



Established 1966
We are glad you are here!

Aberdeen Barn Steakhouse

Enjoy, from the fires of our 1800 degree broiler, the finest USDA Stockyard Angus Premium Beef, properly aged and cooked to your taste. Or should you prefer seafood, our menu selections include our same high standards of quality.

There are many great choices Aberdeen Barn Steakhouse has to offer.
Please sit back, relax and enjoy!

Open Seven Days a Week

Lunch and Dinner Served

Monday 2:30 p.m. to 9:30 p.m.

Tuesday through Thursday 2:30 p.m. to 9:30 p.m.

Friday and Saturday 12:00 p.m. to 10:00 p.m.

Sunday 12:00 p.m. to 10:00 p.m.



Quality • Consistency • Service • Integrity

Laugh Often • Live Long • Eat Well • Eat Here

In your travels, you may wish to also visit our other Aberdeen Barn Steakhouse locations!

Virginia Beach • Charlottesville • Williamsburg

Visit our website and become part of our monthly mailer!

www.aberdeenbarn.net

Appetizers

Fried Oysters Rockefeller*

Barn exclusive specialty. 14.9

Chesapeake Bay Crab Bites*

Mini crab cakes fried until golden brown and served with sweet and spicy chili sauce. 15.9

Bacon Wrapped Sea Scallops*

Fresh sea scallops wrapped in applewood smoked bacon, brushed with Irish butter and baked. 19.9

Captain's Crabcake*

"Simply the Best." Our chef's specialty made with fresh lump crab meat. 22.9

Teriyaki Steak Bites*

Tenderloin of beef, marinated and grilled, served with creamy horsey sauce. 13.9

Escargot Bourbuigonne*

1/2 dozen broiled in herb butter. 16.9

Buffalo Wings

Served with house ranch or bleu cheese dressing. 16.9

Spicy Maple Grilled Wings

Smoked over night, then charbroiled, not fried, for extra flavor. Dressed with Maple Carolina Reaper Ranch. 16.9

Crispy Calamari*

Flash fried and served with sweet chili sauce and garlic aioli. 15.9

Baked Oysters Rockefeller*

Half dozen oysters stuffed with fresh spinach, garlic-butter, bacon and parmesan cheese. 14.9

Jumbo Fried Shrimp*

Fresh jumbo shrimp, lightly battered and fried to a golden brown. 15.9

Lollipop Lamb Chops

French cut, blackened, New Zealand chops. Seared and accompanied with a side of mint jelly. 19.4

Octopus

Mediterranean sushi grade grilled and served over fava garlic puree. 22.9

Sunny's Steamed Shrimp*

1 pound, Wild Jumbo Shrimp, peeled and seasoned. 29.9

Chesapeake Bay Blue Crab Dip*

Made from scratch, served with toasted garlic toasts. 24.9

Fresh Homemade Soup

She Crab Soup

54 years and counting with our secret recipe. A delicious cup of she crab soup with lump crab meat and a touch of sherry. "Tidewater's Best." Cup 7.77 Bowl 14.9

French Onion

Gruyere cheese tops this customer favorite. 9.9

Captain Yianni's Raw Bar

Only fresh local Oysters allowed in this barn

Virginia is for Lovers. ♥
Eat more of our famous local oysters.

Jumbo Shrimp Cocktail*

Chilled jumbo shrimp served with kicked up cocktail sauce. 14.9

Noisy Oyster*

Vodka, cocktail sauce and an oyster in a shot glass. 9.5

Slurp and Burp*

Oyster and cocktail sauce with Yuengling lager. 9.5

Baked Oysters Rockefeller*

Half dozen oysters stuffed with fresh spinach, garlic-butter, bacon and parmesan cheese. 14.9

Steamed or Raw Oysters on the Half Shell*

Steamed or raw oysters. (Half Dozen) 14.9 (1 Dozen) 24.9

The Perfect Storm*

7 jumbo shrimp cocktail, 7 Raw Oysters. 28.9

FISH

CHOOSE YOUR FISH*

Grilled, Broiled, Fried or Blackened

NANTUCKET Pan-Seared Scallops. 45

CANADA Salmon. 36

VA/NC Flounder. 36

CHESAPEAKE Rockfish. 38

CANADA Halibut. 44

Make it Crab Oscar Style 12.9

FEATURED FRESH STUFFED FISH ENTREE

Simply Amazing Stuffed Salmon

Stuffed with crab imperial and melted gouda cheese.

45.9

Fresh Catch of the Day

GUARANTEED FRESH SUSTAINABLE SEAFOOD



All Fresh Catch Fish entrées include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of steak fries, fresh steamed broccoli, fresh mashed potatoes or sweet potato fries.

Canadian Cold Water Lobster Tails*

Four (4 oz.) Tails. Broiled - Lemon Butter. [Market Price](#)

One (24oz.) Tail. Broiled - Lemon Butter. [Market Price](#)

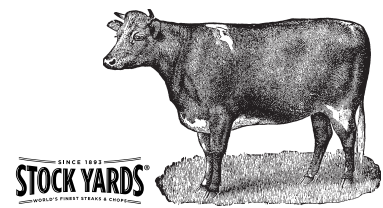
Alaskan King*

From the Bering Sea. "The World's Best!" A long-time favorite! Two pounds of crab legs served with drawn butter and lemon points.

1 lb. [Market Price](#) 2 lb. [Market Price](#)

*These foods may be served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats may increase your risk of food-borne illness. *We purchase our seafood from responsible, trusted and sustainable sources to ensure the ecological health of our rivers, lakes and oceans.

USDA Stockyard Angus Premium Steak Dinners



All Steak Dinners include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of 1 pound baked Idaho potato, steak fries, fresh steamed broccoli, fresh mashed potatoes or sweet potato fries.

New York Strip Center Cut*

The USDA Stockyard Angus Premium Beef cut has a full-bodied texture and slightly firmer than a ribeye. (10 oz.) 48.9 (12 oz.) 54.9

Gus' Extra Cut New York Strip*

(Center Cut, 18 oz.) The King of all steaks, named for the city that does everything first class! 72.9

Charcoal Broiled Delmonico*

An outstanding example of Stockyard Angus Premium ribeye at its best. Well marbled for peak flavor and juicy deliciousness! (10 oz.) 48.9 (14 oz.) 54.9

Gus' Extra Cut Charcoal-

Broiled Delmonico* (20 oz.)

The most flavorful of all steaks, tender and tasty! 72

USDA Stockyard Angus Premium Sirloin*

Properly aged for tenderness! (6 oz.) 34.9 (8 oz.) 36.9 (14 oz.) 44.9

Filet Mignon* (10 oz.)

The very tender, center cut, heart of beef. The ultimate expression of good taste! 76.9

Petite Filet Mignon* (Center cut, 7 oz.)

A small center cut, but just as tender! 58.4

Princess Petite Filet* (5 oz.)

A juicy center cut. 54.7

The Porterhouse* (28 oz.)

A pound and a half. For the serious steak lover! 84.9

T-Bone* (Over 20 oz.)

Perfect for the hearty appetite! 64.9

Pair sautéed mushrooms and onions with any sizzling steak 4.9 Top with blue cheese or pepperjack cheese 4.4 Applewood Smoked Bacon Blue Cheese 5.9

Chef Specialties

All Chef Specialties include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of 1 pound baked Idaho potato, steak fries, fresh steamed broccoli, fresh mashed potatoes or sweet potato fries.

"The Best" Roast Prime Rib of Beef Au Jus* (Since 1966)

Rubbed with just the right spices and slow-cooked to perfection! May also be served english or in the end cut. Regular Cut (14 oz.) 54, Extra Heavy Cut (20 oz.) 72

New Zealand Grilled Baby Lamb Chops*

House favorite. Tender and succulent. Served with mint jelly. 46.9

Cowboy Cut Delmonico* (Bone In, 18 oz.)

Aged for a minimum of 40 days. So delicious. "Saddle up!" 64.7

Gus' Prime Filet Mignon* (10 oz.)

Grilled to your liking and finished in the oven with aged pepper jack cheese. 78.9

Steak Oscar* (8 oz. Sirloin or 7 oz. Filet)

Tender premium sirloin or filet mignon topped with wild lump crab meat and Bearnaise sauce. Sirloin 48.9 or Filet 64.9

Grilled Prime Tomahawk Ribeye*

A bone-in you won't forget. Aged 45 days. French Chopped. King Cut (48 oz.) 145 Queen Cut (38oz) 125

ADD ON: Crab Mac n' Cheese 16.9

Seafood Specialties

All Seafood Specialties include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of steak fries, fresh steamed broccoli, fresh mashed potatoes or sweet potato fries.

Broiled Crabcake and Fried Shrimp Combo*

The perfect pair. 48.9

Fried Jumbo Shrimp or Oysters*

Or make it a combo. Battered and lightly fried with zesty tartar sauce. 38.9

Atlantic Salmon Oscar*

Fresh salmon, fresh lump crab meat and Bearnaise sauce. 40.7

Stuffed Shrimp & Cajun Salmon*

Norwegian salmon and wild shrimp stuffed with our Chef's signature crabcake recipe and broiled in herb butter.. 42.9

Stuffed Flounder & Shrimp*

The best in Virginia! Fresh flounder stuffed with our chef's signature crabcake recipe and broiled in herb butter. 45.9

Simply Amazing Stuffed Salmon*

Stuffed with crab imperial and melted gouda cheese. 45.9

Fresh Jumbo Lump Crab Cakes*

Chesapeake Bay's Best. The same recipe started in 1966. Fresh jumbo lump crabcakes served with zesty tartar sauce. 48.9

Fried Seafood Platter*

Grouper, scallops, shrimp, oysters and a signature crab cake and hush puppies. 48.9

Make it a Combo

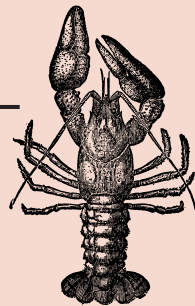
We are VA's steakhouse with a crazy passion for seafood. Add to any Entrée:

Fried or Broiled Shrimp (7) 14.9 Blackened or Fried Scallops (7) 24.9

Fried Oysters (5) 8.9 (8) 11.9 • Salmon (7oz) 10.9

Fried Grouper 11.9 • Lump Crabcake (4.5oz) 18.9 Stuffed Shrimp (3) 19.9 (5) 30.9

King Neptune Surf & Turf



All Surf & Turf Dinners include a house salad with your choice of dressing, modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of 1 pound baked potato, steak fries, fresh steamed broccoli, fresh mashed potatoes or sweet potato fries.

Choose Your Steak: 7 oz. Petite Filet Mignon*, 12 oz. New York Strip*, 13 oz. Ribeye*, 13 oz. Prime Rib* or 16 oz. T-Bone*
With: Two 4 oz. Canadian Cold Water Lobster Tail* Market Price Four 4 oz. Canadian Cold Water Lobster Tails* Market Price

Dinner Specials

All Dinner Specials include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, bread with plenty of butter and your choice of steak fries, fresh steamed broccoli, fresh mashed potatoes or sweet potato fries.

Fish & Chips*

Lightly battered fresh grouper filet, zesty tartar sauce with crispy fries. 33.4

Cajun Atlantic Salmon*

Baked salmon seasoned in 54 Cajun spices. (8 oz.) 36.4

Prime Rib Au Jus*

Rubbed with just the right spices and slow cooked to perfection. (10 oz.) 49.5

Cajun Pork Chop & Grouper Filet*

Sterling Silver Premium pork chop paired with a fresh fried grouper fillet. 38.7

Fried Flounder*

A Chesapeake Bay favorite. Lightly breaded and perfectly fried to a flaky goodness. 36.4

Cajun Crown Cut Pork Chops*

Center cut fresh Sterling Silver Premium juicy chops, cooked to perfection. 36.9

Gus' Blue Sirloin*

6 oz. center cut with melted bleu cheese and onion straws. 36.9

Fried Crabcake and Fried Grouper Filet*

Classic backfin crabcake and fresh fish, battered and fried to order. 37.9

Grilled Salmon & Fried Shrimp*

Cajun seasoned salmon paired with lightly battered shrimp. 37.7

Fried Flounder & Fried Shrimp*

The perfect pair. Zesty tarter and kicked up cocktail sauce. 38.7

Yanni's Chicken Breast*

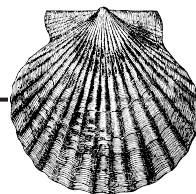
Grilled marinated all natural chicken served with fresh hollandaise sauce. 29.4

MUST TRY Add to Any Meal
Crab Mac n' Cheese 16.9

COMPLIMENT ANY ENTRÉE

Sautéed Onions 3.9	Bacon Wrapped Asparagus* 11.9	Cold Water Lobster Tail* (4oz.) Market Price
Onion Rings 5.5	Loaded 1 Pound Baked Potato 9.9	Alaskan King Crab Legs* (1 lb.) Market Price
Sautéed Mushrooms 4.9	Loaded Mashed Potatoes 6.9	Fresh Wild Sea Scallops* 19.9
Asparagus with Bearnaise Sauce 8.9	Oscar Style Lump Crab Topper & Bearnaise Sauce* 14.9	Garlic Spinach 7.9
Hushpuppies 5.9		

Fresh Pasta



All Pasta entrées include a house salad with your choice of dressing or modern Caesar salad or the Greek salad, and bread with plenty of butter.

Chicken Fettuccine Alfredo

Fresh garlic cream, fresh fettuccine pasta and broccoli. 36.9
Add Shrimp 4.9

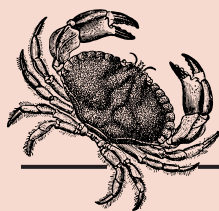
Chicken Parmesan

Chicken smothered with marinara sauce and provolone cheese served over angel hair pasta. 35.9

Seafood Fettuccine Alfredo*

Fresh cream, fresh fettuccine pasta, broccoli, shrimp and scallops. 38.9 add Chicken 4.9

**Book A Private Event
For Your Family & Friends**



Make it a Combo

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Fried Grouper 11.9 • **Lump Crabcake** (4oz) 18.9 • **Stuffed Shrimp** (3) 19.9 (5) 30.9

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