

WHALEY'S

DINNER MENU | July 2017

SEAFOOD TOWERS

SMALL 65
Serves 2 - 3 ppl

MEDIUM 95
Serves 3 - 4 ppl

LARGE 140
Serves 4 - 6 ppl

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.

OYSTERS & CO.

LITTLE NECKS Chincoteague, VA 1.50 ea.	SHRIMP Bayou LaBatre, AL 3 ea. / six for 16
ANY HALF DOZEN 16 / ANY DOZEN 30	
RIVER KEEPERS Topping, VA 2.75 ea.	WAR SHORE Chesapeake Bay, VA 2.75 ea.
TANGIER ISLAND Tangier Island, VA 2.75 ea.	BATTLE CREEK Tom's Cove, VA 2.75 ea.
ANY HALF DOZEN 20 / ANY DOZEN 40	
WHALE BACK Damarsicotta River, ME 3.50 ea.	COOPER'S POINT Eld Inlet, WA 3.50 ea.

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.

SEASONAL PLATES

DAY BOAT SCALLOP CRUDO Ocean City, MD 16 Fish Sauce Vinaigrette, Valencia Orange, Tomatillos, Benne Seed, Cilantro	WILD KING SALMON CRUDO Bristol Bay, AK 16 Rainier Cherries, Sorrento Lemon, Trout Roe, Pickled Chanterelles
BABY ARUGULA SALAD Waynesboro, PA 13 Benne Seed Oil, Pickled Green Strawberries, Peanuts, Goat Feta	CHILLED CORN SOUP Waynesboro, PA 13 Maryland Crab, Pickled Ramps, Fresno Chili, Lime, Sea Urchin Panna Cotta
SEARED WAHOO Dulac, LA 16 Togarashi, Golden Raisins, Tempura Sea Beans, Lime Creme Fraiche, Nasturtium	SUMMER SQUASH ROULADE Waynesboro, PA ... 14 Sheep's Milk Ricotta, Onion Jam, Madras Curry Aioli, Crispy Squash Blossom
BRAISED CALAMARI Point Judith, RI 18 Fregola Sarda, Heirloom Tomatoes, Basil, Calabrian Chili, Sourdough Croutons, Bottarga	CLAMS "CASINO" Cape Cod, MA 15 Chorizo, Roasted Red Peppers, Croutons, Parmigiano Reggiano
TEMPURA SOFT SHELL CRAB Chesapeake Bay, MD ... 20 Kimchi Mayo, Pickled Red Onion, Baby Lettuces, Pickled Mustard Seeds	SEARED DAY BOAT SCALLOPS Ocean City, MD ... 19 Anson Mills Farro, Roasted Beets, Cipollini Onion, Cherry Agrodolce
SEARED SPANISH MACKEREL Panama City, FL ... 22 Beluga Lentils, Abalone Mushroom, Radicchio, Miso Soy Glaze	GRILLED PORK LOIN Moneta, VA 25 Carolina Rice Grits, Chanterelle Mushrooms, Baby Corn, Hot Pepper Jam, Peach Mostarda

FAMILY STYLE

SEAFOOD RISOTTO 35 / 60 Vadouvan Curry, Coconut, Crispy Thai Basil, Pickled Fresno Chili	WHOLE GRILLED FISH MP Baby Romaine, Smoked Fava Bean Hummus, Tabbouleh, Pickled Vegetables
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*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.