

# STARTERS

#### HOT BLUE CRAB DIP

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

## OYSTER SHOOTER "OO7"\* (GF)

CHILLED PEPPER VODKA, OYSTER & COCKTAIL SAUCE 9

#### DYSTER 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. CHOICE OF BLEU CHEESE OR RANCH DRESSING. PICK A FLAVOR! 15

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

#### DYSTER BASKET

FRIED TIL' GOLDEN BROWN & SERVED WITH FRIES 19

# RAW BAR

#### HOUSE BYSTERS\* (GF)

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

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

#### SPECIALTY DYSTERS\* (GF)

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

#### OYSTERS ROCKEFELLER\*

PLUMP & DELICIOUS OYSTERS BAKED WITH SPINACH, SMOKEHOUSE BACON & PARMESAN 15

### CHICK'S JUMBO STEAMED SHRIMP (GF)

OUR SIGNATURE, SEASONED WITH OLD BAY, CARROTS, ONIONS, & CELERY HALF POUND 14  $\mid$  POUND 25

#### STEAMED CRAB LEGS (GF)

CRAB LEGS SERVED WITH DRAWN BUTTER (ILB) MARKET PRICE

#### STEAMED LITTLE NECK CLAMS (GF)

HALF DOZ 10 | FULL DOZ 18

#### CHICK'S STEAMED COMBO (GF)

A CHICK'S FAVORITE! OYSTERS, CLAMS, SHRIMP AND MUSSELS HALF COMBO 19 | FULL COMBO 33

#### THE MARINA

STEAMED OYSTERS, CLAMS, MUSSELS, SHRIMP, CRAB LEGS. PILED HIGH! (GF)
HALF OR WHOLE | MARKET PRICE

"THIS ITEM SERVES 6-8 QUESTS. PLEASE ALLOW ADEQUATE COOK TIME FOR US TO PREPARE THIS FOR YOU!"

# SALADS

ADD ON5: TVNA\*, SALMON\* OR SHRIMP 8 FRIED OYSTERS 9, 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, FIRE-ROASTED CORN, FRESH PICO DE GALLO, CHEDDAR JACK & COTIJA CHEESE, CUCUMBERS, CILANTRO, & CRISPY CORN TORTILLA STRIPS.
YOUR CHOICE OF DRESSING 12

HOUSE SALAD

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

#### BAY BRIDGE CAESAR

BLEV CHEESE, RANCH, TEXAS RANCH, CAESAR,

BALSAMIC VINAIGRETTE, LITE ITALIAN

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

#### CRISPY FRIED DYSTERS

ABSOLUTELY THE BEST FRIED LOCAL SELECT OYSTERS! 28

## TACOS

TACOS SERVED ON FLOUR TORTILLAS WITH BLACK BEANS N RICE OR FRIES. SUBSTITUTE SWEET POTATO FRIES OR BROCCOU 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 (BLACKENED OR GRILLED) TUNA OR MAHI WITH SHREDDED CABBAGE, CHEDDAR JACK CHEESE, FRESH PICO DE GALLO, CILANTRO & HOUSE CHIPOTLE SAUCE 16.50 | ADD AN EXTRA TACO FOR

### 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

#### BURRITO BOWLS (GF)

SERVED OVER BLACK BEANS N' RICE WITH SHREDDED LETTUCE, CHEDDAR JACK CHEESE, HOMEMADE PICODE GALLO, FIRE ROASTED CORN, GUACAMOLE, CORN TORTILLA STRIPS, CHIPOTLE SAUCE & CILANTRO. CHOICE OF (BLACKENED OR GRILLED) SHRIMP, CHICKEN, TUNA OR MAHI 16.50

# SIDES

BASKET OF FRIES 5

Basket of sweet potato fries 6

- (GF) HOMEMADE COLE SLAW 3
- (GF) SLOW COOKED BLACK BEANS N' RICE Y
- (GF) STEAMED BROCCOLI WITH HOLLANDAISE 5

#### (GF) FRESH GREEN BEANS 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  $\mid$  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

#### LYNNHAVEN OYSTER SANDWICH

CRISPY FRIED OYSTERS 17

# HOMEMADE DESSERTS

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

CHICK'S FAMOUS KEY LIME PIE WITH WHIPPED CREAM ?

