

2809 BOSTON ST, BALTIMORE, MD
443-708-7961

RAWBARBALTIMORE.COM

   @RAWBARBALTIMORE

RAW  BAR

EAT • DRINK • SOCIALIZE

HOST YOUR NEXT EVENT
AT RAW BAR

Email events@rawbarbaltimore.com
for more information

Welcome to Raw Bar, a modern seafood sharing concept.
Unlike a traditional style of dining, items will be coursed out for you
and served to the center of the table as they are prepared by our chefs.

RAW BAR

OYSTERS

(6 minimum, mix & match)
local mkt
east coast mkt
west coast & beyond mkt

CLAMS

(6 minimum, mix & match)
little neck 2 each
middle neck 2 each

KING CRAB SPLITS 10 each

STEAMED LOBSTER TAIL HALVES 7.5 each

U10 SHRIMP COCKTAIL 4 each (minimum 2)

RAW BAR SHELLFISH TOWER 8 oysters, 8 clams, 4 shrimp, 3 king crab splits, 3 lobster tail halves 85

SAUCES

Lime & Smoked Paprika Remoulade | Bloody Mary Cocktail Sauce | House Hot Sauce
Classic Mignonette | Cucumber Gin Mignonette

SOUPS & SALADS

Add Salmon 8 | Add Chicken Breast 8
Add Three Jumbo Shrimp 10 | Add Crab Cake 16

SOUP

seasonal mkt

NEW ENGLAND STYLE CLAM CHOWDER

middle neck clams, celery, potatoes,
bacon crumble, oyster crackers 9

CLASSIC SALAD

heirloom cherry tomatoes, cucumber, radish,
goat cheese croquettes, lemon basil vinaigrette 12

CAESAR SALAD

romaine, parmesan, croutons 11

ROASTED CHICKEN COBB SALAD

mixed greens, heirloom cherry tomatoes,
whipped avocado, honey mustard maple
vinaigrette, candied bacon, shredded egg 14

STEAK SALAD

5oz striploin, mixed greens,
pickled mushroom, heirloom cherry tomato,
bleu cheese horseradish vinaigrette 18

THE SANDWICH

MAINE LOBSTER ROLL

lobster mayo, celery, scallions, parsley, lemon,
cracked pepper aioli, fries 24

CONNECTICUT LOBSTER ROLL

butter, cracked pepper aioli, fries 23

SHRIMP ROLL

petite shrimp, butter, chives,
cracked pepper aioli, fries 16

CRAB ROLL

lump crab meat, butter, chives,
old bay aioli, fries 18

BLACK ANGUS BURGER SLIDERS

sweet onion and bacon-tomato jam, VT cheddar,
cracked pepper aioli, fries, pickle (2 each) 12

BLACKENED CHICKEN SLIDERS

lettuce, tomato, avocado lime sour cream,
brioche, fries, pickle (2 each) 14

SMALL SHARED PLATES

ROASTED RED PEPPER HUMMUS

mascarpone, pickled vegetables, fresh herbs,
sunflower seeds, charred toast 10

LOBSTER RAVIOLI

mascarpone, chervil, spicy tomato sauce, lemon oil 18

SMOKED SALMON DEVILED EGGS

candied bacon, chives, cream cheese (3 each) 10

CALAMARI

harissa tomato jam 13

ROCKFISH TACOS

jicama and red cabbage slaw with chipotle mayo,
green papaya and mango salsa (2 each) 14

HALLOUMI CHEESE & CRAB

seared cheese, warm jumbo lump crab, toast,
watermelon herb salad 16

MUSSELS

saffron butter, cherry tomatoes, white wine, garlic,
lemon, butter, herbs, toast 13

FIVE-SPICE RIBS

wang chung sauce (4 pcs) 13

DUCK & GRITS

confit ragout, carolina gold rice grits,
red eye gravy 12

BLACKENED SHRIMP

fried green tomatoes, sweet corn, country ham,
citrus herb buttermilk, chili oil 15

