CREDENTIALS)
- NO ILLEGAL SUBSTANCES.
- NO VAPING OR SMOKING INSIDE OR ON DOCKS.
- NO DANCING ON TABLES.
- 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.