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 8:30 p.m.
Tuesday - Thursday 2:30 p.m. to 9:00 p.m.
Friday 2:00 p.m. to 9:30 p.m.
Saturday 1:00 p.m. to 10:00 p.m.
Sunday 12:00 p.m. to 9:00 p.m.

Check Out Our On-site Dry Aging Rooms!

Dry-Aging is a method of processing meat where beef or primal cuts are hung and aged in a controlled environment with himalayan salt and low humidity. This allows the muscle fibers to break down and develop flavors.

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

We allow our servers to add 20% gratuity to every table.

Appetizers

Fried Oysters Rockefeller*
Barn exclusive specialty since 1966. Made with 100% Americana cream and applewood smoked bacon. 15.99

Chesapeake Bay Crab Bites*
Mini crab cakes fried until golden brown and served with sweet and spicy chili sauce. 17.99

Bacon Wrapped Sea Scallops*
Sweet Succulent sea scallops wrapped in smokey pepper bacon, an irresistable pairing of sweet and savory. 26.99

Captain's Crabcakes*
3 ounce cake served fried or broiled. Our chef's recipe since 1966 served with fried green tomatoes and fire roasted corn.
Single 16.99 Double 28.99

Teriyaki Steak Bites*
Tender beef, marinated and grilled, served with our house creamy horsey sauce. 14.99

Escargot Bourbuigonne*
Tender escargot sizzling in luxurious garlic and herb butter. A little Parisian decadence. 18.99

Buffalo Wings
Served with house ranch or bleu cheese dressing. 16.99

Spicy Maple Wings
Smoked over night, dressed with Maple Carolina Reaper Ranch. 16.99

Mediterranean Grilled Octopus
Tender AAA octopus grilled to a delicate char, served over creamy garlic hummus. A bold, luxurious taste of the Mediterranean. 28.99

Crispy Calamari*
Tender Calamari flash-fried to golden perfection. Served with sweet and spicy chili sauce. 16.99

Baked Oysters Rockefeller*
7 lucky oysters stuffed with our same recipe since 1966. Made with 100% Americana cream and applewood smoked bacon. 15.99

Jumbo Fried Shrimp*
Fresh jumbo shrimp, lightly battered and fried to a golden brown. 15.99

Lollipop Lamb Chops
French cut, blackened, New Zealand chops. Seared and accompanied with a side of mint jelly.
(3) 20.99 (4) 26.99 (5) 33.50

Chesapeake Bay Blue Crab Dip*
Sweet Chesapeake Bay blue crab folded into a rich, creamy blend of cheeses. Served with toasted garlic bread. 24.99

Captain Gus' Barnyard Boom-Boom Shrimp*
Spicy kick topped with scallions 15.99

Max's Steakhouse Cheese Sticks
Colossal, golden-crisp, served with our rich, creamy house vodka sauce for the ultimate indulgence. 14.99

Clam and Shrimp Santorini
Sweet, tender Eastern Shore VA clams simmered in a delicious white wine garlic butter sauce. Greek island elegance in every bite. 18.99
Indulge Monday to Friday

Fresh Homemade Soup

She Crab Soup
58 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 8.88 Bowl 15.99

French Onion
3-cheeses top this customer favorite since 1966! 11.99

Captain Yianni's Raw Bar

Only fresh local Oysters allowed in this barn

Jumbo Shrimp Cocktail*
Chilled jumbo shrimp served with kicked up cocktail sauce. 17.99

Noisy Oyster*
Vodka, cocktail sauce and an oyster in a shot glass. 11.99

Steamed or Raw Oysters on the Half Shell*
Buttery and tender with a salty kiss.
(Half Dozen) 14.50 (1 Dozen) 28.50

The Perfect Storm*
6 jumbo shrimp cocktail, 6 Raw Oysters. 29.99

Jalepeno Popper Oysters
15.99 For the oyster lovers who like it spicy!

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 1 pound baked Idaho potato, steak fries, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries, sweet potato casserole, wild rice or garlic pepper snipped beans.

