



## Passed Appetizers

Crew selected east & west coast oysters, "The Raw Bar," a Rodney's Oyster House bar that includes a maritime-inspired presentation of fresh seaweed and rustic seaside décor. Oyster purists typically enjoy their bivalves served with freshly grated horseradish and lemon wedges, but nothing completes the Rodney's oyster house experience like our famous house made sauces: shallot vinaigrette, seawitch seafood sauce, Johnny Reb's Espanola sauce, white boy soul sauce, and back from hell. Average \$5.50/piece

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### OCEAN

Caviar Bellini, Creme Fraiche, Chives - \$ MP

Cold Smoked Salmon Crostini - \$4.95

Mini Crab Cake, Chipotle Aioli - \$6.00 Atlantic Lobster Roll, Malt Vinegar Aioli - \$9.95

Tuna Poke, Wonton Crisp - \$4.50

Mini Fish & Chips - \$5.95

Seared Scallop, Hollandaise - \$6.50

Basil Marinated Shrimp Skewer - \$4.25

Shrimp Cocktail - \$4.25

### LAND

Beef Tenderloin Skewer - \$5.25

Fried Chicken Bites with Bourbon Honey - \$4.25

Roasted Beef Tartare, Wasabi Avocado Cream, Watons- \$5.25

Crispy Pork Belly with Honey Soy Glaze - \$3.95

### VEGETABLE

Mushroom and Truffle Crostini - \$3.95

Rustic Grilled Cheese - \$2.95

Butternut Squash Ravioli - \$3.95

# Rodney's Oyster House

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Vegetable Rice Paper Roll, Hoisin Sauce - \$5.25 Caprese Skewer, Balsamic Glaze - \$4.25

Cauliflower Bite, Chili Soy - \$2.95

Skinny Fries with Lemon Aioli - \$6.95