### 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!





# HAPPY HOUR

4-6:30 PM | BAR AREAS ONLY

# TEN DOLLAR GRUB MENU

## 1/2 DOZ SOUTHERN FRIED SHRIMP

WITH LAVA SAUCE

## **ROCKIN' CALAMARI**

WITH HOMEMADE MARINARA

## **CHICKEN TENDERS**

WITH FRIES

## SPICY BUFFALO CHICKEN DIP

WITH TORTILLA CHIPS

## **BBQ CHICKEN NACHOS**

WITH ALL THE FIXIN'S

## **CHICK'S CHEESEBURGER**

WITH FRIES

## **CHICK'S JUMBO WINGS**

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

## OYSTERS OR CLAMS \$1 EACH

6 or 12 to an order

1/2 LB STEAMED SHRIMP

# DRINK SPECIALS

**DOMESTICS \$4** 

**IMPORTS/PREMIUMS \$5** 

**\$10FF DRAFTS** 



**CHICK'S FAMOUS** 

**ORANGE CRUSH \$6** 

WELLS \$5

**SELTZERS \$4** 

**HOUSE WINE \$5** 

**DINE IN ONLY** 



## 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

# COCONUT LIME CRUSH

coconut vodka, fresh squeezed lime juice, simple syrup and 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

## 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

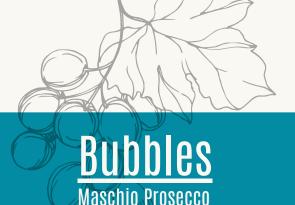
## Wicked Weed Watermelon Sour 4.5 ABV

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

## Cape Charles Beach Bumpkin' Pumpkin Ale 5.1 ABV

Smooth pumpkin flavored ale with notes of cinnamon and nutmeg \$7.50

Michelob Ultra \$5.50 Yuengling Lager \$5.50 Miller Lite \$5.50 Budlight \$5.50



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 Perignon

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



<u>Rose</u>

## **Ava Grace Rose**

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



# 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. I 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. I Bottle \$38

# <u>Red</u>

## 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



# TAILGATE FOOD 4 DRINK SPECIALS

DINE-IN ONLY

# **FOOD SPECIALS**

SUNDAYS 12:00-7:00PM

BUFFALO CHICKEN DIP \$9

SERVED WITH TORTILLA CHIPS

BBQ CHICKEN NACHOS \$12

BLACK BEANS, QUESO CHEESE, LETTUCE, PICO, JALAPENOS, CHIPOTLE DRIZZLE

## KOREAN BBQ BRISKET TACOS(2) \$12

CHEDDAR JACK CHEESE, LETTUCE, PICKLED ONIONS, CHIPOTLE SAUCE. SERVED WITH FRIES

## STEAK AND CHEESE WRAP \$12

GRILLED ONIONS & PEPPERS, SHREDDED LETTUCE, PICO, FLOUR TORTILLA. SERVED WITH FRIES

## CHICK'S JUMBO WINGS \$12 BUFFALO, OLD BAY, OR BBO

BOTTALO, OLD BAT, OR BBQ

## FRIED CHEESE CURDS \$9

WITH MARINARA & ROASTED JALAPENO RANCH DRESSING

## FRIED PICKLES \$7

SERVED WITH ROASTED JALAPENO RANCH DRESSING

# **DRINK SPECIALS**

SATURDAY & SUNDAYS 12:00-7:00PM

MIMOSA \$3 MANMOSA CRUSH \$6

FRESH SQUEEZED OJ, LEMON-LIME SODA, VODKA, CHAMPAGNE



SELTZERS \$4 \$2.50 OFF DRAFTS \$3 DOMESTIC BOTTLES

BUD LIGHT | BUDWEISER
COORS LIGHT | MILLER LITE
YUENGLING | MICHELOB ULTRA

\$6 GREEN TEAS \$6 WHITE TEAS



- 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.