

Wheatberry's Fifth Annual Oyster Festival

Friday, August 17 & Saturday, August 18

SOUP

CORN CRAB CHOWDER ... CUP 4.95 BOWL 7.95

A slightly spicy cream-less blue crab chowder with corn, celery and peppers.

SMALL PLATE

FRIED OYSTERS REMOULADE ... 12.95

6 Fresh shucked oysters in a light Cajun fry served with a roasted tomato remoulade

NORTH END MUSSEL STEAM POT ... 12.95

1# of PEI mussels, Roma tomato, basil, garlic, wine broth

OYSTERS ROCKEFELLER ... 14.95

6 James River oysters baked with creamed spinach finished with Herbsaint

JOEL'S PASTRAMI PRETZEL PLATE ... 9.95

Slow smoked, corned brisket with our own pastrami rub, homemade pretzel twist, whole grain mustard & horseradish cheddar

RAW BAR

OYSTERS ... 2.00 EACH

Bevan's - James River VA

GULF SHRIMP COCKTAIL ... 12.95

½# Large EZ-Peel Gulf shrimp served with traditional cocktail sauce.

SHRIMP & CRAB CEVICHE ... 12.95

Gulf shrimp & blue crabmeat in a cilantro-lime cocktail sauce with avocado & tortilla chips

SMOKEHOUSE SALMON ... 12.95

Our house-smoked Atlantic salmon with whipped chive-goat cheese & onion flatbread

BIG PLATE

BOSTON COD & CHIPS ... 15.95

Ale battered Cod filet with Boardwalk fries, served with fresh herb tartar sauce & malt vinegar

BLACK & BLUE STEAK ... 19.95

Center cut prime sirloin steak blackened with our homemade blackening spices & topped with Mindoro blue cheese butter served with garlic spinach & mashed potatoes

MICHIGAN LAKE PERCH ... 17.95

Pan-seared MI lake perch with a fresh herb (rosemary, basil & chive) butter and tartar sauce with garlic spinach & mashed potatoes

GEORGE'S BANK SEA SCALLOPS ... 21.95

Jumbo, dry-pack, east coast sea scallops sautéed with bacon, chives and sherry served with sautéed baby spinach and mashed potatoes