



### RAW BAR

<b>Half-Dozen Top Neck Clams on the Half Shell-</b> <i>* served with Bookbinder's Cocktail Sauce</i>	\$8
<b>Half-Dozen Oysters on the Half Shell-</b> <i>* served with Bookbinder's Cocktail &amp; Mignonette Sauces</i>	\$13
<b>Jumbo Shrimp Cocktail-</b> <i>served with Bookbinder's Cocktail Sauce</i>	\$15
<b>Jumbo Lump Crabmeat Cocktail-</b> <i>served with Bookbinder's Cocktail Sauce</i>	\$17
<b>Half of a Two Pound chilled Maine Lobster-</b> <i>served with Bookbinder's Cocktail Sauce &amp; Hot Drawn Butter</i>	\$23
<b>Cold Seafood Sampler-</b> <i>* No substitutions please</i> <i>Four Jumbo Shrimp, Jumbo Lump Crabmeat and Nine Oysters</i>	\$41
<b>Colossal Cold Seafood Sampler-</b> <i>* No substitutions please</i> <i>Half of a chilled 2 pound Maine Lobster, Six Jumbo Shrimp, Nine Oysters &amp; Jumbo Lump Crabmeat Cocktail</i>	\$71

### APPETIZERS

<b>Titanic Appetizer Platter-</b> <i>No substitutions please</i> <i>Four chilled Jumbo Shrimp Cocktail, Four small Jumbo Lump Crab Cakes, Four Prosciutto Wrapped Mozzarella &amp; Fried Calamari served with Crab Cake sauces, Cocktail sauce and Roasted Red Pepper Mayonnaise</i>	\$63
<b>Bookbinder's Silver Dollar Mushrooms-</b> <i>stuffed with Virginia Country Ham, Goat Cheese and Fine Herbs</i>	\$10
<b>Fried Calamari-</b> <i>Served with Roasted Red Pepper Mayonnaise</i>	\$10
<b>Burgundy Escargot-</b> <i>Sautéed with Mushrooms, Red Wine and Garlic Butter</i>	\$11
<b>Prosciutto Wrapped Mozzarella-</b> <i>Garnished with Fresh Grape Tomatoes, Baby Arugula, and Balsamic Drizzle</i>	\$9
<b>Crispy Fried Oysters-</b> <i>served over Pepperhash and finished with Bookbinder's Russian Sauce</i>	\$12
<b>Seared Cajun Tuna-</b> <i>* Seared Rare served with a Ginger Soy Dressing and Wasabi</i>	\$14
<b>Clams Casino-</b> <i>Half-Dozen Top Neck Clams topped with Peppers, Onions and Smoked Bacon</i>	\$12
<b>Crab Cakes-</b> <i>Two Small Jumbo Lump Crab Cakes with Rémoûlade &amp; Chinese Pepper Sauces</i>	\$16

### SOUPS

<b>Bookbinder's World Famous Snapper Soup</b>	\$7
<b>Shrimp Bisque</b>	\$7
<b>New England Clam Chowder</b>	\$7
<b>Soup of the Day</b>	\$7

### SALADS

<b>Caesar Salad-</b> <i>Fresh Romaine Lettuce, Parmesan Cheese, Garlic Croutons with Caesar Dressing</i>	\$7
<b>Simple Arugula Salad-</b> <i>Baby Arugula, Tomato, Lemon, Extra Virgin Olive Oil and Shaved Parmesan</i>	\$8
<b>Tobacco Row Salad-</b> <i>Greens, Bleu Cheese, Tomatoes, Onions &amp; Black Olives, with Balsamic Dressing</i>	\$8
<b>Wedge Salad-</b> <i>Wedge of Iceberg Lettuce topped with Diced Tomatoes, Bleu Cheese &amp; Bacon finished with a Gorgonzola Dressing</i>	\$8

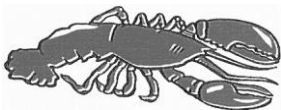
### LIVE LOBSTERS

from our tank

Sizes Ranging from 2 to 5 pounds.

**\$25.95 per pound**

Please ask your server for available sizes.



\* Raw or Undercooked - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. - Virginia Department of Health