

The ELEANOR

BOWLING LOUNGE, BAR & GRILLE

RAW BAR

\$1 OYSTERS ALL DAY TUESDAYS

TREEHORN PLATEAU* 59

1/2 dozen oysters, 1/2 dozen clams, 1/2 Maine lobster, 3 cocktail shrimp, mussel ceviche

MIDDLENECK CLAMS* 4/6.5/14

Plantation Creek, VA

SHRIMP COCKTAIL 21

five jumbo gulf shrimp, lemon, cocktail sauce, brown butter

RAW OYSTERS* 7.5/14.5/29

ask your server for today's selections

CHIPS & CAVIAR 35

potato chips, sour cream ranch, garnishes

BEEF TARTARE 11

shallot, caper, mustard, grilled bread

ARCTIC CHAR CRUDO 11

white soy, lemon, chili sauce, miso, cilantro, scallion

APPETIZERS

SEAFOOD CHOWDER 7/9

clams, shrimp, bacon, onion, potato, lobster stock, sherry, black pepper. garnished with chive oil, oyster crackers

G. TSO CHICKEN WINGS 12 g

with Japanese cowboy sauce

(or choose: honey-dijon, house hot sauce, old bay)

WARM CHICKPEA & HERB PESTO 11 v

chili sauce, flat bread, lemon, evoo, sea salt

OVEN ROASTED MUSSELS 12

choose: spicy tomato - white wine & garlic - dijon cream served with baguette - add fries +5

FANCY NACHOS 11 vg

tortillas, pico, crema, cotija, radish, cilantro, lime, black bean puree add shrimp +8; brisket +5; pulled chicken +4; chorizo +3

HUSHPUPPIES ELOTE LOCO STYLE 9 v

chilis, lime, cilantro, cotija cheese, spicy mayo

WOOD FIRED FLATBREADS 11

Salami - tomato sauce, mozz, grana, arugula, evoo

Mushroom - grana padano, mornay, basil, garlic chips v

Spicy BLT - mozz, tomato sauce, jalapenos, bacon, garnished with a mini caesar salad

BBQ SHRIMP 15 g

BBQ spice, chilis, beer, cilantro, garlic butter, lime, baguette

FRITTO MISTO 15

calamari, shrimp, sausage, cherry peppers, bok choy, lemon served with remoulade & marinara

PORK & SHRIMP DUMPLINGS 13

cilantro, lime, chili sauce, black vinegar, garlic, green onion

SANDWICHES

Your choice: fries, salad, chips

THE BURGER* 15

custom blend, american & cheddar cheese, lettuce, red onion, pickles, house special sauce - add bacon +1; egg +1

LOADED HOT DOG 13

Kimchee - mayo, furikake, scallions, cilantro

Sauerkraut - mustard, celery salt, sweet drop peppers

Chili - meat sauce, shallot, cheddar, green onion

SPAGHETTI SANDWICH 12** v

baguette, tomato sauce, grana, butter, carbs

LOBSTER ROLL 26

Mayo or Butter, pickled shallot & fennel slaw

PO' BOY ÉTOUFFÉE 21

crispy shrimp or oysters, tomato, lettuce, pickles

SPICY FRIED CHICKEN SANDWICH 14

pickle brined, buttermilk battered, crunchy slaw, dill pickle

SMOKED TURKEY CLUB 14**

bacon, onion jam, sourdough, lettuce, tomato, mayo, cheddar & swiss

REUBEN OR RACHEL 15**

corned beef or turkey, marble rye, sauerkraut, swiss, russian dressing, pickles

BEET, MUSHROOM & OAT BURGER 14 v

whole grain mustard aioli, lettuce, tomato, red onion

SALADS

Add chicken thigh +4; steak +9; shrimp +11; arctic char +9

BEET & ARUGULA SALAD 9 vg

citrus, fennel, herbed crema, pomegranate

GREEK 11 vg

feta, red onion, olives, tomato, cucumber

FRIED OYSTER & FRISÉE 17

tomato, bacon lardons, radish, pickled egg, bacon vinaigrette, fresh herbs

BABY KALE & DELICATA SQUASH 11 vg

mint, watercress, golden raisins, spiced pecan, sherry vinaigrette

CAESAR 9

romaine, white anchovy, crouton, grana padano

**1/2 SANDWICH & CUP OF SOUP OR SIDE SALAD 9

ENTREES

SHELLFISH STEW 27 g

tomato broth, clams, mussels, shrimp, lobster, fennel, herbs, grilled bread - add pasta +5

COULOTTE STEAK* 26 g

grilled bok choy, home fries, house steak sauce & garlic butter

EGGPLANT PARM 15 vg

tomato sauce, grana, herb pesto, handcut pasta

CHICKEN TWO WAYS 21

crispy leg & thigh, roasted breast, caramelized onion broth, braised greens

WOOD-FIRED ARCTIC CHAR 26 g

lentils, mirepoix, cauliflower mash, miso

LINGUINE & CLAMS 16

served over garlic grana flatbread

CRISPY LAMB SHANK 24 g

white bean stew, hunter's sauce, mushroom, raisins, gremolata

SIDES

BOK CHOY 7 vg

soy, gochugaru, furikake

SEARED SQUASH 7 vg

watercress, herb butter, calabrian chili

ROASTED CAULIFLOWER 7 vg

lemon, raisins, thyme, garlic

SWEET POTATO TOTS 7 vg

chili-lime mayo, BBQ spice

WOOD FIRED MUSHROOMS 7 vg

garlic, evoo, breadcrumb, parmesan

CUCUMBER KIMCHEE 7 g

fish sauce, garlic, green onion, sesame

SNACKS

WHITE CHEDDAR POTATO CHIPS 4 vg

MARINATED OLIVES 5 vg

BBQ SPICED NUTS 5 vg

CHILI CHEESE FRIES 7 g

HANDCUT FRIES 5 vg

SOUP OF THE DAY 7/9

v = is, or can be made vegetarian/vegan

g = is, or can be made gluten free

Please alert your server to any dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WE ARE ABLE TO SPLIT CHECKS FOR GROUPS OF 8 OR LESS, THANK YOU. • 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.