

WHALEY'S

BRUNCH MENU | April 2017

RAW BAR

- LITTLE NECK CLAMS | Chincoteague, VA 1.5 ea.
- POACHED SHRIMP | Bayou LaBatre, AL . . . 3 ea. / 6 for 16
- ANY 6 OYSTERS . . . 16 / ANY DOZEN OYSTERS . . . 30**
- RIVER KEEPERS | Topping, VA 2.75 ea.
- SEWANSECOTT | Hog Island, VA 2.75 ea.
- WAR SHORE | Chesapeake Bay, VA 2.75 ea.
- SEA STONE | Black Narrows, VA 2.75 ea.
- ANY 6 OYSTERS . . . 20 / ANY DOZEN OYSTERS . . . 40**
- WHALE BACK | Damariscotta River, ME 3.50 ea.
- HAMA HAMA | Hood Canal, WA 3.50 ea.

We give all of our used oyster shells to the Oyster Recovery Partnership, a non-profit that is working to improve the health of the Chesapeake Bay.

APPETIZERS

- DAY BOAT SCALLOP CRUDO | Ocean City, MD . . . 16
Fish Sauce Vinaigrette, Cara Cara Orange, Tomatillos, Benne Seeds
- FLUKE SASHIMI | Barnegat Light, NJ 17
Pickled Kumquat, Yuzu, Sweet Habaneros, Pineapple, Pink Peppercorn
- PINK SNAPPER CRUDO | Leigh, New Zealand 17
Passionfruit, Sea Beans, Espelette, Watermelon Radish
- BABY ARUGULA SALAD | Waynesboro, PA 11
Benne Seed Oil, Pickled Green Strawberries, Peanuts, Goat Feta
- MUSCAT GRAPE GAZPACHO | Santa Elena, Chile 13
Lime Creme Fraiche, Sea Beens, Fennel Pollen, Green Almond

We believe in full transparency in how we source our seafood. We work exclusively with purveyors that can trace the origin of every fish we use at Whaley's.

SEAFOOD TOWERS

Fresh Seafood Selection Changes Daily.

- SMALL | Serves 2 - 3 65
- MEDIUM | Serves 3 - 4 95
- LARGE | Serves 4 - 6 140

ENTREES

- BUTTERMILK PANCAKES | Oxnard, CA 16
Strawberries, Pistachios, Mascarpone, Maple Syrup
- SCALLOPS & GRITS | Ocean City, MD 21
Smoked Speck, Wilted Greens, Onion Jam, Roasted Peanuts
- CHICKEN FRIED OYSTERS | Chincoteague, VA 21
Buttermilk Biscuit, Chorizo Gravy, Sunny Side Up Eggs
- BLUE CATFISH SANDWICH | Chesapeake Bay, VA . . . 19
Watermelon Radish Kimchi, Sweet Soy Glaze, Served with Old Bay Chips

BRUNCH SPECIAL

Choice of ANY APPETIZER + ENTREE or ENTREE + DESSERT \$29
+ FIRST BLOODY MARY or MIMOSA \$5

SIDES

- CRISPY HASH BROWNS 7
Romesco, Caramelized Cipollinis, Chives
- HEIRLOOM BABY CARROTS | Waynesboro, PA 9
Sorghum Glaze, Fresno Peppers, Hazelnuts
- SAUTEED SEASONAL GREENS 7
Roasted Garlic, Pickled Mustard Seeds
- TWO FARM EGGS, ANY STYLE 5

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.