

BRINE

1359 H Street, NE. Washington, DC 20002

East Coast

BLUEPOINT 1/2 Dz. \$14 Dz. \$24
"Norwalk Island, CT"

Profile: Medium Salinity, springy meat, light mineral Finish. Size 3.50"

CHINCOTEAGUE 1/2 Dz. \$14 Dz. \$24
"Chincoteague, VA"

Profile: A sharp and Distinct Brine with mild earthy Finish. Size 3.25"

RAPPAHANNOCK 1/2 Dz. \$14 Dz. \$24
"Topping, VA"

Profile: Lightly salty with easily distinguished cream or butter and a pleasant slight minerality Common. Size 3"-4.25"

Raw Bar

JUMBO SHRIMP COCKTAIL 2.50 each

SEAFOOD TOWER SMALL 40

3 Oyster, 6 Mussels, 3 Jumbo Shrimp Cocktail, Ceviche, 1/2 Lobster

SEAFOOD TOWER LARGE 75

6 Oyster, 12 Muss, 6 Jumbo Shrimp Cocktail, Ceviche, Whole Lobster

Starters

OYSTERS ROCKEFELLER (3pc) 10
Broiled, Spinach, Parmesan, Bread Crumbs

BOURBON STREET OYSTERS (3pc) 10

Broiled, Andouille Sausage, Red Pepper Corn Succotash, Parmesan, Corn Bread Crumble

CORN MEAL CRUSTED OYSTERS (5pc) 12

Served With Old Bay Aioli

CRAB COCKTAIL 18

Jumbo Lump Blue Crab, lightly tossed in a traditional Louis Sauce

TUNA TARTARE 18

#1 Grade Sushi Tuna, Avocado, Cucumber, With a Sesame Ginger Dressing

CALAMARI 15

Fresh Rhode Island Squid, Grilled or Flash Fried

CEVICHE 15

Gulf Shrimp, Fresh Calamari, Fresh Catch Fish, Lime. Served with Tortilla Chips

BBQ COLOSSAL SHRIMP (4pc) 15

Served With Lime Chili Butter

CRISPY POPCORN SHRIMP 14

Cornmeal Dusted Gulf Shrimp. Served with Lemon Aioli

CRAB CAKE MKT price

One Sautéed Jumbo Lump Blue Crab with Remoulade Sauce

Oysters West Coast

KUSSHI 1/2 Dz. \$27 Dz. \$50

"Deep Bay, Vancouver Island, BC (Canada)"

Profile: deep cups with meaty flesh and a very clean, delicate flavor. Size up to 2.5"

Soup & Salad

CRAB & CORN CHOWDER 10

SUMMER TOMATO 13

Local Heirloom Tomatoes & Peaches with French Feta and Honey Vinaigrette

COASTAL CHOPPED 9

Mixed Greens, English Cucumber, Fresh Corn, Grape Tomato, Brioche Crouton, and Herbed Buttermilk Dressing

Add bacon 1.00

Add Monterey Jack cheese 1.00

CAESAR 9

Romain Hearts, Grape Tomatoes, Reggiano Cheese Add Grilled Shrimp 10

Sandwiches

BRINE BURGER 14

Butchers Blend Certified Angus Beef, Lettuce, Tomato, Brioche Bun, House Pickle
Add Vermont Cheddar 2
Add Smoked Bacon 2.50

NEW ENGLAND LOBSTER ROLL 28

Lobster, Mayo, Scallion, Split Top Brioche Roll

PO'BOY 16

Choice of Oyster or Shrimp
French Baguette, Creole Remoulade, Shredded Lettuce, Tomato

CRISPY FISH SANDWICH 15

Beer Battered Fresh Cod, Lettuce, Tomato, Onion, Pickle, Tarter Sauce

Kids Menu

(All Served with Shoestring Fries, Soda/Juice)

FISH STICKS 10

CRISPY SHRIMP 10

Breaded Shrimp lightly fried, Served with Cocktail Sauce

HAMBURGER 12

Butchers Blend Angus Beef, Brioche Bun

Featured

RASPBERRY POINT 1/2 Dz. \$18 Dz. \$34
"New London, PEI (Canada)"

Profile: Springy Meat with gentle brine. Size 3.25"

GLACIER BAY 1/2 Dz. \$18 Dz. \$34
"Bedec Bay, NB, (Canada)"

Profile: It's soft and plump flesh, presents a vivid, well defined flavor, with subtle fruity pear-like overtones. Size 3"-3.5"

Steamers

PEEL 'N' EAT (HOT) 1/2 lb 14 1 lb 26

CLAMS Half 14 Full 25

Steamed, served with Garlic Drawn Butter

Mussels

PROVENCAL SM 12 LG 20

PEI Mussels, White Wine, Shallot, Garlic, Tomato

TRUFFLED MUSHROOM SM 17 LG 28

PEI Mussels, Shitaki Mushroom, Applewood Bacon, Truffle Cream

LOBSTER SM 19 LG 30

PEI Mussels, Lobster Bisque, Lobster Meat, Baby Gulf Shrimp

Entree

SHRIMP LINGUINI 24

Wild Gulf Shrimp, Blistered Tomato, Garlic, Calabrian Chili, White Wine

LOW COUNTRY 26

Wild Gulf Shrimp, Littleneck Clams, PEI Mussels, Andouille Sausage with Corn Pepper Succotash, Seafood Broth.

