

APPETIZERS

JUMBO SHRIMP COCKTAIL M/P
OYSTER SHOOTER of the DAY
PEI MUSSELS w/ white wine & garlic
SPICY CRAB TOAST lemon, thai chiles
OYSTERS ROCKEFELLER
CLAMS CASINO
CLAMS ROMESCO smoked pimento butter
SMOKED SALMON PLATE pumpernickel,
horseradish cream
FRIED CALAMARI w/pomodoro sauce
FRIED OYSTERS (6) cole slaw, lemon
POPCORN SHRIMP Cajun remoulade
FRIED IPSWICH WHOLE CLAMS, tartar

SOUP

NEW ENGLAND CLAM CHOWDER
MANHATTAN CLAM CHOWDER
BOUILLABAISE mussels, clams, calamari

SALADS

CLASSIC SEASONAL SIDE SALAD
CAESAR SALAD
add SHRIMP and JUMBO LUMP CRAB
NICOISE SALAD with pepper-seared tuna, black
olive vin
POACHED NORTH ATLANTIC SALMON
with fingerling potato salad and Dijon vin

STEW & PANROAST

SHRIMP.
OYSTER.
IPSWICH CLAM
LOBSTER.
COMBINATION..

SANDWICHES

CRAB CAKE SANDWICH
GRAND CENTRAL FILET O' FISH
MAINE LOBSTER ROLL ON A TOASTED
POTATO BUN w/COLE SLAW
& SWEET POTATO CHIPS
GRILLED ASIAN TUNA BURGER
w/ WASABI
FISH TACOS OF THE DAY
OYSTER PO'BOY

all above served with salad or fries

RAW BAR (16)

OYSTERS PER PIECE:
BLUEPOINT (LONG ISLAND, NY)
SHIGOKU (WASHINGTON)
HOOD CANAL (WASHINGTON)
MALPEQUE (P.E.I.)
KUMAMOTO (WASHINGTON)
PARADISE ISLAND (WASHINGTON)
TATAMAGOUCHE (NOVA SCOTIA)
WIANNO (MASSACHUSETTS)
COTUIT (MASSACHUSETTS)
WELLFLEET (MASSACHUSETTS)
MOONSTONE (RHODE ISLAND)
OTTERS COVE (WASHINGTON)
CHICOTEAGUE (VIRGINIA)
PECONIC PEARL (LONG ISLAND, NY)
KUSHI (WASHINGTON)
TOTEN VIRGINICA (WASHINGTON)

CLAMS PER PIECE
LITTLENECK CHERRYSTONE

SHELLFISH PLATTERS

GRAND CENTRAL OYSTER PLATTER
(8 PCS)
BIVALVE PLATTER
(4 OYSTERS, 4 CLAMS)
**BUILD YOUR OWN SHELLFISH
PLATTER (10% OFF PER PIECE
PRICE, MINIMUM 10 PCS.)
PICK FROM OYSTERS, CLAMS, SHRIMP
AND LOBSTER MKT PRICE**

LOBSTER

THE LIVE LOBSTERS in our TANK
are SHIPPED
DIRECTLY from MAINE to US.
PICK YOUR OWN
TODAY'S MARKET PRICE:
per POUND

COOKED SHELLFISH

ONE POUND MAINE STEAMERS
FRIED WHOLE BELLY
IPSWICH CLAMS
FRIED SHRIMP
JUMBO LUMP DEVILED CRAB CAKES

SIDE DISHES

FRENCH FRIES
CREAMED SPINACH
COLE SLAW
RICE PILAF
RED BLISS POTATOES
FARMERS MARKET VEG

DESSERTS

CHOCOLATE MOUSSE
FLORIDA KEY LIME PIE
GCOB CHEESECAKE
FRUIT SALAD
ICE CREAM SUNDAE

TODAY'S CATCH

WHOLE BONELESS TROUT
CRISPY SKIN SALMON
RED GROUPEr a la placha
CLASSIC FISH N' CHIPS
PECONIC BAY SCALLOPS.
(All above served with choice of 2 sides)

PASTAS

CRAB FRA DIABLO fresh tagliatelle,
garlic, basil and chiles
WHITE CLAM SAUCE linguine,
parsley and lemon butter
LOBSTER RISOTTO chunks of
Maine lobster and fresh herbs

BEERS on DRAUGHT

BOTTLED BEER

WINE ON DRAUGHT

BEVERAGES

SODA
FRUIT JUICE
OUR OWN DISTILLED WATER
SPARKLING or FLAT
ARNOLD PALMER

COFFEE & TEA

COFFEE HOT & COLD
ESPRESSO HOT or COLD
CAPPUCCINO HOT or COLD
LATTE HOT or COLD
HOT or ICED TEA

KIDS

25c OYSTERS
HOMEMADE FISH STICKS

GCOB

AT THE GCOB OYSTER BAR WE USES THE
FRESHEST PRODUCTS AND INGREDIENTS