

MOXY HOTEL
1011 K STREET NW, WASHINGTON DC

PARLOUR

VICTORIA

Appetizers

DEVEILED EGGS

bacon, chive, truffle, espelette - 14

YELLOWFIN TUNA POKE*

avocado, scallion, soy ginger dressing, radish, chili oil - 26

CEVICHE*

avocado, tomato, aji amarillo, red onion - 22

FRIED OYSTERS

local oysters served with old bay remoulade - 4PC 18

FRIED LOBSTER TAIL

honey-butter, lavender salt - 25

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, with celery, carrots & baguette - 32

OYSTERS ROCKEFELLER

creamed spinach, fennel, pernod, gruyère cheese - 4PC 18

GRILLED OYSTERS

maitre'd butter, parmesan cheese - 4PC 18

MOULES FRITES

blue mussels with your choice of broth accompanied with baguette & boardwalk fries - 28

BEER MUSSELS

coppa picante, tomato, red onion, spicy beer broth

MAITRE'D

garlic white wine, maitre'd butter

CRAWFISH MAC & CHEESE

amish pepper cheese, aged gouda, caramelized sweet onion - 18

CHARCUTERIE & CHEESE

Daily Rotation of Chef's Artisanal Charcuterie and Cheeses

GRAND - 29 PETIT - 16

Shellfish TOWER

ROYAL

18 OYSTERS	18 MUSSELS	2 KING CRAB LEGS
18 CLAMS	8 SHRIMP COCKTAIL	2 TUNA POKE
MAINE LOBSTER	2 CEVICHE	

295

GRAND

12 OYSTERS	6 SHRIMP COCKTAIL	1 TUNA POKE
12 CLAMS	12 MUSSELS	1 KING CRAB LEG
MAINE LOBSTER	1 CEVICHE	

195

PETIT

8 OYSTERS	8 MUSSELS	MAINE LOBSTER
8 CLAMS	6 SHRIMP COCKTAIL	

95

Served with Traditional Sauces & Garnish

ARTISANAL CAVIARS

SIBERIAN STURGEON

deep mahogany color, small to medium grain - 68

MALOSSOL OSSETRA

amber color, nutty flavor, buttery - 95

SOUP & SALAD

Chicken +5 • Shrimp +8 • Salmon +8 Lobster +18

CHICKEN & SAUSAGE GUMBO

andouille sausage, applewood smoked bacon, chicken, rice - CUP 9 BOWL 15

CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry - CUP 9 BOWL 15

CLASSIC CAESAR

baby gem lettuce, parmesan reggiano, croutons - 15

COBB SALAD

baby gem lettuce, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, croutons, buttermilk ranch dressing - 19

BURRATA SALAD

heirloom tomatoes, arugula pesto, herb crouton - 19

From the Sea

HAKE FISH N' CHIPS

homemade tartar sauce, handcut fries - 28

SEARED ROCKFISH

mussels, pancetta potato gnocchi, sea beans, buttered leek brodo - 45

MAINE LOBSTER ROLL

drawn butter, chives, celery leaf, toasted split top bun, choice of spring salad or fries - 39

GRILLED VERLASSO SALMON

romanesco, trumpet mushroom, kumquat, brown butter cauliflower purée - 40

DIVER SEA SCALLOPS

lobster & butter grits, fennel citrus salad, smoked tomato beurre blanc - 55

MARYLAND CRAB CAKES

mixed baby greens, old bay remoulade
SINGLE 32 DOUBLE 64

FROM THE LAND

EASTERN SHORE FRIED CHICKEN

choice of original or spicy nashville free range chicken fried in house batter served with sweet corn pudding or fries - HALF CHICKEN 28 WHOLE CHICKEN 49

WAGYU FLAT IRON STEAK FRITES

parmesan truffle fries, au poivre sauce - 55

8oz BLACK ANGUS PRIME FILET

twice baked potato with bacon, ginger-honey carrots, port wine bordelaise - 58 | ADD CRAB IMPERIAL +15

VICTORIAN BURGER

prime angus, white cheddar, bread & butter pickles, lettuce, tomato, onion, churchill sauce, choice of fries or side salad - 19



MKT

SIDES

SWEET CORN PUDDING - 12

LOADED CRAB FRIES - 16

HONEY SRIRACHA BRUSSELS - 12

CHARGILLED BROCCOLINI - 14

SHELLS N' CHEESE - 12

***Raw Facts.** Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health. **Allergies.** Please alert your server of any food allergies.
Gratuity. A customary gratuity of 20% will be added to parties of 8 or more guests.

