

MOXY HOTEL
1011 K STREET NW, WASHINGTON DC

PARLOUR

VICTORIA

Appetizers

DEVEILED EGGS

bacon, chive, truffle, espelette - 14

SCALLOP CRUDO*

pickled mustard seed, radish, avocado, cucumber broth - 19

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

pimento cheese, caramelized sweet onion - 26

CHARCUTERIE & CHEESE

Daily Rotation of Chef's Artisanal Charcuterie and Cheeses

GRAND - 29 PETIT - 16

Shellfish TOWER

ROYAL

18 OYSTERS
18 CLAMS
MAINE LOBSTER

18 MUSSELS
8 SHRIMP COCKTAIL
2 CEVICHE

2 KING CRAB LEGS
2 TUNA POKE

295

GRAND

12 OYSTERS
12 CLAMS
MAINE LOBSTER

6 SHRIMP COCKTAIL
12 MUSSELS
1 CEVICHE

1 TUNA POKE
1 KING CRAB LEG

195

PETIT

8 OYSTERS
8 CLAMS

8 MUSSELS
6 SHRIMP COCKTAIL

MAINE LOBSTER

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

WATERMELON SALAD

pickled melon rind, goat cheese, blood orange, watermelon vinaigrette - 15

Due to the increased operational costs of doing business in Washington D.C., a 3.5% surcharge will be added to your bill. This is not a tip and does not go to employees. We appreciate your understanding.

***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.

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

maque choux, smoked ginger lemon curd, sweet corn purée - 38

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

BLACK ANGUS PRIME FLAT IRON

parmesan truffle fries, au poivre sauce - 39

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

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

BLACKENED GROUPER

gullah crab rice, green tomato chow chow, charred onion - 55



MKT

SIDES

SWEET CORN PUDDING - 12

LOADED CRAB FRIES - 16

HONEY SRIRACHA BRUSSELS - 12

CHARGRILLED BROCCOLINI - 14

GULLAH CRAB RICE - 16