DAILY FRESH CATCH MKT price

Ask Server For Details

9 oz. USDA Prime NY Strip 29

Charbroiled with Herbed Compound Butter. Served with Mashed Potatoes and Seasonal Vegetables

BBQ BABY BACK RIBS 28

Hickory Smoked. Served with Shoestring Potatoes & Coleslaw

CRAB CAKE PLATTER MKT price

(2) Sautéed Jumbo Lump Blue Crab. Served with Shoe String Fries, House Coleslaw, Remoulade

Dessert

KEY LIME PIE PARFAIT 7

Sides

Shoestring Fries - 5 | Coleslaw- 5 | Seasonal Vegetable - 5

Mashed Potato - 5 | Steamer Russet Herbed Potatoes - 5

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

A service charge of 20% will be added to parties of 6 or more

Draft Beer

BLUE POINT "TOASTED HEAD LAGER" 8 Patchogue, NY, ABV: 5.5%
DOGFISH HEAD "60 MINUTE IPA" 8 Milton, Delaware, ABV: 6%
ALLAGASH WHITE 8 Portland, ME, ABV: 5.2%
STELLA ARTOIS 8 Belgium, ABV: 4.8-5.2%

Beer Cans

LAGUNITAS "LITTLE SUMPIN" ALE, CA	7
DC BRAU "CORRUPTION" IPA, DC	7
MILLER "LIGHT" PILSNER, WI	5
HELLBENDER "BARE BONES" KOLSCH STYLE ALE, DC	7
MODELO "ESPECIAL" PILSNER, MX	5
3 STARS PEPPERCORN SAISON ALE, DC	7

White

	GL	BT
RAATS Chenin (Pineapple, Green Melon) 2019, S. Africa	10	36
ELK COVE Pinot Gris (Green Apple, Zest) 2018, OR	15	52
GARD Riesling (Apricot, Mineral, Honey) 2013, WA	15	52
CLAUDE BRANGER Muscadet -Melon (Lemon, Sea Salt, Spice) 2018, France	11	40
NALS MARGEID Gewurztraminer (Herbs, Cloves, Rose Petal) 2018, Italy	12	48
BETTER HALF Sauvignon Blanc (Grapefruit, Nectarine) 2019, New Zealand	12	38
TRECINI Sauvignon Blanc (Lemon Zest, Gooseberry) 2016, CA	15	56
CHAMISAL Chardonnay (Clean, Citrus, Passionfruit) 2018, CA	11	40
CAMEL & JOSEPH VILLA BLANCHE Chardonnay (Tropical Fruit, Sweet Oak) 2016, France	15	52

Brine Cocktails

HEMINGWAY DAQUIRI 13 Bacardi Rum, Grapefruit Juice, Lime Juice, Marachino Liqueur
MOSCOW MULE 13 Titos Vodka, Ginger Beer, Fresh Lime
BRINE' RITA 13 Sauza Tequila, Cointreau, Fresh Lime
HAMMOCK 13 Hendrick's Gin, Lemon, Cucumber, Soda
DARK' N STORMY 13 Goslings Black Seal Rum, Fresh Ginger Beer
PIMM'S CUP 13 Pimm's #1 Liqueur, Ginger, Cucumber, Fruit, Mint
INDIAN SUMMER 13 Buffalo Trace Bourbon, Limoncello, Lemon Juice, Apricot Jam

Red

	GL	BT
JAMES BRYANT HILL Pinot Noir (Raspberry, Light Currant) 2017, CA		37
VINUM CELLARS Pinot Noir (Blackberry, Strawberry, Hint Clove) 2017 CA	11	40
FINCA LA ESTACADA Tempranillo, Cabernet, Syrah (Plum, Fennel, Oak) 2016, Spain		45
SAINT COSME COTE DU RHONE Syrah (Blueberry, Smokey, Rose) 2019, France		40
FOUR SISTERS Shiraz (Blackberry, Plum, White Pepper) 2017, Australia		40
FELINO Cabernet Sauvignon (Dewberry, Blackberry, Black Pepper) 2018, Argentina	12	48

Rose/ Sparkling Champagne

	GL	BT
WHISPERING ANGEL Rose (Strawberry, Tart, Dry) France, 2019	15	55
ZARDETTO CUVEE SPARKLING Chardonnay, Muscat (peach, pears, elderflower) N/V, Italy		30
BELLE JARDIN BLANC SPARKLING Chenin Blanc (Floral Aromas, Toasty Finish) N/V, France	10	32
GRAHAM BECK BRUT SPARKLING Chardonnay, Pinot Noir (Limey, Creamy) N/V, S. Africa		55
VEUVE CLICQUOT "YELLOW LABEL" Brut, Epernay NV, France		90
VEUVE CLICQUOT "ROSÉ" Brut, Epernay NV, France		145
MOET & CHANDON "IMPERIAL" Brut, Epernay, NV, France		90
MOET & CHANDON "NECTAR IMPERIAL ROSE" Semi-Sweet, Epernay, NV, France		125
MOET & CHANDON "ROSE IMPERIAL" Brut, Epernay, NV, France		145
KRUG GRAND CUVEE Brut, NV, France		275

**Happy Hour
Every Day
5-7pm**

**Daily
Specials**

Monday - 1/2 Off All Bottle Wines | Tuesday - All Night Happy Hour Oysters |
Wednesday - Whole Maine Lobster

202-591-1739

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