CHOOSE YOUR FISH*

Grilled, Broiled, or Blackened

NC	Mahi Mahi. 39.99
NANTUCKET	Pan-Seared Scallops. 64.99
CANADA	Salmon. 38.99
VA/NC	Flounder Broiled. 39.99
CHESAPEAKE	Rockfish. 45.99
FLORIDA	Grouper. 39.99
CANADA	Halibut. 47.99

Make Any Fresh Catch Lump Crab Oscar Style with Bernaise Sauce 14.99

FEATURED FRESH STUFFED FISH ENTREE

Stuffed Seabass and Shrimp
The best in Virginia 46.99



HOUSE FAVORITE

Baked Oysters Rockefeller*
7 lucky oysters stuffed with our same recipe since 1966. Made with crispy smoked bacon, cream, spinach and parmesan cheese. 15.99

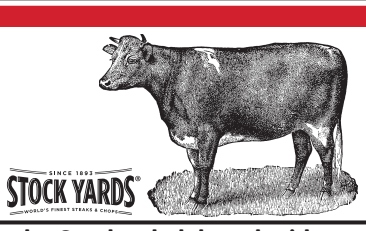
Lobster Tails*
Grilled or Broiled
2 - 6 ounce tails 64.99
3 - 6 ounce tails 89.99

1 pound Cold Water Lobster Tail*
Limited Availability. Grilled or broiled entree topped with chef Dave's cilantro lobster garlic butter sauce. 88.99

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

*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, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries, sweet potato casserole, wild rice or garlic snipped green beans.

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.)** 53.99 **(12 oz.)** 58.99

Gus' Extra Cut New York Strip*
(Center Cut, 18 oz.) The King of all steaks, named for the city that does everything first class! 77.99

Charcoal Broiled Delmonico*
An outstanding example of Stockyard Angus Prime ribeye at its best. Well marbled for peak prime flavor and juicy deliciousness! **(10 oz.)** 56.99 **(14 oz.)** 64.99

Gus' Extra Cut Charcoal-Broiled Delmonico* (20 oz.) 84.99
The most flavorful of all prime steaks, tender and tasty!

USDA Stockyard Angus Premium Sirloin*
Properly aged for tenderness! **(8 oz.)** 39.99 **(14 oz.)** 52.99

Prime Filet Mignon* (10 oz.)
The very tender, center cut, heart of beef. The ultimate expression of good taste! 86.99

Petite Filet Mignon* (Center cut, 7 oz.)
A small center cut, but just as tender! 65.99

Princess Petite Filet* (5 oz.)
A juicy center cut. 60.99

The Porterhouse* (28 oz.)
A pound and a half. For the serious steak lover! 94.99

Prime T-Bone* (Over 20 oz.)
Perfect for the hearty appetite! 74.99

ADD ON:
Pair with sautéed mushrooms and onions 5.99
Top with blue cheese or pepperjack cheese 4.99
Applewood Smoked Bacon and Blue Cheese 6.99
Steakhouse Truffle Mac n' Cheese 9.99
Truffle Shrimp & Crab Mac n' Cheese 16.99
Amazing Stuffed Shrimp (3) 22.99 (5) 34.99

MAKE IT A SURF-N-TURF
Cold Lobster Tail (6 oz.)
(1) 24.99 (2) 44.99 (3) 64.99

"MUST TRY"
Truffle Butter Steak Topper 3.99
Chef's Creamed Spinach 9.99
Roasted Bone Marrow 11.99

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, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries, sweet potato casserole, wild rice or garlic pepper snipped green beans.

