share

NASHVILLE CHICKEN TENDERS 12

Nashville Hot Basted Chicken Tenders Served W/ Buttermilk Ranch

CRAB, SPINACH, AND ARTICHOKE DIP 14

Panko Parm Crusted, Grilled Naan, Celery

SHRIMP CREOLE CROSTINI 13 (GF Without Bread)

Blackened Shrimp, Spicy Cajun Tomato Broth, Arugula, Corn, Grilled Baquette

SEASONAL HUMMUS & VEGGIES 12 (GF without Naan)

Local Vegetables, Grilled Naan, Seasonal Hummus

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FRIED CHICKEN SLIDERS 12

Fried Chicken, Slaw, B&B Pickles, Red Hot Heat

NASHVILLE FRIED PICKLES 10

Dill Pickles-Nashville Dust, Buttermilk Ranch



BUFFALO CAULIFLOWER 11

Tempura Fried, Buffalo Sauce, Buttermilk Ranch

CRAB & CORN FRITTERS 12

Crab, Roasted Corn, Poblano Peppers, Drip Drip Sauce

ROY BOYS HOT WINGS 12

Crispy Wings, Your Choice Of Buffalo, Mango BBQ, Or Nashville Hot Served W/ Buttermilk Ranch

BARBECUE OYSTERS 14

Old Bay Garlic Butter, Panko Parmesan

OYSTERS ROCKEFELLER 15

Spinach, Panko Parmesan, Pernod Cream

* OYSTERS ON THE HALF SHELL 1/2 DZ 16 | 1 DZ 28

Chunu Oysters: Smith Island Bay, VA. Small in Size,

High Salinity & Smooth Sweet Finish

Skipjack Oysters: Chesapeake Bay, VA. Larger in Size, Mild & Savory

salads

Chicken +4 | Plant Based Patty +5 | Shrimp +5 | Blackened Mahi +7

KALE CAESAR SALAD 11

Kale & Power Greens, Parmesan, Cherry Tomatoes, Pickled Red Onion, Everything Seasoning Croutons



Arugula & Power Greens, Beets, Squash, Dates, Candied Pecans, Goat Cheese, Shallot Vinaigrette



FARMHOUSE FRIED CHICKEN SALAD 16

Power Greens, Cherry tomatoes, Corn, Hard Boiled Egg, Bacon, Mixed Cheese, Sunflower Seeds, Buttermilk Ranch

BLACKENED MAHI SALAD 18

Power Greens, Corn, Avocado, Mango Relish, Pickled Red Onion, Passion Fruit Vinaigrette

ASK ABOUT OUR

ice cream tacos



FRIED CHICKEN & OYSTERS

fried chicken & entrée's

Choice of: Traditional or Nashville Hot

LITTLE BIRD CHICKEN PLATTER 16

With 1 Side

HALF BIRD CHICKEN PLATTER 25 (SERVES 2)

With 2 Sides

BIGGIE BUCKET CHICKEN PLATTER 44 (SERVES 3-4)

With 3 Sides

JAMBALAYA 17 (GF WITHOUT BREAD)

Cajun Rice, Andouille Sausage & Chicken, Served W/ Grilled Baguette

CHESAPEAKE BAY CRAB CAKES SINGLE 17 | DOUBLE 31

Old Bay Waffle Fries, Slaw, Cajun Remoulade

sandwiches

Served W/Waffle Fries

Substitute Plant-Based Patty On All Sandwiches
Sub Fries for Coleslaw or Side Salad +1 | All Other Sides +2

THE OG 13

Fried Chicken, Shredded Lettuce, B&B Pickles, Fancy Sauce

DROP IT LIKE IT'S HOT 14

Nashville Basted Fried Chicken, Slaw, B&B Pickles, Buttermilk Ranch

BUFFALOW RYDER 14

Fried Chicken, Blue Cheese Drizzle, Shredded Lettuce, Buffalo Sauce, Pickled Red Onions

AIN'T NOTHIN TO CLUCK WIT 14

Fried Chicken, Mango BBQ, Spicy Slaw, Mango Salsa, Drip Drip Sauce

GRILLED BBQ CHICKEN SANDWICH 15

Bacon, Cheddar, BBQ, Arugula, Nashville Onion Straws, Buttermilk Ranch, Potato Bun

NASHVILLE STACKED SMASH BURGER 16

Two Nashville Hot Basted All Beef Patties with Glazed Bacon, Mixed Cheddar, Caramelized Onion Jam, Fancy Sauce

