

RAWBAR Import Oysters



Citrus Oyster
Served with citrus dressing
\$3.00 - \$9.00



French Chives/Potato
Served with French chives & potato
\$3.00 - \$9.00



Caviar
Served with caviar
\$3.00 - \$9.00 - \$12 to \$1,000



The Raw Bar House
Served with house dressing
\$3.00 - \$9.00



California
Served with house dressing
\$3.00 - \$1,000
\$4.00 - \$1,500



Caviar
Served with caviar
\$3.00 - \$1,000 - \$1,500



Fish House
Served with house dressing
\$3.00 - \$1,000
\$4.00 - \$1,500



Seasoned Wine
Served with house dressing
\$3.00 - \$1,000 - \$1,500



Blue File Oyster
Served with house dressing
\$3.00 - \$1,000
\$4.00 - \$1,500



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Ice Seafood Platter with Lobster

2,850.-

4,650.-

→ Fresh Imported Oysters

→ Live Beacher Mussels

→ Multiple wild scallop varieties

SALAD

6. Greens

→ Assorted greens / herbology vinaigrette

7. Grilled Seafood Salad

→ Baby lettuce / Teriyaki cream dressing

SOUP

8. Mediterranean Seafood Soup

9. Lobster Bisque with Crab meat

10. Mushroom Soup

→ Fresh herbs, fresh ground nut & thyme/pepper

CEVICHE

(Spicy style salad with citrus dressing)

4. Tuna

5. Hokkaido Wild Scallops

APPETIZERS

1. Steamed Alaskan Crab

2. Calamari

3. Escargots

→ Extra Spicy Herb Butter

→ House Specialty

4. Battered Oysters

5. Fish & Chips

6. Crispy Boneless Chicken

→ Citrus Sauce

7. Classic Maryland Crab Cake

→ House Specialty

8. Spaghetti Casserole & Bacon

9. Angel Hair Meatloaf

→ Grilled Hokkaido Scallops

10. Angel Hair Jumbo Lump Crab, Teriyaki

11. Spaghetti, Prosciutto, Emme Cheese

12. Prosciutto meat balls

13. Spaghetti, Ahi Vongole

→ With Goat Cheese

14. Spaghetti, Aglio e olio

→ House Specialty

THE ROLL

Served with French fries

15. Shrimp roll

16. Crab roll

17. Po'Boy roll - meat sauce

18. Alaskan Crab roll

→ House Specialty

19. Parma Ham Panini & Olives

LIVE SHELLFISH MAINE LOBSTER

Served with house seasonal cauliflower salad and fries

Raw Weight 400g up to 1,000g 800g up to 1,000g 800g up to 1,000g 800g up to 1,000g

50g up to 1,000g 800g up to 1,000g 800g up to 1,000g 800g up to 1,000g



Steamed



Grilled Garlic Herb Butter



Grilled Spicy Butter Lobster



Lobster Roll

size 1,800.-

size 1,800.-

STEAMED BLUE MUSSELS



White Wine



Spicy Buttered Garlic



Tomato Sauce



Cheese and Sautéed Tomatoes



Ramen Clams

Fresh Chives & Sautéed Tomatoes

\$10.-



Louisiana style jambon étiré & bread soaked lobster

\$10.-

COLD CUTS

19. Parma Ham Panini & Olives

450.-

THE RAW BAR

The Raw Bar House 1000-1000-1000-1000
The Georgetown House 1000-1000-1000-1000

Raw Bar House 1000-1000-1000-1000
The Georgetown House 1000-1000-1000-1000

The pictures are for advertising purposes

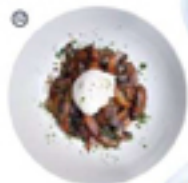
THE RAW BAR

The Raw Bar House 1000-1000-1000-1000
The Georgetown House 1000-1000-1000-1000

Raw Bar House 1000-1000-1000-1000
The Georgetown House 1000-1000-1000-1000

APPITIZERS

10. Crispy Boneless Chicken Celery slaw 250.-
11. Grilled Baby Corn 250.-
Feta cheese / Parmesan / Smoke paprika
12. Herbs Marinated Grilled Portobello 350.-
Balsamic reduction / Poached egg
13. Calamari 260.-
14. Spicy Pork Meat Balls 250.-
15. Classic Maryland Crab Cake 390.-
16. Fish & Chips 350.-
17. Sauteed Prawns Spicy roasted garlic 280.-
18. Escargots 590.-
• Spicy herbs butter
• Bournaigonne
19. Battered Oysters 420.-
20. Roasted Cauliflower 290.-
Miso cream sauce / Almond toasted / Feta cheese



