



DOWNTOWN BALTIMORE OYSTER CELEBRATION

November 1st–6th



2 NORTH CHARLES STREET, 443.692.6172

Oysters on the half shell with cucumber mignonette/cocktail—\$2 each



500 EAST PRATT STREET, 443.703.4064

Enjoy farmed, cold water oysters from the North Atlantic. The specific variety will be determined by what is freshest and most readily available.

Oysters Rockefeller

Served with a light touch of pernod, topped with spinach and freshly grated parmesan

Oysters on the Half Shell

Served raw over ice with house made cocktail and house made mignonette sauce





Wolff
CHARLESTON

1000 LANCASTER STREET, 410.332.7373
CHEF CINDY WOLF

Cornmeal-Fried Oyster*

Lemon Cayenne Mayonnaise, Upland Cress

*This dish is being offered based on availability of product.

CITY CAFE
DINE DRINK CAFFEINATE

1001 CATHEDRAL STREET, 410.539.4252

LUNCH

Fried Maryland Oyster Po-Boy with Hand Cut Old Bay Fries

DINNER

Chesapeake Bay Oyster Stew with Fennel & Chive Butter

Fried Local Oysters with Buffalo Hot sauce & Bleu Cheese and Micro Celery Greens

Carpetbagger New York Strip Steak with Hollandaise and Potato Hash

WEEKEND BRUNCH

Oyster Rockefeller Omelet with Spinach, Bacon, & Parmesan Cheese

CORKS

1026 SOUTH CHARLES STREET, 410.752.3810

Menu coming soon



Presented by:





DIAMOND TAVERN

401 WEST PRATT STREET, 443.573.8700

Trio of Oyster Shooters (served in mini martini glasses)—\$11

Absolute Vodka and Tabasco Shooter, Red Wine and Shallot Shooter, Ale and Chive Shooter

Open Faced Roasted Oyster Po Boy—\$13

Champagne Roasted Oysters with Leeks, Wilted Frisse, and Braised Bacon over Grilled Ciabatta Bread,
Served with Choice of Side

Sherry Roasted Oysters and Shrimp—\$17

Served with a Spinach, Fennel Potato Napoleon Leek Crème



KALI'S COURT

1606 THAMES STREET, 410.276.4700

Blue Point and Chincoteague Oysters on the Half Shell

Served with aged sherry mignonette or house-made cocktail sauce

Oysters Rockefeller

Blue Point oysters, garlic spinach, pernod and shaved Grana Padano cheese



1606 THAMES STREET, 410.563.7600

Blue Point and Chincoteague Oysters on the Half Shell

Served with aged sherry mignonette or house-made cocktail sauce

Baked Oysters

Topped with garlic spinach, imported feta cheese and aged balsamic vinegar

Presented by:



Miss Shirley's CAFE

750 EAST PRATT STREET, INNER HARBOR, 410.528.5373

Oyster Shirley-Feller

Cornmeal-Encrusted Oysters, Creamed Chipped Beef & Egg Round on Shredded Potato & Onion Hash Browns, Topped with White Cheddar Cheese

Born on the Bay-O Salad

Cornmeal-Encrusted Oysters, Fried Green Tomatoes, Goat Cheese, Diced Red Onion, Tomatoes, Chives, Roasted Corn & Applewood-Smoked Bacon on Mixed Greens with Creamy Smoked Tomato Vinaigrette, Dusted with Old Bay

Not So Po' Boy

Cornmeal-Encrusted Oysters, Applewood Smoked Bacon, Tomatoes, Mixed Greens & Old Bay Remoulade on Ciabatta, Dusted with Old Bay



300 SOUTH CHARLES STREET, 410.547.8255

Wianno Oysters on the Half Shell and Oysters Rockefeller





2600 INSULATOR DRIVE, 410.347.4123

Hanover Grilled Oysters

Chesapeake oysters grilled and drizzled with garlic butter, fresh thyme, sweet peppers, and parmesan. Served atop steamed rice — 11.95

Fried Oysters

Plump oysters lightly breaded and gently fried. Served with lemon caper aioli — 10.95

