



Established 1966
We are glad you are here!

Aberdeen Barn Steakhouse

Enjoy, from the fires of our open charcoal hearth, 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

Dinner Served

Monday through Thursday 2:00 p.m. to 10:30 p.m.

Friday and Saturday 2:00 p.m. to 11:00 p.m.

Sunday 11:30 a.m. to 10:00 p.m.

Open Holidays

11:30 a.m. to 9:00 p.m.

Serving a Special Buffet with Prime Rib on these Holidays

Easter • Thanksgiving • Mother's Day • Father's Day

New Year's Eve • New Year's Day • Valentine's Day



Aberdeen Barn Steakhouse

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. 13.9

Bacon Wrapped Sea Scallops

Fresh sea scallops wrapped in applewood smoked bacon, brushed with irish butter and baked. 14.9

Captain's Crabcake

"Simply the Best." Our chef's specialty made with fresh jumbo lump crab meat. 16.9

Teriyaki Steak Bites

Tenderloin of beef, marinated and grilled. 11.9

Escargot Bourbuigonne

Broiled in herb butter and served with garlic toast. 16.9

Buffalo Wings

Fresh chicken wings fried. Served with house ranch or bleu cheese dressing. 12.9

Spicy Maple Grilled Wings

Smoked over night, then charbroiled, not fried, for extra flavor. Dressed with Maple Carolina Reaper Ranch. 12.9

Crispy Calamari

Our secret is in the marinade. Flash fried and served with sweet chili sauce. 13.9

Jumbo Fried Shrimp

Fresh jumbo shrimp, lightly battered and fried to a golden brown. 14.9

Lollipop Lamb Chops

French cut, blackened, New Zealand chops. Seared and accompanied with a side of mint jelly. 18.9

Eastern Shore Fried Oysters

Fresh plump oysters, zesty tartar, and kicked up cocktail. 13.9

Beer Battered Onion Rings

Thick steak cut. Stacked tall. Served with onion petal sauce. 9.9

Blue Crab Dip

Made from scratch, served with toasted garlic toasts. 16.9

Sunny's Steamed Shrimp

1 pound, Wild Jumbo Shrimp, peeled and seasoned. 26.9

Tommy T's Clams

Fresh seaside Clams stuffed with our famous Rockefeller recipe. 14.9

Steamed Clams

2 dozen. Fresh from the Eastern Shore!!! 17.9

Fresh Homemade Soup

She Crab Soup

50 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 6.9 Bowl 9.9

French Onion

Gruyere cheese tops this customer favorite. 7.9

Captain Yianni's Raw Bar

Only Eastern Shore Hogs Island, Seaside Oysters, and Chunos 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. 6.9

Slurp and Burp*

Oyster and cocktail sauce with Yuengling lager. 7.9

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) 13.9 (1 Dozen) 24.9

Little Neck Clam Steamers

Fresh Hog's Island clams. Steamed. Salted butter and lemon points.
(1 Dozen) 10.9 (2 Dozen) 17.90

The Perfect Storm*

5 jumbo shrimp cocktail, 5 Raw Oysters, 7 Steamed Clams. 27.9

Fresh Catch of the Day

GUARANTEED FRESH SUSTAINABLE SEAFOOD

All Fresh Catch 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.

Atlantic Salmon* (10 oz.)

Simply Grilled or Broiled. 27.9

Chesapeake Bay Flounder*

Broiled, Blackened, or Fried. 30.9

Swordfish*

Simply Grilled or Blackened. 28.9

Bay Rock Fish*

(Seasonal) Available fried. Best of Chesapeake Bay. 34.7

Alaskan Snow Crab Legs

Over two pounds. Served with drawn butter. 58.9

Canadian Cold Water Lobster Tails

Two (7 oz.) Tails. Broiled - Lemon Butter. 55.9
One (18 oz.) Tail. Broiled - Lemon Butter. 63.9

Alaskan King Crab Legs

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. 69.9 2 lb. 108.90

Baked Lemon Rosemary Halibut

(Seasonal) Wild line-caught fresh halibut fillet. The best in the ocean! 39.5

*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.) 34.9 (12 oz.) 39.9

Gus' Extra Cut New York Strip

(Center Cut, 18 oz.) The King of all steaks, named for the city that does everything first class! 56.9

Charcoal Broiled Delmonico

An outstanding example of Stockyard Angus Premium ribeye at its best. Well marbled for peak flavor and juicy deliciousness! (10 oz.) 37.9 (14 oz.) 42.9

Gus' Extra Cut Charcoal-Broiled Delmonico (20 oz.)

The most flavorful of all steaks, tender and tasty! 58.9

USDA Stockyard Angus Premium Sirloin

Properly aged for tenderness! (6 oz.) 25.9 (8 oz.) 28.9 (14 oz.) 37.9

Filet Mignon (10 oz.)

The very tender, center cut, heart of beef. The ultimate expression of good taste! 54.9

Petite Filet Mignon (Center cut, 7 oz.)

A small center cut, but just as tender! 43.9

Princess Petite Filet (5 oz.)

A juicy center cut. 39.9

The Porterhouse (24 oz.)

A pound and a half. For the serious steak lover! 64.9

T-Bone (Over 18 oz.)

Perfect for the hearty appetite! 48.9

Pair sautéed mushrooms and onions with any sizzling steak 3.9 Top with blue cheese or pepperjack cheese 3 Applewood Smoked Bacon Blue Cheese 4.5

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 in the end cut. Regular Cut (14 oz.) 42.9, Extra Heavy Cut (20 oz.) 58.7

New Zealand Grilled Baby Lamb Chops

House favorite. Tender and succulent. Served with mint jelly. 38.9

Grilled Tomahawk Center (48 oz.)

A bone-in you won't forget. Aged 45 days. French Chopped. 125

Cowboy Cut Delmonico (Bone In, 18 oz.)

Aged for a minimum of 40 days. So delicious. "Saddle up!" 48.9

Gus' Filet Mignon (10 oz.)

Grilled to your liking and finished in the oven with aged pepper jack cheese. 56.9

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

Tender premium sirloin or filet mignon topped with wild lump crab meat and Bearnaise sauce. Sirloin 37.9 or Filet 46.9

Pair sautéed mushrooms and onions with any sizzling steak 3.9 Top with blue cheese or pepperjack cheese 3 Applewood Smoked Bacon Blue Cheese 4.5

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. 36.9

Fried Jumbo Shrimp or Oysters

Or make it a combo. Battered and lightly fried with zesty tartar sauce 29.9

Atlantic Salmon Oscar*

Fresh salmon, fresh lump crab meat and Bearnaise sauce. 34.9

Baked Stuffed Flounder*

The best in Virginia! Fresh flounder stuffed with our chef's signature crabcake recipe and broiled in herb butter. 37.5

Stuffed Jumbo Shrimp

Wild shrimp stuffed with our Chef's signature crabcake recipe and broiled in herb butter. 34.9

Chesapeake Bay Wild Catch

Fresh fish of the day, shrimp, lump crabmeat, asparagus and cream sauce. 35.9

Fresh Jumbo Lump Crab Cakes

Chesapeake Bay's Best. The same recipe started in 1966. Two of our fresh jumbo lump crabcakes served with zesty tartar sauce. 37.9

Blackened Swordfish Oscar*

Wild caught swordfish, fresh lump crabmeat and signature bearnaise. 34.9

Ultimate Seafood Platter*

Broiled 7 oz. cold water lobster tail, grouper, scallops, shrimp and a signature crabcake. 42.9

Fried Seafood Platter*

Grouper, scallops, shrimp, oysters and a signature crab cake and hush puppies. 39.9

COMPLIMENT ANY ENTRÉE

Sautéed Onions 3.9

Onion Rings 5.5

Sautéed Mushrooms 3.9

Asparagus with Bearnaise Sauce 6.9

Hushpuppies 4.9

Bacon Wrapped Asparagus 8.9

Loaded 1 Pound Baked Potato 7.5

Loaded Mashed Potatoes 5.5

Oscar Style Lump Crab Topper

& Bearnaise Sauce 12.9

Cold Water Lobster Tail (7 oz.) 24.9 (16oz.) 44.9

Alaskan King Crab Legs (1 lb.) 54.5

Alaskan Snow Crab Legs (1 lb.) 26.9

Crab Mac n' Cheese 11.9

Sautéed Spinach 7.9

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: One 7 oz. Canadian Cold Water Lobster Tail 66.9 Two 7 oz. Canadian Cold Water Lobster Tails 88.9

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. 25.9

Cajun Atlantic Salmon*

Baked salmon seasoned in 54 Cajun spices. (8 oz.) 27.9

Prime Rib Au Jus

Rubbed with just the right spices and slow cooked to perfection. (10 oz.) 38.9

Cajun Pork Chop & Grouper Filet*

Sterling Silver Premium pork chop paired with a fresh fried grouper fillet. 30.5

Fried Flounder

A Chesapeake Bay favorite. Lightly breaded and perfectly fried to a flaky goodness. 29.9

Grilled Beef Kebob

Tender beef marinated and grilled. Served over sautéed mushrooms, onions and slow roasted tomatoes. 26.9

Cajun Crown Cut Pork Chops

Center cut fresh Sterling Silver Premium juicy chops, cooked to perfection. 29.9

Gus' Blue Sirloin

6 oz. center cut with melted bleu cheese and onion straws. 28.9

Fried Crabcake and Fried Grouper Filet*

Classic backfin crabcake and fresh fish, battered and fried to order. 28.9

Grilled Salmon & Fried Shrimp

Cajun seasoned salmon paired with lightly battered shrimp. 33.9

Chicken Chesapeake

All natural chicken breast, grilled, fresh lump crab meat, cheddar cheese and imperial cream sauce. 27.5

Fried Flounder & Fried Shrimp

The perfect pair. Zesty tarter and kicked up cocktail sauce. 34.9

Blackened Prime Rib

House favorite since 1966. 54 cajun spice blend served with horseradish sauce. (10 oz) 38.9

Yanni's Chicken Breast

Grilled marinated all natural chicken served with sweet and spicy chili sauce. 22.9

Stuffed Grouper Lynnhaven

Stuffed with our crab cake recipe, topped with shrimp and baked with our parmesan cream sauce. 34.9

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.

Five-Cheese Ravioli

Ravioli stuffed with mozzarella, provolone, ricotta, parmesan and asiago cheeses then topped with homemade marinara sauce. 19.7 add Chicken 4.9 add Shrimp 7.5

Chicken Alfredo

Fresh cream, penne pasta and broccoli. 28.9 add Shrimp 7.5

Chicken Parmesan

Chicken smothered with marinara sauce and provolone cheese served over penne pasta. 28.9

Seafood Alfredo

Fresh cream, penne pasta, broccoli, shrimp and scallops. 33.9 add Chicken 4.9

Combination Dinners*

All Combination 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 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 • 16 oz. T-Bone**

CHOOSE YOUR SEAFOOD:

**Fried or Broiled Shrimp 54.9 • Jumbo Lump Crab Cake 57.9 • Fried Grouper 54.9
Cajun Salmon 56.9 • Fried Oysters 55.9**

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