



DINNER



STARTERS

*FRENCH ONION SOUP 13
Gruyère Cheese, Crouton,
Crispy Leeks

*CRISPY CALAMARI 17
Pomodoro and Trinity Sauce

*BLUE CRAB DIP 18
Topped with Jumbo Lump Claw,
Cream Cheese, Paprika, Cayenne

CHARRED OCTOPUS 18.5
Squid Ink Aioli, Sweetie Peppers,
Chorizo, Potato Confit & Scallions

CRISPY BRUSSELS SPROUTS 11
Bacon, Ginger-Soy Sesame Dressing,
Coriander

TUNA TARTARE 20
Avocado, Sesame Soy Vinaigrette,
House Made Potato Chips

*CHARCUTERIE BOARD 22
Sopressata, Saucisson Garlic,
Prosciutto, Mortadella, Pâté,
Mustard, Pickles, Country Bread

ADD CHEESE \$5 PER OUNCE

Gorgonzola - Cow's Milk, Italy

Manchego - Sheep's Milk, Spain

Red Casanova - Cow's Milk, Germany

Hornbacker - Cow's Milk, Switzerland

Young Farmdale Gouda - Cow's Milk, Belgium

SALADS

ROASTED EARTH & EATS
BEET SALAD 15
Goat Cheese, Red Onions,
Farm Greens, Chives,
Candied Pecans, Citrus Dressing

*CAESAR SALAD 13
Anchovy, Garlic Croutons,
Parmesan, Classic Dressing

LOCAL ARUGULA SALAD 10
Shaved Parmesan, Lemon Vinaigrette

* **Contains Gluten**

BRICK OVEN FLATBREADS

*KENNETT SQUARE MUSHROOM 18
Smoked Mushrooms, Béchamel, Mozzarella,
Truffle Vinaigrette, Bacon, Arugula

* MARGHERITA 17
Tomato, Basil, Fresh Mozzarella

MUSSELS

WHITE WINE 26
White Wine, Roasted Garlic,
Cream, Lemon, Parsley

MUSHROOM & BACON 26
Bacon, Smoked Mushrooms,
Parmesan, Thyme

MEDITERRANEAN 26
Merguez Sausage, Goat Cheese,
Smoked Tomato, Harissa Aioli, Cilantro

THAI CURRY 26
Peanuts, Coconut Milk, Cilantro,
Green Curry, Basil

BOLOGNESE 26
Pork, Veal, & Beef, San Marzano Tomatoes,
Capers, Egg, Parmesan Cheese

ADD FRITES

\$1 CLASSIC

\$2 SWEET POTATO

\$4 TRUFFLE

Served with Harissa Aioli, Curry Aioli,
& Malt Vinegar Aioli**

WEEKLY SPECIALS

4PM-10PM

SEAFOOD FEAST - WEDNESDAYS

Peel & Eat Shrimp 1.5

Chesapeake Oysters 1.5

Steamed & Buttered Littleneck Clams 7

Baked Oysters 7.5

Shrimp Peppercot Soup 7

Mussel Half Pots 15

MUSSEL NIGHT - THURSDAYS

Half Pot Mussels 18

KID'S EAT FREE - SATURDAYS*

KIDS 10 & UNDER EAT FREE*

***(free kids meal with
purchase of each adult entrée.)**

OYSTERS & RAW BAR

Served with Lemon, Cocktail & Mignonette Sauces

DAILY OYSTERS
half dozen 17 - dozen 32

EAST COAST OYSTERS
half dozen 18 - dozen 36

WEST COAST OYSTER
half dozen 18 - dozen 36

PEEL & EAT SHRIMP
half dozen 18 - dozen 36

Consuming raw or undercooked poultry, meats or eggs
may increase your risk for foodborne illness.

ENTRÉES

STEAK FRITES 30

Hand-Cut Frites, Dressed Greens, Herb Butter
Choice of:

Red Wine Reduction; Green Peppercorn;
Bearnaise; or Chimichurri Sauce

*LINGUINI BOLOGNESE 26
Heritage Pork, Beef, & Veal, Herbs,
San Marzano Tomatoes, Rocca Cheese

*CAULIFLOWER GRATIN 22
Gruyère Cheese, Mornay

1/2 SLOW-ROASTED
AMISH CHICKEN 24

Pomme Purée, Mushroom-Bacon Pan Sauce

SEARED SCALLOPS 30
White Corn Polenta, Chorizo,
Piperade, Aged Cheddar Cream

GRILLED ATLANTIC SALMON 28
Green Onion, Trumpet Mushrooms, Cherry Tomato,
Cauliflower Puree, Sauce Vierge

* MB&G BURGER 19

Cheddar, Bacon, Tomato Jam,
Red Onion, Greens, Hand Cut Frites

WHOLE ROASTED SEA BREAM 28
Cherry Tomatoes, Garlic, Olives,
Lemon, Confit Potatoes, Olive Oil

SIDES

Served with Harissa, Curry &
Malt Vinegar Aioli**

CLASSIC FRITES 7

SWEET POTATO FRITES 7

TRUFFLE FRITES 8

***MAC & CHEESE 10**

***CRISPY BRUSSELS SPROUTS
With BACON 11**

Free 2-hour garage parking with validation. Free parking on weekends.

20% Gratuity will be added to parties of 5 or more.

800 N. GLEBE RD, ARLINGTON, VA 22203

703.841.2337

WWW.MUSSELBAR.COM