Oyster stew

Variety of fresh raw oysters



801 ALICEANNA STREET, 443.872.0000

Enjoy **Oysters Rockefeller, Grilled Garlic & Herb Oysters**, as well as a **Daily Chefs Oyster Sampler** with Traditional Accompaniments



520 WASHINGTON BOULEVARD, 410.752.1784

Fried Oyster Po Boy Pizza — \$10

A nine inch pizza topped with fried oysters, mozzarella cheese, Roulalade sauce, lettuce, tomato, onions and bacon



1101 NORTH CALVERT STREET, 410.539.1804

Oysters on the half shell (half dozen)—\$17.95, full dozen \$31.95

Ice cold, "Extra Large Bluepoint" Oysters on the half shell served with house made cocktail sauce

Oysters Merritt—\$16.95

Extra Large "Bluepoint" Oysters, sauteed with wine, garlic and fresh herbs served with toast points

Oysters Rockefeller—\$16.95

Extra Large "Bluepoints", topped with pernod and melted gruyere cheese

Oysters Casino—\$16.95

Extra Large "Bluepoint" Oysters baked with smoked applewood bacon and casino butter

Oyster Chesapeake—\$25.95

Extra Large "Bluepoint" Oysters baked and topped with Jumbo Lump Imperial Crab, and a touch of melted gruyere cheese





36 EAST CROSS STREET, 410.539.2093

“OYSTER SOCIAL”
THURSDAY, NOVEMBER 3rd, 5:30–7:30 PM

Join us for the debut of our new Thursday Night Specialty Menu

Tickets \$35/ Public, and \$30/Oyster Club Members. Available in house and on-line at www.missiontix.com

Sample new menu items from our **“Be Bold Bull & Oyster Menu”** along with 1 oz pours of the following premium whiskeys. Tasting lead by experts in the field.

All guests will leave with a hand-dipped makers mark souvenir—dipped just for you in makers signature red wax during the event!

Makers Mark, Makers 46, Makers Devils Cut, Bookers, Basil Haden, Knobb Creek, Bakers

THROUGHOUT OYSTER CELEBRATION

Over 7–14 Different Varieties of Raw Oysters featured daily at our **Slate Top Raw Bar**, Monday–Friday, Local Oysters are \$1

“Oyster Shooters” Specials – \$7

The Original

A raw Oyster, cocktail sauce, & a shot of Absolut Vodka

Bloody Maryland

Belvedere Bloody Mary Vodka, Chesapeake Bay Oyster, Old Bay Rim

The Bawlmer Slurp & Burp

A raw Oyster, cocktail sauce & Pabst Blue Ribbon



615 PRESIDENT STREET, 410.528.9883

Fire & Ice Oyster Seviche

Four Chincoteague Salt Oysters (Virginia) served on the half shell with our traditional seviche marinade with the addition of habanero peppers and prickly pear granite — \$9

Fried Oyster Taco

Fried Maryland Oysters wrapped in a grilled flour tortilla with napa cabbage slaw & tiger sauce — \$6

Oyster Chowder

Made New England Style with Oysters, Mussels, and Smoked Bay Scallops and served with grilled ciabatta — \$8

Roast Duck with Oyster Dressing

Roast Duck leg with Oyster dressing. Honey glazed sweet potato hash, sauteed broccolini, and apple cider reduction — \$21



10 EAST FRANKLIN STREET, 410.539.4675

APPETIZER

Fresh Blue Point oysters served three different ways—raw with cocktail sauce, with crab meat in champagne sauce, and Rockefeller style

SOUP

Light oyster crème soup.

MAIN COURSES

Oysters, sea scallops, and jumbo shrimp in cava sauce

Rockfish with oysters, Galician style

Oysters with crab meat in Romesco sauce

Many restaurants receive fresh seafood daily and menu items are subject to the day's catch. Downtown Partnership has provided the information above for informational purposes only. We accept no liability to any consumer in connection with the inclusion or omission of any menu item listed herein. Please call the restaurant to confirm daily menu.

Presented by:

