



# COUNCIL OAK FISH

## RAW BAR

### STEAMED OR CHILLED

King Crab 27 by ½ LB  
Blue Crab 24 by the ½ LB  
Maine Lobster 31 by the LB

**CAVIAR** by the ounce MP  
Bulgarian "Russian" Osetra  
California White Sturgeon

### OYSTERS

3 each  
Blue Point (Long Island)  
Pemaquid (Maine)  
Wellfleet (Massachusetts)  
Cape May Salts (New Jersey)  
Sweet Jesus (Maryland)

### CHILLED SHRIMP

6 each  
Poached  
Old Bay  
Scampi

**CLAMS**  
2 each  
Littleneck

## FOR THE TABLE

Maryland Crab Cake, Caper Aioli,  
Sweet Corn Succotash 17

Fried Calamari, Melted  
Tomatoes, Pepperoncini Peppers,  
Garlic Chips 18

New England Clam Chowder 11

Lobster Bisque, Maine Lobster, Truffle Flan  
21

Shrimp Scampi, Preserved Lemon,  
Toasted Garlic, Parsley 18

Wood Fired Octopus,  
Salt Crusted Potatoes, Roasted Peppers 16

"Steamed" Oysters Rockefeller 16

Spcy "Steamed" Mussels Posillipo 14

Grilled Beet Salad, Frisee,  
Pistachio Gremolata, Goat Cheese Dressing  
14

Traditional Romaine Caesar 13

Winter Salad, Baby Greens, Squash,  
Pumpkin Seeds, Cranberries,  
Shallot Vinaigrette 14

Beef Tartare, Parmesan Espuma,  
Capers, Toasted Quinoa 16

"Steamed" Clams, Garlic Butter 15

Baked Clams Oreganata 14

Escarole, Shaved Grana, Garlic Crouton  
White Anchovy Vinaigrette 12

## WOOD FIRED

Halibut, Kohlrabi, Hazelnut Meunière 36

Swordfish Steak, Puttanesca Sauce 29

Whole Branzino, Fines Herbes Salad 34

King Salmon, Lentils, Bacon, Olive Vinaigrette 31

2 lb Maine Lobster, Drawn Butter 62

Sea Salt Rubbed Free Range Chicken, Cipollini Onions, Pan Jus 24

Bone-in Filet 16oz 58

45 Day Dry Aged Prime Bone-in New York Strip Steak 21oz 68

45 Day Dry Aged Prime Bone-in Ribeye 24oz 69

## SHELLFISH POTS

Maine Lobster, Shrimp, Clams, Mussels,  
Andouille Sausage, Corn, Potatoes 49

Blue Lump Crab, King Crab, Andouille  
Sausage, Old Bay, Potatoes, Corn 46

Shrimp, Clams, Mussels, Scallops,  
Cioppino Tomato Broth 46

Cornmeal-Crusted Fried Scallops, Shrimp,  
Halibut, Crab Hush Puppies, Old Bay  
Remoulade 36

## SIDES

Au Gratin Potatoes 10

Green Beans, Toasted Almonds 12

Hand-Cut Malt Vinegar Fries 9

Homestyle Mashed Potatoes & Chives 9

Preserved Lemon Broccolini 9

Asparagus, Anchovy Olive Relish 9

Caviar Hash Brown, Crème Fraiche & Chives 14

Cider Glazed Brussels Sprouts, Applewood Bacon 12