



Virginia Beach
RESTAURANT WEEK
JANUARY 20-26, 2025



1st Course

Smoked Brisket Beer Chili

Tomato Basil

Seafood Chowder

Garden Salad or Caesar

2nd Course

Award Winning Butter Burger – Fries or Fontina Mac & Cheese

Hereford beef | compound butter | onions | American | Clayton's sauce | brioche

Mesquite Smoked Chicken -Fries or Fontina Mac & Cheese

Sliced breast | peppered bacon | Swiss | LTO | vinaigrette | pimento | house made focaccia

Blackened Cod Sando

Pickles | LTO | Clayton's sauce | brioche

Try our Queen Bee specialty cocktail during your visit!





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\$35 per person plus tax



1st Course

Charcuterie

Clayton's take on a classic- imported meats & artisanal cheese | seasonal accoutrements

Clayton's Rock

Crispy jumbo shrimp | baby spinach | peppered bacon | Parmesan | sherry cream | crostini

Crab Hushpuppies

Honey butter

2nd Course

Potato Crusted Cod

Smoked seafood chowder | veggie crisps | lemon zest

Cast-Iron Prime NY Strip Steak

Baby spinach | caramelized onions | roasted peppers | oyster mushrooms
garlic mashed potatoes | sherry vinaigrette

Peppered Bacon Wrapped Meatloaf

Sweet pepper jam | caramelized onions | garlic mashers | Winter veggies | Malbec BBQ

3rd Course

Chocolate Chip Ice Cream Sando

Cheesecake

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