



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 | MARKET PRICE

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

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

(GF) GLUTEN FREE

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

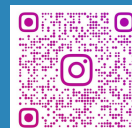
WARM "TOLL HOUSE COOKIE" PIE WITH VANILLA ICE CREAM 8

CHICK'S FAMOUS KEY LIME PIE WITH WHIPPED CREAM 7

WARM FUDGE BROWNIE SUNDAE 8

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!



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 \$55



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