



Aberdeen Barn Steakhouse

Quality · Consistency · Service · Integrity
SINCE 1966

Early Bird Specials

Served Daily

Monday - Wednesday 2:30 - 4:45
Thursday and Friday 2:00 - 4:45
Saturday 1:00 - 3:00
Sunday 12:00 - 3:00

Starters

She Crab Soup

A Cup of our award-winning recipe! 7.77

Fried Oysters Rockefeller*

We invented it! You saw it here first! 14.99

Baked Oysters Rockefeller

Fresh Eastern Shore Oysters(7) topped with spinach, Parmesan cheese, bacon and (the rest is our secret). 14.99

Bacon Wrapped Sea Scallops

Fresh sea scallops wrapped in bacon & baked with a sweet chili glaze. 19.99

Escargot

Do not be slow to try these delicious stuffed snails! Pesto and garlic butter, mmmm! 15.99

French Onion Soup

A crock topped with melted Gouda cheese. 9.99

Flash Fried Calamari

Served with our home-made garlic aioli & sweet chili sauce for dipping. 15.99

Lollipop Lamb Chops

4 tender chops paired with mint jelly. 20.99

Baked Jalapeño Popper Oysters

For the oyster lovers who like it spicy!
7 amazing VA oysters. 14.99

Chesapeake Bay Blue Crab Dip

Made from scratch, served with toasted garlic toasts. 19.99

Jumbo Shrimp Cocktail

Served with Kicked up cocktail sauce. 15.99



Aberdeen Fan Favorites!

SURF N TURF COMBO:

**3 Lollipop Lamb Chops or
Prime Cajun Pork Chop Tomahawk
4 Jumbo Fried Shrimp
Blackened Salmon, Blackened Mahi
or Seabass Santorini**

Served with your choice of steak fries, sweet potato fries, 7 sea's spud wedges, sautéed broccoli, mashed potatoes, baked potato or sweet potato casserole and a house salad. 44.99

FEATURED ENTREE

Yianni's Broiled Seafood Platter

Blackened Fish of the Day, Grilled Shrimp (3), Scallops (3), Crab Cake, (2) Oysters Rockefeller, Lobster Tail, Coleslaw, and Hush Puppies. 49.99

Served with your choice of, baked Idaho potato, sweet potato casserole, garlic broccoli, steak fries, 7 sea's spud wedges or garlic mash and a house salad.

The Chesapeake Platter

Fried Shrimp, Fried Flounder, Coleslaw and Hush Puppies. 30.99

Served with your choice of, baked Idaho potato, sweet potato casserole, garlic broccoli, steak fries, 7 sea's spud wedges or garlic mash and a house salad.

THE LUCKY 10 OYSTER TRIO

4 Jalapeño Popper • 4 Baked Rockefeller
2 Chesapeake Bay Crab 24.99

ADD - ONS

5oz Cold Water Lobster Tail 17.77
Shrimp & Crab Mac N Cheese 14.99
House, Caesar, or Greek Salad 9.99
Sautéed Mushrooms & Onions 4.99
Truffle Butter Topper to any Steak or Fish 3.99

*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.



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The Bourbon Crown Prime T-Bone

Aged in house 47 Days, finished with our house brown-sugar top shelf bourbon sauce. 58.99
BOLD, SMOOTH, UNFORGETTABLE!!!

NEW Black Label Burger NEW

8 oz. Wagyu beef, pork belly, mayo, hot pepper bacon jam and choice of side, on Chef's brioche bun. 30.99

Mains

Sandwiches

All Sandwiches come with choice of steak fries, sweet potato fries, 7 sea's spud wedges, onion rings, sautéed broccoli or roasted corn poblano. Add a house salad, Caesar or The Greek salad to any sandwich 5.99

Route 13 Steak & Cheese Sandwich

Prime steak bites, sautéed with cheddar, mozzarella, mushrooms & onions. 20.99

Original Ribeye Steak Sandwich*

Grilled prime steak with red onion and mayo. 24.99

Yianni's Fish Sandwich

Fresh fried flounder or fried grouper, tartar, melted American cheese. 24.99

The Angus Burger*

Fresh Angus patty, sharp cheddar cheese, lettuce, tomato & red onion. 19.99

Double 26.99

...add peppered bacon. 2.99

"NEW" The Steakhouse Burger*

8 oz. Prime cut patty, grilled steak, peppered bacon, American cheese & caramelized onions. 26.99

"NEW" Jimmy's Pepper Jack Burger*

8 oz. Prime cut patty, pepper jam, sharp pepper jack cheese, sauteed mushrooms. 24.99

"NEW" Prime French Dip*

8 oz. Slow cooked sliced roast beef, swiss, caramelized onions and horseradish dill aioli. 28.99

Crab Cake Sandwich

Tartar, lettuce, tomato and red onion. Fried or Broiled. 27.99

Salads

Garden Salad

Choice of protein served over a bed of mixed greens, red onion, tomatoes, cucumbers, hard boiled egg & sprinkled with sesame seeds.

Chicken	24.50
Prime Steak Tips	26.50
Shrimp	27.50
Salmon	28.75
Seabass	29.75

Entrees

All Entrees 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 Idaho, steak fries, sautéed broccoli, fresh mashed potatoes, 7 sea's spud wedges, sweet potato fries or sweet potato casserole.

PICK 2, PICK 3 OR PICK 4 COMBO

Choose 2
35.99

Choose 3
40.99

Choose 4
49.99

- Fried or Grilled Shrimp • Fried Oysters (5)
- Fried or Seared Scallops (5) • Fried Grouper
- Blackened Mahi Mahi • Grilled Seabass
- Fried or Broiled Crab Cake • Prime Cajun Pork Chop
- Gus' Steak of the Day

Jumbo Fried Shrimp or Oysters

Or make it a combo. Battered and lightly fried with zesty tartar sauce. 30.99(Shrimp) 32.99(Oysters) ...or do both as a combo 34.99

Cajun Atlantic Salmon*

Baked salmon seasoned in 54 Cajun spices. 33.99

Fried Flounder

A Chesapeake Bay favorite. Lightly breaded and perfectly fried to a flaky goodness. 30.99

Fried Seafood Platter

Grouper, Shrimp, Scallops, Oysters, Crab Cake and Hush Puppies. 42.99

Stuffed Seabass & Fried Shrimp

The best in Virginia, Chef Specialty! 38.99

Blackened Salmon & Fried Shrimp

Fresh Salmon baked to perfection with (6) fried shrimp. 36.99

Blackened Stockyard Angus Sirloin

8 ounces properly aged for tenderness, served with Gochujang sauce. 34.99 with (7) Fried Shrimp. 38.99



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