

CORDELIA

20 FISHBAR 24

RESTAURANT WEEK | 3-COURSE *Choice of (1) Starter, (1) Entrée, and (1) Dessert* | \$65

RAW BAR

AVAILABLE À LA CARTE

Oysters on the Half-Shell SINGLE · 4 | ½ DOZEN · 23 | DOZEN · 42
choose one type or mix and match | GF

BELLE DU JOUR medium size, briny with a sweet finish
BOUTOUCHE BAY, NB

KATAMA BAY large size, slightly briny with a sweet finish
KATAMA BAY, MA

SPINNEY CREEK large size, plump in the shell with a briny finish
ELIOT, ME

WELLFLEET medium size, crisp with a very briny finish
WELLFLEET HARBOR, MA

Jumbo Shrimp Cocktail EACH · 4⁵⁰ | THREE · 13 | SIX · 25
GF

The Mermaid Shellfish Tower* 78
12 oysters, 6 jumbo shrimp, jumbo lump crab dijonnaise
GF

The Gilded Sea Shellfish Tower* 175
24 oysters, 12 jumbo shrimp, chilled lobster, jumbo lump crab dijonnaise
GF

STARTERS

CHOICE OF ONE

Hamachi Crudo* · 23
asian pear, purple shiso, yuzu kosho
vinaigrette, toasted sesame

Chicken Chermoula · 18
harissa-spiced yogurt
GF

Smoked Trout Roe Bump* · 15
briny, smoky & buttery roe over a crispy
rösti potato topped with creamy burrata
GF

Honeycrisp Apple & Celery Salad · 16
arugula, dates, pistachio, grafted clothbound
cheddar, hot honey vinaigrette
GF, VG

Rhode Island Calamari · 18
toasted fennel seed, aleppo oil
GF

Pinhais Sardines in Olive Oil · 15
peperonata, arugula, whipped butter, focaccia

Enhance Your Experience

AVAILABLE À LA CARTE

Pan Rustico *whipped butter, anchovy-olive oil* 9

Jumbo Lump Crab Gratin *whipped lemon-herb cream cheese, old bay, grilled sourdough* ... 22

Charred Sunchokes *fish sauce caramel, furikake, chives* | GF 8

Buried Brussels Sprouts *pecorino romano, hazelnuts, 'nduja honey* | GF 10

Charred Maitake Mushrooms *sherry vinaigrette, scallion, black garlic molasses* | GF VG 11

'Njuja Pork Butter Coal Roasted Oysters* *calabrian chili, parsley, grana padano* / GF 22

Miso Butter Coal Roasted Oysters* *toasted sesame, crispy shallot* / GF 22

ENTRÉES

CHOICE OF ONE

Chesapeake Bay Rockfish · 34
peas + beans, baby turnips, ham hock broth
GF

Whole Black Sea Bass · 42
cauliflower caponata, cauliflower purée,
arugula, basil, pine nuts
GF

Lemon-Rosemary Half Chicken · 36
swiss chard, cipollini onion, heirloom carrots,
sherry-brown butter sauce
GF

Iberico Pork Pluma* · 44
whipped sweet potato, blistered brussels sprouts,
charred scallion-caper vinaigrette, 8oz
GF

Georges Bank Scallops · 48
fregola sarda, lacinato kale, confit fennel,
shellfish broth

Warm Maine Lobster Roll · 36
foie gras mousse, fines herbes, french fries

DESSERT

CHOICE OF ONE

Warm Caramel
Apple Galette · 12
rosemary-butter crust,
charcoal ice cream

Banana Split · 11
vanilla, chocolate & strawberry ice creams,
hot fudge, salted caramel, candied walnuts,
whipped cream
GF

S'mores Chocolate
Bread Pudding · 12
burnt marshmallow,
graham cracker ice cream

GF | gluten-friendly VG | vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEASONAL COCKTAILS

Spiced Apple Sangria • 16

four roses bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove

LIGHT & BRIGHT

Caribbean Christmas • 15

stoli vodka, sorrel hibiscus liqueur, cointreau, simple, cranberry, lime

Golden Muse • 15

lucano limoncello, mt. defiance absinthe, lemon, q ginger beer

Autumn Sun • 16

barr hill gin, herbal honey (infused with parsley, sage, rosemary, and thyme), lime

REFRESHING WITH A KICK

Moonlight in Oaxaca • 16

corazón reposado tequila, giffard cacao, maple, blood orange oleo saccharum, lime, bittermens 'elemakule' tiki bitters

Fogcutter • 20

diplomatico 'mantuano' & smith + cross jamaican rums, bsc apple brandy, pierre ferrand dry curacao, giffard orgeat, lemon, lustau palo cortado sherry

Smoked Pearl • 17

maggie's farm pineapple rum, 400 conejos mezcal, pierre ferrand dry curacao, pineapple-jalapeno agave, lime

RICH & CREAMY

Courage Under Fire • 16

chai infused four roses bourbon, licor 43, espresso, vanilla, nutmeg

STIRRED & BOOZY

Black Magic • 16

el dorado 12 yr rum, smith + cross jamaican rum, mathilde crème de cassis, carpano punt e mes, maple, bittermens 'xocolatl' mole bitters, fee brothers orange bitters

The Dark Knight • 18

green river 'full proof' bourbon, nux alpina nocino, cascara, fee brothers, black walnut bitters

The Marquis • 23

sagamore 9yr 'cordelia' single barrel rye whiskey, trimbach poire william, st. george spiced pear, cocchi americano, bittermens 'xocolatl' mole bitters

HOT

Après-Ski • 15

four roses bourbon, rumple minze, house hot chocolate, bailey's whipped crème

NON-ALCOHOLIC

Ume Spritz • 13

aplos 'ease' na spirit, ume plum, oroblanco grapefruit, sea buckthorn

All Gas, No Brakes • 12

Lucano Amaro NA, Espresso, Maple, Blood Orange Oleo Saccharum

WINES BY THE GLASS

SPARKLING

Babbo 'Musaragno' Prosecco, Veneto, Italy, NV.....	14	50
Jansz Brut Rosé, Tasmania, Australia, NV.....	18	66
Drappier Brut, Champagne, France, NV.....	28	108

WHITE

Melon B Sauvignon Blanc, Jérémie Huchet 'Chapeau Melon' Loire Valley, France, 2023	13	46
Robola, Orealios Gaea 'R', Cephalonia, Greece, 2023.....	13	46
Grüner Veltliner, Steininger 'Classic', Kamptal, Austria, 2023.....	14	50
Riesling, Domaine Trimbach '360th Anniversary' Alsace, France, 2016	32	91
Ribolla Gialla/Friulano, Massican 'Annia', Napa Valley, CA, 2022	18	66
Chardonnay, Au Bon Climat, Santa Barbara, California, 2022	19	72
Chardonnay, Domaine Costal 1er Vaillons Burgundy, France 2022	31	130
Chardonnay, Domaine Larue St. Aubin 1er Les Cortons, Burgundy, France, 2022....	45	144
Riesling (Off-Dry), Heinz Eifel Kabinett, Mosel, Germany, 2022.....	14	50

ROSÉ

Domaine Triennes, Méditerranée, France 2023.....	14	50
Domaines Ott 'Château de Selle', Côtes de Provence, France, 2023.....	30	110

RED

Pinot Noir, Dierberg, Sta. Rita Hills, CA, 2021.....	21	80
Grenache/Syrah, Bois Boursan 'Le Petit Oursan', Rhone, France, NV	13	46
Cabernet Franc, Domaine du Pallus Chinon 'Messanges', Loire Valley, France, 2021	13	46
Mencia, Guimaro Ribeira Sacra, Galicia, Spain, 2023	14	50
Aglianico, La Capranera, Campania, Italy, 2022.....	15	54
Pinot Noir, Radio Coteau Dierke, Anderson Valley, CA, 2022.....	48	142
Nerello Mascalese, Passopisciaro 'Passorosso', Sicily, Italy, 2022	27	96
Cabernet Sauvignon, Burgess 'Contadina', Napa Valley, CA, 2018.....	23	88
Cabernet Sauvignon, Ashes & Diamonds No.2 Napa Valley, CA, 2022.....	36	130

BEERS & BEYOND

DRAFT BEER

Old Time Lager	8
EVO 'DelMarVa Pure Pils' Pilsner	10
Crooked Crab 'Haze For Daze'	
Pale Ale	10
Other Half 'Blue Crab'	
Double Dry Hopped Hazy IPA.....	10
Heavy Seas 'Loose Cannon'	
'American-Style' IPA	10
Guinness Stout	10

HARD SELTZER

High Noon Grapefruit.....	8.5
Bravazzi Blood Orange.....	8.5

BOTTLES & CANS

Miller High Life	7
Modelo.....	7
Port City 'Optimal Wit' Witbier.....	8
Stillwater 'Red Sauce' Italian Pilsner ..	12
Brasserie Dupont Saison	12
Triple Crossing 'Baby Falcon' Session IPA	12
Grimm 'Double Negative' Imperial Stout	14
Graft 'Farm Flor' Cider	10
Kit NA Brewing Blonde.....	8.5
NON-ALCOHOLIC	
Athletic 'Run Wild' IPA	8.5
NON-ALCOHOLIC	



HAPPY HOUR

Half-Price Oysters & Shellfish Towers

Sneaky Champagne Prices

Select Wines & Cocktails \$9

Miller High Life \$5

MON-FRI: 4-6PM | DAILY: 9PM-CLOSE