BLACKENED MAHI MAHI 16

Blackened Mahi, Arugula, Avocado, Pickled Red Onion, Mango Salsa, Drip Drip Sauce

sides

Drunken Mac N Cheese 8
Slaw GF 6

Waffle Fries, Fancy Sauce GF 6
Collard Greens GF 7

Brussels Sprouts, Miso Apple 8
Biscuit Basket, Honey Butter 6

Dirty Rice GF **7**House Salad GF **6**



Glutten Free (GF)

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

signature cocktails

DIRTY ROY 12

Martinis Were Meant For Brine The Botanist Gin, Oyster Brine, Riesling, Bitter Bianco, Olive Bitters

BLACK EXCELLENCE 13

Dark And Detailed, Wins Every Time Blackleaf Vodka, Beets, Honey Ginger, Lime, Activated Charcoal

POWER UP! 11

A Painkiller Worth Celebrating Bacardi Ocho, Coconut, Spiced Mango, Passion Fruit Champagne, Orange

VACATION REGARDLESS 13

Relax, The Sunrise Isn't Far Away Jose Cuervo Tradicional, Egg White, Grape Fruit Rose Water Infused St. Germain, Peychaud's

CLASSY CLUCK - A DRAFT COCKTAIL 11

Cool, Calm, Collected & Spirit Shinju Japanese Whisky, Campari, Madagascar Vanilla, Rb Sweet Vermouth

CITY NEWSSTAND 12

Old Fashioned And Turnt Up Bulleit Bourbon, Amaro Abano, Cherry Liqueur, Rb Barrel Aged Bitters

heers

DRAFTS

All local beer, always

PILSNER | DC Brau Pils | 4.5% | dc 7

LAGER | Roy Boys Superior | 4.9% | dc 6

BERLINER | Right Proper Diamonds | 3.9% | dc 7

IPA | Atlas Damn Good IPA | 6.5% | dc 8

STOUT | Atlas Silent Neighbor | 6.7% | dc 7

BROWN | 3 Stars Southern Belle | 8.7% | dc 8

CANS

Tradition lives here

PALE ALE | Peabody Heights Thirsta | 6% | md 7

LAGER | Stella Artois | 5.2% | bel 7

LAGER | Coors Light | 4.2% | co 6

STOUT | Guiness | 4.2% | irl 7

PONIES

Mini beers, many cheers

LAGER | 7oz Coronita | 4.6% | mx 4

LAGER | 7oz Heineken | 5% | nl 4

LAGER | 7oz Miller High Life | 4.5% | wi 4

LAGER | 7oz Bud Lite | 4.2% | mo 4

kick n' tha door 8

Because why not

7 oz Coronita I Shot of Whiskey

Koy Boys



bloodies 9

Everyday, all day. Doll it up Choice of ROJO or VERDE MIX

MARY: vodka MARIA: tequila **SNAPPER**: gin [all salt & pepper rim]

RB SKEWER UPGRADE 6

chicken wing shrimp bell peppers red onion pickled okra

oyster shooters 6 | Not 4

The fun start to a meal

HOT: blackleaf vodka & firewater

TROT: blackleaf vodka NOT: non-alcoholic

uvines

WHITE

PINOT GRIGIO '17 | Schiopetto | itl 13 | 52 SAUVIGNON BLANC | Sefried | nzl 13 | 52 CHARDONNAY '15 | Jealous Bitch | aus 12 | 48 RIESLING '16 | Carl Graff | ger 11 | 44 MOSCATO '16 | Tintero Elvio | itl 10 | 40 400Z ROSE '17 | Julian Braud | fra 11 | 73 400Z MUSCADET '16 | Julian Braud | fra 11 | 73 MOSCATEL '16 | Botani | esp 12 | 48

RED

CABERNET '16 | Jealous Bitch | aus 12 | 48 CABERNET '15 | Rutherford Ranch | ca 15 | 60 RIOJA '15 | Crizanza | esp 13 | 52 ZINFANDEL '17 | Cline Cellars | ca 10 | 40 MALBEC '16 | Salentein | arg 13 | 52 MERLOT '15 | Benzinger | ca 12 | 48 400Z GAMAY '16 | Julian Braud | fra 11 | 74 PINOT NOIR '16 | Secret Cellars | fra 11 | 73

SPARKLING

BLANC DE BLANC '16 | Sterling | ca 17 | 68 BRUT ROSE | Bodega Norton | arg 17 | 68