DNRW
DOWNTOWN NORFOLK RESTAURANT WEEK

NORFOLK SEAFOOD CO. & OYSTER BAR
111 TAZEWELL ST.

$45 Dinner

FIRST COURSE

She Crab Bisque
Jumbo Lump Crab & Sherry

Raw Oysters
Four Oysters served on the Half Shell

New England Clam Chowder
Clams, Bacon, Potatoes, Cream

Oysters Rockefeller
Baked Oysters with Spinach, Bacon, Onions, Parmesan

House Salad
Carrots, Red Onion, Tomatoes, Cucumbers, Croutons, Shredded Cheese

Shrimp Basket
Butterflied Fried Shrimp, Pickled Pepper Slaw, Citrus Togarashi Aioli, Cocktail Sauce

Country Caesar
Crisp Romaine, Corn Bread Croutons, Pickled Fresno Peppers, Roasted Corn, Parmesan

Hot Honey Brussels
Chopped Bacon, Dried Cherries, Goat Cheese, Toasted Sunflower Seeds, Hot Honey

Fried Oysters
Pickled Pepper Slaw, Sweet & Spicy Aioli

Deviled Eggs
Trout Roe & Dill

SECOUND COURSE

Blackened Salmon Oscar
Béarnaise, Jumbo Lump Crab, Buttered Fingerling Potatoes, Asparagus

Seafood Jambalaya
Shrimp, Scallops, Andouille Sausage, Chicken, Peppers, Onions, White Rice

Peri Peri Chicken Penne
Romesco Cream Sauce, Blistered Pearl Onions, Roasted Red Peppers, Spinach, Parmesan

Pub Steak Gnocchi
Guinness Blue Cheese Cream Sauce, Marinated Flank Steak, Caramelized Onion, Peas, Sun-Dried Tomato, Gorgonzola Crumble

Shrimp & Grits
Ancho Chili Spiked Stone Ground Grits, Chorizo Sausage, Grilled Red Cabbage, Smoked Pimento & Corn Relish, Tabasco Cane Syrup

Fried Catfish
Stone Ground Grits, Braised Collards, Key Lime Remoulade

Coastal Harvest Salad
Togarashi Grilled Salmon, Maple Tahini Vinaigrette, Roasted Butternut Squash, Arugula, Aged Goat Cheese, Candied Ginger, Red Onion, Crispy Rice Crackers

Seafood Cobb Salad
Blackened Shrimp, Scallops & Tuna with Bacon, Boiled Egg, Tomatoes, Blue Cheese & Honey Mustard

Vegan Curry
Red Curry Coconut Sauce, Rice, Zucchini, Peppers, Onions, Squash, Cilantro, Chilis, Arugula

THIRD COURSE

Sorbet, Bread Pudding, Choclate Mousse, Ice cream