PARKER HOUSE ROLLS (6) - 8

truffle-miso butter, toasted sesame seeds, scallion

HONEY CORNBREAD - 9

whipped butter, sea salt

VIRGINIA FRIED OYSTERS - 17

dusted & fried, tartar sauce, lemon

BAKED OYSTER ROCKEFELLER - 17

spinach cream sauce, splash of sambuca, herb-Parmesan breadcrumbs

CRISPY BRINED CHICKEN WINGS - 16

buffalo, Old Bay, firecracker, or honey sriracha, bleu cheese dressing

FRIED CHICKEN SLIDERS - 15

buttermilk brined chicken breast, pickles, hot honey

LOADED CRAB FRIES - 19

lump blue crab, Cajun mayo, scallions

FIERY FRIED SHRIMP - 14

buttermilk battered. Sriracha aioli

EASTERN SHORE

CRAB CAKE - 29

Cajun mayo

garlic toast

pear-fennel slaw, fries,

SEAFOOD LINGUINE - 36

lump crab, shrimp, mussels,

clams, Parmigiano cream,

prime flat iron, truffle fries,

STEAK FRITES - 35

arugula-chimichurri

FRIED MAINE LOBSTER TAIL - 22

cornbread, hot honey, scallions

FRIED CALAMARI - 15

roasted long hot aioli homemade marinara

P.Y.O. SHRIMP - ½ lb. 19 | 1 lb. 37

Baltimore style with Old Bay, sweet onions, garlic sourdough

CRISPY CAULIFLOWER BITES - 13

fried cauliflower, tossed in honey sriracha sauce -or- buffalo sauce, bleu cheese dressing

STEAMED CLAMS - 18

chorizo, shallots, garlic, fennel, white wine-tomato broth

HAND BREADED **CHICKEN TENDERS - 12**

buffalo style, BBQ, long hot aioli -or- honey mustard

CHESAPEAKE BAY CRAB DIP - 24

blend of white cheddar, fontina & cream cheese, corn, Old Bay, lump crab meat, tortilla chips add veggies +2

MUSSEL STEAM POTS

DIAVOLO marinara, red pepper flakes, parsley

COCONUT CURRY cilantro, lime, coconut milk, lemongrass, ginger

WHITE WINE garlic, shallots, herbs, lemon

served with garlic sourdough toast 16 • add hand-cut fries +4

CONNECTICUT **LOBSTER ROLL - 38**

warm butter-poached lobster, lemon, chive, split top brioche, sea salt chips

SCOTTISH SALMON - 29

apple cider glaze, roasted baby carrots, pear-fennel slaw, crème fraîche

TROLLEY FISH 'N CHIPS - 26

beer battered wild Chesapeake blue catfish, fries, dill tartar sauce

Served with seasoned fries and a pickle. Old Bay fries or homemade chips available upon request.

EASTERN SHORE CRAB CAKE - 29

tomato, Cajun mayo, pear-fennel slaw, brioche bun

BUTTERMILK FRIED CHICKEN CLUB - 17

bacon, lettuce, tomato, mayo, sourdough

STEAK SANDWICH - 26

prime flat iron, Cooper Sharp American, chimichurri aioli, pickled Fresno chilies, arugula, baguette

WILD BLUE CHESAPEAKE CATFISH - 25

blackened or fried, Cajun mayo, tomato, arugula, sourdough

CRAB GRILLED CHEESE - 24

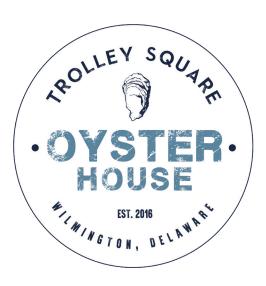
lump crab, cheddar, tomato, sourdough

TROLLEY SMASH BURGER - 18

grilled onions, pickles, lettuce, Cooper Sharp American, house sauce, brioche bun

BLACKENED CHICKEN CAESAR WRAP - 17

Cajun spiced 8 oz. chicken breast, romaine, Parmesan, Caesar dressing, flour tortilla



SOUPS & SALADS.

NEW ENGLAND CLAM CHOWDER - 10

chopped clams, potatoes, bacon, celery, cream

CARAMELIZED PEAR BURRATA - 17

black pepper roasted pear, prosciutto, walnut-ginger crumble, lava sea salt, arugula, mugolio

WEDGE - 11

tomato, bacon, gorgonzola crumbles, bacon, blue cheese dressing

CAESAR - 11

romaine hearts, Parmigiano croutons, classic dressing

> TOP WITH...CHICKEN +9 CRAB CAKE +18 ATLANTIC SALMON +19

ROASTED BABY CARROTS 10

crème fraîche, walnut-ginger crumble, pomegranate molasses, lava sea salt

FRIES 8

house seasoning, Old Bay Add Truffle w/Parmigiano +4

TATER TOTS 12

crème fraîche, tobiko, chives

SAUTEED BROCCOLINI 8

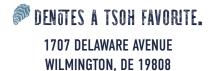
red pepper flakes, sun-dried tomatoes, garlic, shallots