"The Best" Roast Prime Rib of Beef Au Jus* (Since 1966)
Prime beef rubbed with just the right spices and slow-cooked to perfection!
Regular Cut **(14 oz.)** 64.99 Extra Heavy Cut **(20 oz.)** 84.99

New Zealand Grilled Baby Lamb Chops*
House favorite. Tender and succulent. Served with mint jelly.
(6) 52.99 (8) 69.99

Cowboy Cut Delmonico* (Bone In, 22 oz.)
Aged for a minimum of 40 days. So delicious. "Saddle up!" 79.99

Gus' Prime Filet Mignon* (10 oz.)
Grilled to your liking and finished in the oven with caramelized onions and topped with pepper jack cheese. 88.99

Steak Oscar* (8 oz. Sirloin or 7 oz. Filet)
Tender premium sirloin or filet mignon topped with jumbo lump crab meat and Bearnaise sauce. Sirloin 53.99 or Filet 79.99

Grilled Prime Tomahawk Ribeye*
A bone-in you won't forget. Aged 45 days. French Chopped.
King Cut (48 oz.) 164.99 **Queen Cut (38oz)** 144.99

ADD ON: Truffle Shrimp & Crab Mac n' Cheese 16.99 (3) Lamb Chops 19.99

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 1 pound baked Idaho potato, steak fries, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries, sweet potato casserole or garlic snipped green beans.

Broiled Crabcake and Fried Shrimp Combo*
The perfect pair. 49.99

Fried Jumbo Shrimp or Oysters*
Or make it a combo. Battered and lightly fried with zesty tartar sauce. Only Shrimp 39.95 Combo 44.99

Atlantic Salmon Oscar*
Fresh salmon, fresh lump crab meat and Bearnaise sauce. 46.99

Fried Seafood Platter*
Grouper, Dry Sea scallops, shrimp, oysters, a signature crab cake and hush puppies. 52.99

Stuffed Shrimp & Cajun Salmon*
Norwegian salmon and wild shrimp stuffed with our Chef's signature crabcake recipe and broiled in herb butter. 46.99

Simply Amazing Salmon Stack
Topped with Chef's southern crab cake recipe, shrimp, and melted gouda cheese. 46.99

Fresh Jumbo Lump Crab Cakes*
Chesapeake Bay's Best. The same recipe started in 1966. Fresh jumbo lump crabcakes served with zesty tartar sauce. 54.99

Broiled Seafood Platter*
Choose your fish of the day grilled, blackened or broiled, served with dry sea scallops, shrimp, Chef's crab cake and hush puppies. 55.99

Stuffed Seabass & Shrimp*
The best in Virginia! Fresh flounder or fresh seabass stuffed with our chef's southern crabcake recipe and broiled in herb butter. 46.99

Make it a Combo

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

Fried or Broiled Shrimp (7) 14.99 • **Blackened or Broiled Scallops*** (4) 20.99 (7) 35.99
Fried Oysters* (5) 11.99 (7) 15.99 • **Wild Salmon*** 15.99 • **Fried Grouper*** 14.99
Lump Crabcake broiled or fried (4oz) 18.99 • **Stuffed Shrimp** (3) 18.99 (5) 30.99
Pan Seared Seabass 16.99 • **Blackened Mahi-Mahi*** 17.99

Dinner Specials

MAKE IT A SURF-N-TURF
Cold Lobster Tail (6 oz.)
(1) 24.99 (2) 44.99 (3) 64.99

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 1 pound baked Idaho, steak fries, Chef's vegetable of the day, fresh mashed potatoes, sweet potato fries, sweet potato casserole or garlic snipped green beans.

Fish & Chips*
Lightly battered fresh grouper filet, zesty tartar sauce with crispy fries. 36.99

Fish & Chips* and Jumbo Fried Shrimp
Lightly battered fresh grouper filet, zesty tartar sauce with crispy fries. 38.99

Cajun Tomahawk Pork Chop & Grouper
Sterling Silver Premium pork chop fried or blackend paired with a fresh fried grouper filet. 44.99

Fried Flounder*
A Chesapeake Bay favorite. Lightly breaded and perfectly fried to a flaky goodness. 38.99

Cajun Crown Cut Tomahawk Pork Chop*
Center cut fresh Sterling Silver Premium juicy chops, fried or blackend to perfection. Single 39.99 Double 54.99

The Aberdeen Grand Trio 56.99
Three temptations. One unforgettable plate.
Flame-kissed grilled shrimp, boldly blackened sea bass, and a succulent 6-ounce prime angus sirloin. Served with silky Yukon gold mashed potatoes, green beans and golden onion rings.
Indulge Monday through Friday.

Gus's Signature Trio 58.99
A little decadence. A lasting legacy.
Luxurious stuffed shrimp, flame-grilled sea bass oscar, and golden-seared sea scallops. Paired with Aberdeen's velvety mac & cheese and garlic green beans.
created in honor of Gus, our founder - the man who started it all.

Gus' Blue Sirloin*
6 oz. center cut with melted bleu cheese and onion rings. 38.99

Fried Crabcake & Fried Grouper Filet*
Classic backfin crabcake and fresh fish, battered and fried to order. 39.99

Grilled Salmon & Fried Jumbo Shrimp*
Cajun seasoned salmon paired with lightly battered shrimp. 42.99

Fried Flounder & Fried Jumbo Shrimp*
The perfect pair. Zesty tartar and kicked up cocktail sauce. 43.99

Barnyard Mahi-Mahi Oscar*
Local blackened and topped with lump crab & bearnaise. 46.99

Yianni's Chicken*
Grilled marinated all natural chicken served with fresh bearnaise sauce. 34.99

Cajun Atlantic Salmon*
Baked salmon seasoned in 54 Cajun spices. 38.99

The Chesapeake Crown Trio 64.99
Coastal charm. Steakhouse seduction.
Succulent lamb chops, irresistibly crisp golden-fried shrimp, and your choice of fresh catch of the day - a decadent trio worthy of the crown. Served with silky Yukon gold mashed potatoes and tender grilled asparagus.
A little Chesapeake magic in every bite.

Chicken Chesapeake
With lump crab, aged cheddar and topped with creamy sherry sauce. 38.99

COMPLIMENT ANY ENTRÉE

Sautéed Onions 5.99
Onion Rings 9.99
Sautéed Mushrooms 5.99
Steamed Asparagus 11.99
Hushpuppies 8.99

Bacon Wrapped Asparagus* 13.99
Loaded 1 Pound Baked Potato 11.99
Loaded Mashed Potatoes 8.99
Oscar Style Lump Crab Topper & Bearnaise Sauce* $14.99

Cold Water Lobster Tail* (6oz.) 24.99
Fresh Wild Sea Scallops* (4) 22.99 (7) 39.99
Roasted Bone Marrow 11.99
Homemade Coleslaw 4.99
Steakhouse Roasted Corn & Poblano Peppers 9.99

Chef Christie's Fresh Catch Of The Day Inspired Dishes

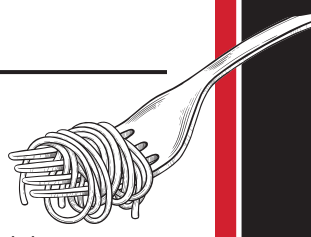
Tuscan Sunshine Rockfish
Fresh and local. Served with lemon, olive oil, tomato, onion saute, garlic pepper green beans and wild rice. 45.99

Seabass Piccata Royale
Served with Savory wild rice with garlic pepper asparagus. 38.99

Golden Seabass Santorini
Served with a citrus kissed sunlit mustard butter, wild garden rice and asparagus. 38.99

Fresh Pasta





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

Chicken Parmesan
Chicken smothered with marinara sauce and provolone and mozzarella blend served over linguine pasta. 38.99

Seafood Alfredo*
Fresh cream, fresh linguine pasta, broccoli
With shrimp 39.99
With shrimp and scallops 48.99

Aberdeen's Grand Alfredo
A classic with a touch of indulgence. Flame grilled chicken with tender broccoli tossed in our rich garlic parmesan cream sauce with linguine. 38.99

NEW PASTA DISH AVAILABLE
Monday through Friday

Velvet Vodka Rigatoni
Crispy golden chicken and Italian sausage with silky tomato cream sauce. 38.99



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Fried Oysters* (5) 11.99 (7) 15.99 • **Wild Salmon*** 15.99 • **Fried Grouper*** 14.99
Lump Crabcake (4oz) 18.99 • **Stuffed Shrimp** (3) 22.99 (5) 34.99
Pan Seared Rockfish* 21.99 • **Blackened Mahi-Mahi*** 17.99

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