LOBSTER MAC 'N CHEESE

fresh lobster meat, cavatappi, gruyere & cheddar,
cotija herb crumble 15

CRAB FONDUE

lump crab, panko parmesan gratinée,
charred toast 16

TUNA TARTARE

whipped avocado, taro root chips 14

SALMON POKE

garlic chili sauce, pineapple, crisp nori,
wasabi flakes (4 pcs) 12

LARGE SHARED PLATES

ROASTED HALF CHICKEN

lemon guajillo brine, grilled broccolini,
whipped manchego masa, red chimichurri 24

FISH & CHIPS

beer battered rockfish, old bay fries, broccoli
coleslaw, honey vinegar reduction 19

CLAMS CASINO PASTA

angel hair pasta, middle neck clams, candied bacon,
herb panko crumble, lemon oil 22

PAN ROASTED SCALLOPS

scallion soubise, carolina gold rice grits,
wild mushrooms, country ham, vanilla
vinaigrette (3 pcs) 28

MIXED SEAFOOD CIOPPINO

chorizo lobster tomato broth, mussels, shrimp,
scallops, clams, charred toast, basil aioli 24

SEARED SALMON

fresh peas & pea tendrils, radish jicama salad,
herb gremolata, citrus dill yogurt sauce (2 pcs) 24

GRILLED 14 oz KC STRIP STEAK

M44 steak sauce, pickled onions, house boursin
cheese, wild mushrooms 29

CRAB CAKES

5oz ea, jumbo lump, fries, cream corn,
petite greens (2 each) 36

SIDES

FRIES

truffle chive aioli 6

CORNBREAD

honey maple butter 6

BRUSSELS

onion ranch, herb cheese crumble 7

GRILLED BROCCOLINI

preserved lemon oil 8

Due to the amount of ingredients in each menu item, we are unable to list them all. So please inform your server of any allergies or dietary needs you may have.

*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

COCKTAILS \$11

ON TAP

RAW BAR RUM RUNNER

Captain Morgan White & Dark Rums
agave nectar / muddled grilled pineapple / lime

GINGER GOOSE

Grey Goose Vodka / Domaine Canton Liqueur /
chipotle sour mix / Gosling's Ginger Beer /
jalapeño simple syrup / lime

SMOKIN PYRAT

Pyrat Rum / pineapple juice / sour mix / agave nectar
cinnamon smoked glass / brown sugar rim

SPICY PALOMA

grapefruit & jalapeño infused Herradura Tequila /
fresh pressed grapefruit / agave nectar / sage

CUCUMBER FRESCA

Ketel One Cucumber Mint Vodka / agave nectar /
watermelon / mint / lemonade / Sprite

SAGAMORE LEMONADE

Sagamore Rye Whiskey / honey simple syrup /
mint / lemonade

HIBISCUS MARGARITA

Patron Silver Tequila / Cointreau / sour mix /
hibiscus purée / agave nectar

MANGO SPRITZ

Belvedere Mango Vodka / strawberry purée /
Sprite / triple sec / agave nectar / Cava Rosé

DON JULIO SMASH

Don Julio Silver Tequila / Cointreau / mint /
grilled pineapple

RUM FASHIONED

DON Q Gran Añejo Rum / Luxardo Cherry Liqueur /
Cointreau / Angostura Bitters / sugar cube

BEE'S KNEES

Nolet's Gin / honey simple syrup /
strawberry purée / lemonade

TROPICAL BULLEIT

Bulleit Bourbon / banana & strawberry purée /
simple syrup / mint / lime / lemonade

