



## MAINS

### TUNA TARTARE / \$18

Fresh yellowfin tuna, diced, tossed with chili, cucumbers, sriracha, lime, sesame oil, soy & red onions. Served with wonton crisps & avocado crema.

### SMOKERS PLATTER / \$22

Hot smoked salmon, sugar cured salmon, cold smoked salmon with pickled onions & capers. Served with whipped cream cheese, creamy horseradish & red pepper jelly.

### SHRIMP COCKTAIL / \$22

Wild white shrimp (9 pieces) tossed in lemon & tabasco with cocktail sauce.

### WILD SOCKEYE SALMON MAC/ \$16

Brodflour sesame bun, double wild salmon patties, special sauce, pickled, onions, lettuce and cheddar. Served with side house salad with jalapeno-lime vinaigrette.

### ATLANTIC LOBSTER ROLL/ \$22

Fresh Atlantic lobster roll, brown butter mayo & bib lettuce. Served with a side house salad with jalapeno-lime vinaigrette.

### OYSTER PO'BOY/ \$12

Crispy fried oyster sandwich with pickles, shredded lettuce, oyster aioli and tomato. Served with apple-radish slaw.

### CRAB CAKES/ \$22

Thick crab cakes (2 pieces) with apple-radish slaw & chipotle aioli.

### WHITE PLATE SPECIAL

Daily Special.

## SALADS

### HOUSE SALAD/ \$9

Mixed greens, cherry tomato, feta, julienned carrots and julienned beets with a jalapeno-lime vinaigrette

## CHOWDER

### BOWL OF MANHATTAN CLAM/ \$12

Tomato based clam chowder with fresh PEI clams and potatoes. Served with oyster crackers.

### BOWL OF NEW ENGLAND CLAM/ \$12

Creamy clam chowder with fresh PEI clams and potatoes. Served with oyster crackers.

### GRACE'S SOUP/ \$15

Daily seafood soup.

## OYSTERS

### SHUCKED OYSTERS

12/ \$30 24/ \$60 50/ \$120

Freshly shucked oysters. Served with lemon & horseradish. Shucker's choice. Consume within 2 hours.

### UNSHUCKED OYSTERS

12/ \$19 24/ \$39 50/ \$77

Fresh unopened oysters. Shucker's choice. Consume within 7 days.

## TAKE AWAY MENU

web: [www.rodneyoysterhouse.com](http://www.rodneyoysterhouse.com)  
email: [foh@rodneyoysterhouse.com](mailto:foh@rodneyoysterhouse.com)



## FROM THE TANK

### LOBSTER SUPPER/ MARKET PRICE

1.5 pound lobster boiled and cracked served with drawn butter, lemon and skinny fries,

## MEAL KITS

### LOBSTER ROLLS FOR ALL/ \$85

Buns (4 pieces), fresh Atlantic lobster meat chunked, brown butter mayo, bib lettuce, butter (for toasting the bun) & side salads with house vinaigrette.

### LAKE ERIE FISH FRY/ \$72

Fresh fillets (4 pieces) deboned, Rodney's seasoned flour, shake & sizzle bag, lemon mayo & tangy slaw.

**\*PRE-ORDER ONLY! MIN 24 HOUR NOTICE**

### SEA GRILL KIT/ \$142

Tray of chili rubbed wild white shrimp skewers (12 pieces), Georges bank sea scallops (6 pieces) with lime dust, herb marinated loligo squid (1 pound) & split lobster with compound butter (2 halves).

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## DESSERTS

### RODNEY'S CHOCOLATE MOUSSE/ \$7

Belgium chocolate, whipped cream & strawberries.

## SIDES

### SIDE SKINNY FRIES/ \$5.00

### LOAF OF POPPY SEED BREAD/ \$4.50

### GRATED HORSERADISH 2 OZ/ \$2.25

### WHOLE LEMON/ \$.75

### SAUCES:

### TASTER \$2.25 / JAR \$8.75

### SHALLOT VINAIGRETTE

### BACK FROM HELL

### SEAWITCH SAUCE

### WHITE BOY SOUL SAUCE

## ALCOHOLIC BEVERAGES

### BEAU'S LUGTREAD/ \$9

### ACEHILL PILSNER/ \$5

### WEST AVENUE HERITAGE DRY/ \$7

### WEST AVENUE CHERRIOSITY/ \$7

### RIGHETTI PINOT GRIGIO/ \$29

### SEA LEGS OYSTER WHITE/ \$25

### BAUDRY-DUTOUR CHINON ROSE/ \$35

### CHATEAU DU COING MUSCADET/ \$33

### FELINO CABERNET SAUVIGNON/ \$40

### PARES BALTA CAVA BRUT/ \$40

## BEVERAGES

### FLAT WATER/ \$4

### SPARKLING WATER/ \$4

### POP/ \$1.55