



# DOWNTOWN BALTIMORE OYSTER CELEBRATION WEEK

November 1<sup>st</sup>–6<sup>th</sup>



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

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

**Carpenter** New York Strip Steak with Hollandaise and Potato Hash

### WEEKEND BRUNCH

**Oyster Rockefeller Omelet with Spinach, Bacon, & Parmesan Cheese**

Presented by:



# CORKS

1026 SOUTH CHARLES STREET, 410.752.3810

Menu coming soon



# 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

Presented by:



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**

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, Roumalade 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 3<sup>rd</sup>, 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](http://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

Presented by:





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.**

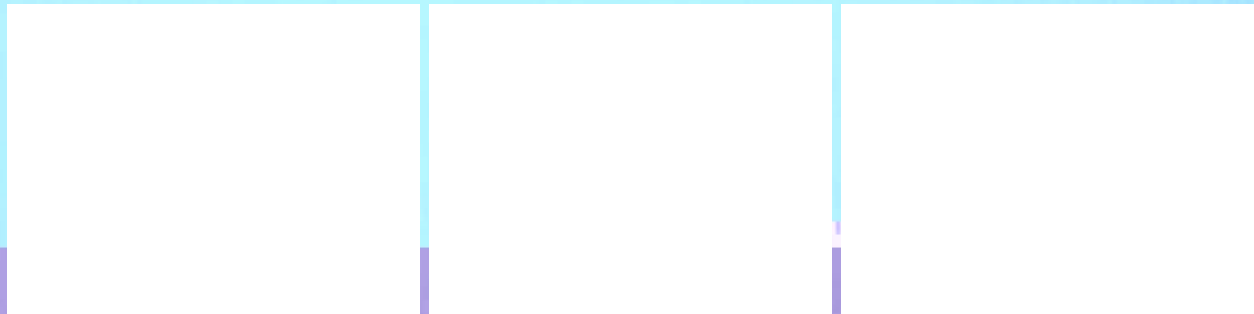
MAIN COURSES

**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: