

# WHALEY'S

DINNER MENU | April 2017

## From the Raw Bar

### SEAFOOD TOWERS

Fresh Seafood Selection Changes Daily.

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

### OYSTERS & CO.

- 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**
- HAMA HAMA | Hood Canal, WA . . . . . 3.50 ea.

### CRUDOS

- PINK SNAPPER | Leigh, NZ . . . . . 17  
Passionfruit, Sea Beans, Espelette,  
Watermelon Radish
- FLUKE SASHIMI | Barnegat Light, NJ . . . . . 17  
Pickled Kumquat, Yuzu, Sweet Habaneros,  
Pineapple, Pink Peppercorn
- DAY BOAT SCALLOP | Ocean City, MD . . . . . 16  
Fish Sauce Vinaigrette, Cara Cara Orange,  
Tomatillos, Benne Seed

## From the Kitchen

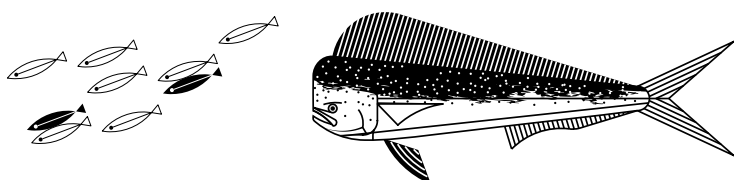
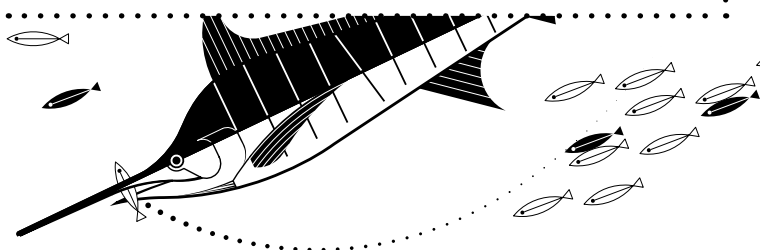
### SEASONAL PLATES

- BABY ARUGULA SALAD | Waynesboro, PA . . . . . 12  
Benne Seed Oil, Pickled Green Strawberries,  
Peanuts, Goat Feta
- MUSCAT GRAPE GAZPACHO | Santa Elena, Chile . . . . 14  
Lime Creme Fraiche, Sea Beans, Fennel Pollen,  
Green Almond
- HEIRLOOM BABY CARROTS | Waynesboro, PA . . . . . 10  
Sorghum Glaze, Fresno Peppers, Hazelnuts
- SEASONAL GREENS | Waynesboro, PA . . . . . 9  
Roasted Garlic, Pickled Mustard Seeds, Lemon
- CLAMS "CASINO" | Cape Cod, MA . . . . . 14  
Chorizo, Red Peppers, Croutons, Parmigiano
- LAVENDER GRITS | Anson Mills, SC . . . . . 10  
Sweet Onion Jam, Virginia Peanuts
- ASPARAGUS SALAD | Waynesboro, PA . . . . . 14  
Cured Egg Yolk, Creme Fraiche, Pink Lemon,  
Smoked Speck, Wild Foraged Greens, Pistachio
- SEARED DAY BOAT SCALLOPS | Ocean City, MD . . . 19  
Farro, Roasted Beets, Caramelized Onion Puree, Vincotto
- BRAISED PORK BELLY | Moneta, VA . . . . . 18  
Sweet Potatoes, Hot Pepper Jam,  
Pineapple Mostarda
- PAN SEARED HALIBUT | Yakutat, AK . . . . . 28  
Fregola Sarda, English Peas, Wild Wood Sorrel,  
Charred Ramp Salsa Verde
- HAND CUT PAPPARDELLE | Moneta, VA . . . . . 22  
Braised Pork Shank, Fava Beans, Wild Spring Onion,  
Black Trumpet Mushrooms
- TASMANIAN SEA TROUT | Davenport, Tasmania . . . . 25  
Beluga Lentils, Yukon Gold Potato,  
Royal Trumpet Mushroom, Bacon Cream
- ROASTED SPRING LAMB | Elysian Fields, PA . . . . . 29  
Couscous de Maiz, Golden Raisins, Pickled Cauliflower,  
Stinging Nettle Pesto

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.

### FAMILY STYLE

- SEAFOOD RISOTTO . . . . . 35 / 60  
Vadouvan, Coconut, Thai Basil, Fresno Chili
- WHOLE FRIED FISH . . . . . MP  
Fish Sauce Stir Fry, Lentils, Ginger Aioli



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.

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