SUMMER FIZZ

Malibu Mango Rum / raspberry / lime / ginger beer

IRISH BLUES

Jameson Irish Whiskey / blueberry / agave nectar /
lemonade

WHITE SANGRIA

Ketel One Peach Vodka / triple sec / pinot grigio /
agave nectar / lemon

BLACKBERRY SANGRIA

blackberry infused Pyrat Rum / malbec /
Licor 43 / cranberry / blackberry

RON'S RUM PUNCH

Ron Zacapa Rum / Cointreau / pineapple juice /
jalapeño simple syrup / lime juice

WINE, CHAMPAGNE & BEER

BY THE GLASS & BOTTLE

Albariño | 2017 Torres "Pazo das Bruxas" Rías Baixas, Spain 11/44
Cabernet | 2017 Tom Gore California 10/40
Champagne | NV Veuve Clicquot Brut "Yellow Label" Reims, France 15/85
Chardonnay | 2017 The Hess Collection "Shirtail Ranches" Monterey, CA 11/44
Chenin Blanc | 2017 Terra D'Oro California 10/40
Malbec | 2017 Terrazas de Los Andes "Altos del Plata" Mendoza, Argentina 10/40
Merlot | 2016 Folie À Deux Sonoma, CA 10/40
Pinot Grigio | 2018 Three Pears California 10/40
Pinot Noir | 2017 Francis Coppola California 11/44
Red Blend | 2016 Seven Moons California 10/40
Riesling | 2018 Kung Fu Girl Washington 10/40
Rosé | NV Poema Cava Brut Rosado Catalonia, Spain 9/45
Rosé | 2017 Bieler Père et Fils "Sabine" Coteaux d'Aix-en-Provence 10/40
Rosé | 2018 Meiomi California 10/40
Sauvignon Blanc | 2017 Nobile Marlborough, NZ 10/40
Sauvignon Blanc | 2016 Marquis de Goulaine "Les Lorys" Sancerre, France 12/48
Sparkling | NV Domaine Chandon Brut Classic "Library Dosage" California 12/60
Trebiano | 2017 Cá Maiol "Molin" Lugana, Italy 11/44

SPARKLING [BOTTLE ONLY]

Champagne | NV Taittinger Reims, France 130
Champagne | 2008 Veuve Clicquot Brut Reims, France 140
Champagne | NV Dom Ruinart Blanc de Blancs Epernay, France 160
Champagne | 2011 Perrier-Jouët Belle Epoque Epernay, France 205
Champagne | NV Krug "Grande Cuvée" Champagne, France 325
Champagne | 2009 Dom Pérignon Epernay, France 375
Champagne | 2008 Veuve Clicquot Brut "La Grande Dame" Rosé Reims, France 550
Moscato | 2017 Michele Chiarlo D'Asti Nivole Piedmont, Italy 48
Rosé | NV Domaine Chandon "Étoile Rosé" Napa, CA 76
Sparkling | 2017 Francis Coppola Blanc de Blancs "Sofia" Monterey County, CA 56
Sparkling | 2014 Sonoma-Cutrer "Grand Cuvée" Russian River Valley, CA 70

WHITE WINE [BOTTLE ONLY]

Chardonnay | 2016 Smoke Tree Sonoma, CA 56
Chardonnay | 2017 Rombauer Vineyards Carneros, CA 84
Chardonnay | 2017 Cakebread Cellars Napa, CA 90
Chardonnay | 2015 Domaine J.A. Ferret Pouilly-Fuissé Burgundy, France 95
Chardonnay | 2015 Newton Winery "Unfiltered" Napa, CA 126
Chardonnay | 2012 Domaine Henri Darnat Mersault 1er Cru Burgundy, France 165
Pinot Gris | 2015 Domaine Zind-Humbrecht Alsace, France 54
Pinot Gris | 2015 Trimbach Alsace, France 60
Riesling | 2013 Schloss Johannisberg "Troocken" Rheingau, Germany 50
Riesling | 2015 Trimbach Alsace, France 60
Rosé | 2018 Fleur de Prairie Provence, France 47
Rosé | 2018 Sokol Blosser "Estate Cuvée" Dundee Hills, OR 52
Rosé | 2018 Domaines Ott "By.Ott" Cotes de Provence, France 60
Sauvignon Blanc | 2018 Loveblock Marlborough, NZ 48
Sauvignon Blanc | 2015 Maxville Lake Napa, CA 52
Sauvignon Blanc | 2017 Michael Redde "Les Tulieres" Sancerre Loire Valley, France 66
Sauvignon Blanc | 2017 Cakebread Cellars Napa, CA 72
Sauvignon Blanc | 2017 Robert Mondavi Fumé Blanc Reserve "To Kalon" Napa, CA 96