SOUP

21. Lobster bisque 320.-
with Crab meat
22. Mushroom Soup 250.-
with Portobello Truffle
23. Seafood Soup Mediterranean Style 380.-



CARPACCIO (Raw meat thinly Sliced)

1. Live Maine Lobster 1,890.-
 - Truffle vinaigrette
2. Hokkaido Scallops Carpaccio 480.-
 - Yuzu dressing 590.-
 - Truffle vinaigrette 360.-
3. Seared Tuna 660.-
 - Spicy garlic soy sauce
4. Kagoshima Wagyu Striploin 660.-
 - Spicy garlic soy sauce



TARTARE (Diced raw meat)

5. Dry aged Tenderloin 660.-
6. Tuna 390.-
 - with fresh herbs, mashed avocado & rice crackers.

CEVICHE

(Spanish style Sashimi salad with citrus dressing)

7. Tuna 380.-
8. Hokkaido Wild Scallops 520.-



9. Iced Seafood Platter with Maine Lobster 2,850.-
 - Fresh Imported Oysters 4,590.-
 - Live Bouchot Mussels
 - Hokkaido wild scallops sashimi
 - Clams
 - Alaskan Crab
 - Fresh Prawns

PASTA

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|--|---------|
| 34. Spaghetti Alfredo | 390.- |
| Truffle creme Sauce / Parmesan | |
| 35. Spaghetti Prawn Ebiko creme | 350.- |
| 36. Fettucini Clams & Bacon | 350.- |
| 37. Angel hair Jumbo lump crab Tom yun | 450.- |
| 38. Angel hair Mentaiko | 650.- |
| Grilled Hokkaido Scallops | |
| 39. Penne Pork meat balls | 320.- |
| Tomato Sauce / Fresh Chorizo | |
| 40. Spaghetti Lobster | 1,070.- |
| Tomato Sauce / Black Olive / Tomato confit | |
| 41. Spaghetti Alle Vongole | 350.- |
| 42. Spaghetti Seafood Arabiata | 380.- |



ON THE SIDE

- | | |
|-----------------------------------|-------|
| 43. Rosemary & Parmesan fries | 180.- |
| 44. Grilled Asparagus & Mushroom | 150.- |
| 45. Garlic bread & Roasted Garlic | 150.- |

ANTIPASTO & COLD CUTS

- | | |
|--|-------|
| 46. Marinated Olives | 120.- |
| 47. Parma Ham, Parmesan & Olives | 450.- |
| Prosciutto Sa Daniele 18 Months | |
| 48. Assorted Cold Cuts & Cheese | 580.- |
| Paprika Salami / Chorizo / Parmesan / | |
| Causenbert Cheese | |
| 49. Cheese Platter | 550.- |
| Manchego, Cheddar and Parmesan Cheese | |
| + Causenbert Cheese Served with Crackers, Nuts | |



SALAD

24. Warm Rocket Salad 320.-
Crispy Parma ham & Bacon
25. Greens 250.-
Assorted greens / Anchovy vinaigrette
26. Grilled Scottish Salmon 380.-
Baby leaves / Teriyaki creme dressing
27. Censar Salad 320.-
Grilled Chickens/ Crispy Bacon / Poached egg
28. Grilled Lobster Salad 1,070.-
Baby leaves / Teriyaki creme dressing



MAIN COURSES

29. Dry aged Tenderloin 1,250.-
Red wine Sauce / Salsa verde
30. Dry aged Ribeye 1,250.-
Red wine Sauce / Salsa verde
31. Seabass 560.-
Parmesan crusted / Grilled vegetables
32. Grilled Seabass 560.-
Salsa verde / Garlic Cilantro oil
33. Alaskan Crab roll 750.-
Brioche bun / Baby leaves salad / Fries
34. Louisiana Style seafood boiled 750.-