SEA SALT CHIPS 5

SPANISH RICE 5

We reserve the right to include 20% gratuity on all tables of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



trolleysquareoysterhouse.com

GENERAL MANAGER DAVON CAMERON

cocktails

WHITE PEACH COSMO - 12

Tito's, Peach Schnapps, Simple Syrup, White Cranberry Juice

SUNSHINE SIPPER - 11

Tito's, Green Tea Simple Syrup, Club, Lemonade, Mint

SOMETHING STRONG & SWEET MARTINI - 13

On the Rocks or Up Strawberry Infused Vodka, Lemon Juice, Lemonade

BRAMBLE MULE - 10

Gin, Rasberry Puree, Lime Juice, Ginger Beer

BLUE ROCK LEMONADE - 9

Western Son Blue Vodka, Lemon Juice, Blueberry Puree, Simple Syrup, Club

BULLET T - 13

Bulleit Bourbon, Green Tea Simple Extract, Lemon Juice, Club

LE FLEUR - 10

Champagne, Elderflower Liqueur, Lime Juice, Garnished with Mint

SHUCKLEBERRY PUNCH- 10

Huckleberry Vodka, Simple Syrup, Splash of Lemonade, Club

MARGARITAS

BLACK MAMBA - 11

Pineapple Infused Tequila, Lime Juice, Pineapple Juice, Agave, Activated Charcoal, Salt Rim

GARDEN GROVE - 11

Jalapeño Infused Tequila, Grapefruit Juice, Agave, Lime, Club

ITALIAN MARGARITA - 13

Don Julio Blanco, Amaretto, Orange Juice, Lime Juice

EMMA'S BLOOD Orange Marg - 12

Don Julio Blanco, Lime Juice, Blood Orange Puree, Orange Juice, Lime Juice, Agave

NOT A WHISKEY SOUR - 15

Patron Anejo, Lemon Juice, Pomegranate Puree, Brown Sugar Simple

ESPRESSO MARTINI⁵13

Three Olives Double Espresso, Van Gogh Hazelnut, Vanille de Madagascar, Espresso

MAKE IT FLAVORED +3

BAILEY'S
BAILEY'S CHOCOLATE MOCHA
DORDA SEA SALT CARAMEL
PRITCHARD'S PEANUT BUTTER

\$10

GRAPEFRUIT

Smirnoff Ruby Red, Tripe Sec, Club Soda, Fresh Squeezed Grapefruit

ORANGE

Smirnoff Orange, Triple Sec, Club Soda, Fresh Squeezed Orange

MANGO

Cruzan Mango, Triple Sec, Club Soda, Fresh Squeezed Orange

KEY LIME

Smirnoff Whipped, Ginger Ale, Fresh Squeezed Lime

BABICH SAUVIGNON BLANC

LEMON-LIME

Deep Eddy Lime, Club Soda, Splash of Sprite, Fresh Squeezed Lemon & Lime

PEACH

Deep Eddy Peach, Club Soda, Fresh Squeezed Orange, Splash Of Cranberry

CREAMSICLE

Smirnoff Whipped, Triple Sec, Club Soda, Fresh Squeezed Orange



COOL AF
SLURPIN' BUBBLES
LOCALS ONLY
SIMPLE SHOOTER
HOT SHOT
PICKLED SURFER

cucumber vodka, cocktail, lemon champagne, cocktail, lemon vodka, bloody mary mix vodka, cocktail, lemon jalapeño tequila, cocktail, lemon pickle vodka, cocktail, lemon

BOTTLES 'N CANS

DOI ILLO II		
BIG OYSTER "CAGE DIVE"		8.00
BLUE MOON		6.00
BUD LIGHT		5.00
BUDWEISER		5.00
COORS LIGHT		4.50
CORONA		6.00
CORONA LIGHT		6.00
DOGFISH HEAD 30 MIN IPA		5.00
DOGFISH HEAD 60 MIN IPA		6.00
DOGFISH HEAD 90 MIN IPA		9.00
DOGFISH HEAD SEAQUENCH AL	E	6.00
FIDDLEHEAD IPA		8.00
GUINNESS		6.00
MICHELOB ULTRA		6.00
MILLER LITE		4.50
MILLER HIGH-LIFE		4.50
NATTY BOH		4.00
STELLA ARTOIS		6.00
YUENGLING		4.00
SELTZERS/CIDERS		
196		8.00
(Grapefruit, Lemon, Strawbern	ry)	
HIGH NOON (Peach, Mango, Pi	neapple)	8.00
STATESIDE		9.00
(Orange, Blackcherry, Lemon	Cucumber)	0.00
SURFSIDE (Tea, Green Tea, Peach, Lemon	nade	8.00
Lemonade Tea, Strawberry Le		
WHITE CLAW (Black Cherry)		6.00
TRULY (Mixed Berry)		6.00
DOWNEAST HARD CIDER		8.00
DOWNEAST SEASONAL		8.00
ANGRY ORCHARD		6.00
NON ALCOHOLIC		
SAM ADAMS - JUST THE HAZE		6.00
HEINEKEN O.O		6.00
ATHLETIC BREW RUN WILD		6.00
SARATOGA STILL		7.00
SARATOGA SPARKLING		7.00



LAMARCA PROSECCO (SPLIT) 12 CIELO PINOT GRIGIO 9/36 OYSTER BAY SAUV BLANC NZ 12/48 BOGLE CHARDONNAY 10/40 URBAN RIESLING 10/40 LIONEL OSMIN ROSE 9/36 DE PERRIERE BLANC DE BLANCS 9/36

gl/btl

14/56

RED	gl/btl
19 CRIMES RED BLEND	10/40
BLOCK NINE PINOT NOIR	11/44
PIERANO ESTATE MERLOT	10/40
TWENTY ACRES CABERNET SAUVIGNON	11/44
ALTOS DEL PLATA MALBEC	10/40
WHITE HORSE CHARGER RED BLEND	12/48
TRUE MYTH CABERNET SAUVIGNON	14/56

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