

# 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

## 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

## CHARCUTERIE & CHEESE

Daily Rotation of Chef's Artisanal Charcuterie and Cheeses

GRAND - 29    PETIT - 16

## 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

### CHILLED CUCUMBER SOUP

buttermilk granita, fresh dill - 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

### GRILLED VERLASSO SALMON

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

### BLACKENED GROUPER

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

### SHRIMP PO'BOY

crispy rock shrimp, nola bbq aioli, lettuce,  
tomato, pickles - 22

### FRIED OYSTER PO'BOY

southern giardiniera, comeback sauce,  
lettuce, tomato - 24

## FROM THE LAND

### SOUTHERN FRIED CHICKEN SANDWICH

alabama white bbq, lettuce, tomato, green tomato chow chow - 22

### 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

### MARYLAND CRAB CAKES

mixed baby greens, old bay remoulade  
SINGLE 32 DOUBLE 64

### NASHVILLE HOT CATFISH SANDWICH

celery apple slaw, b&b pickles, lettuce,  
tomato - 18

### MAINE LOBSTER ROLL

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

## Live LOBSTER

live maine lobster served  
with drawn butter

MKT

## SIDES

SWEET CORN PUDDING - 12

LOADED CRAB FRIES - 16

HONEY SRIRACHA BRUSSELS - 12

CHARGRILLED BROCCOLINI - 14

GULLAH CRAB RICE - 16