RED WINE [BOTTLE ONLY]

Cabernet | 2016 Sequoia Grove Napa, CA 85
Cabernet | 2016 Mt Veeder Winery Napa, CA 99
Cabernet | 2016 Cakebread Cellars Napa, CA 155
Cabernet | 2014 Newton "Spring Mountain" Spring Mountain, Napa, CA 300
Cabernet Franc | 2015 Robert Mondavi Oakville, Napa, CA 120
Grenache | 2017 Shatter Cotes Catalanes, France 75
Petite Sirah | 2016 Stags' Leap Winery Napa, CA 84
Pinot Noir | 2017 Willamette Valley Vineyards "Whole Cluster" Willamette Valley, OR 60
Pinot Noir | 2016 Bravium Anderson Valley, CA 70
Pinot Noir | 2016 Cakebread Cellars "Two Creeks" Anderson Valley, CA 95
Pinot Noir | 2016 Résonance "Découverte" Dundee Hills, OR 125
Malbec | 2015 Alta Vista "Terroir Selection Estate Bottled" Mendoza, Argentina 70
Malbec | 2012 Terrazas de Los Andes "Las Compuertas" Mendoza, Argentina 105
Merlot | 2015 Kenwood "Jack London Vineyard" Sonoma Mountain, CA 52
Merlot | 2016 Cakebread Cellars Napa, CA 100
Red Blend | 2016 Taken Wine Co Napa, CA 70
Red Blend | 2017 The Prisoner Wine Co Napa, CA 95
Red Blend | 2016 Paraduxx Napa, CA 108
Red Blend | 2015 Opus One "Overture" Napa, CA 210
Sangiovese | 2013 Tenute Silvio Nardi Brunello di Montalcino Tuscany, Italy 120
Shiraz | 2016 Penfolds "Bin 28 Kalimna" South Australia, Australia 72
Super Tuscan | 2016 Tenuta San Guido "Le Difese" Tuscany, Italy 70
Tempranillo | 2013 Numanthia "Termes" Toro, Spain 60

DRAFT BEER \$6

All draft beers will be offered in bottle & cans outside of the main dining room

Evolution Lot 3 IPA
Sierra Nevada Hazy Little Thing IPA
Ballast Point Grapefruit Sculpin IPA
Dogfish Head Seaquench
Blue Moon Belgian White
Leinenkugel Summer Shandy
Sam Adams Summer Ale
Guinness Seasonal
Guinness Stout

BOTTLES & CANS

New Belgium Voodoo Ranger IPA 6
Key Brewing Bail Money IPA 6
Key Brewing Speed Wobbles Session IPA 6
Monument City 51 Rye IPA 6
Evolution Lot 6 DIPA 6
Full Tilt Pale Ale 6
Sam Adams Boston Lager 6
Dogfish Head Namaste 6
Terrapin Golden 6
Flying Dog Oyster Stout 6
White Claw 6
Guinness Blonde 6
Corona 6
Corona Premier 6
Modelo Especial 6
Bud Light 5
Bud Light Lime 5
Truly Wild Berry 5
Angry Orchard Hard Cider 6
Stella Artois 6
Michelob Ultra 5
Yuengling Lager 5

RECHARGE

Red Bull 5
Red Bull Tropical 5
Red Bull Sugar Free 5
Red Bull Coconut Berry 5

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