

# THE OYSTER BAR

OPEN DAILY 11AM

## OYSTER SHOOTERS

Freshest Oyster in Town with

**SKYY® VODKA 7**

**SAUZA® BLUE TEQUILA LIME 7**

**BLOODY MARY 7**

**BEER 7**

## CLASSICS

**SHRIMP COCKTAIL 17**

Served Chilled

**LUMP CRAB COCKTAIL 25**

Side of Dijon Aioli

**PEEL & EAT SHRIMP 18**

1 Pound Beer Boiled, Cajun Dusted

**DOZEN OYSTERS**

**ON THE HALF SHELL\* 37**

Raw & Fresh

**Half Dozen 19**

**STEAMED CLAMS 19**

White Wine, Butter, Garlic, Herbs

**STEAMED MUSSELS 18**

White Wine, Butter, Garlic, Herbs  
Seasonal

## SALADS

**HOUSE SALAD 9**

Choice of Dressing

**CAESAR SALAD\* 14**

Traditional With A Hint of Lemon

Add Chicken 4

Add Shrimp 6

Add Crab 10

**SHRIMP LOUIE SALAD 19**

Avocado, Egg, Cucumber, Black Olives,  
Red Onion, Cherry Tomatoes

**CRAB LOUIE SALAD 27**

Avocado, Egg, Cucumber, Black Olives,  
Red Onion, Cherry Tomatoes

## BEVERAGE MENU

**BLOODY MARYS 11**

Skyy Vodka

Sauza Blue Tequila

Sake

**COCKTAILS 12**

Creole Punch

Classic Margarita

**SPARKLING**

Mionetto Prosecco 16

Le Courtage Brut Champagne 12

Sho Chiku Bai Mio Sparkling Sake 12

**ROSE, WHITE & SAKE**

Dr. Loosen Riesling 12

Coppola Rosso & Bianco Pinot Grigio 12

Brancott Estate Sauvignon Blanc 12

Rodney Strong Chardonnay 15

Miraval Rosé 14

Hakutsuru Sayuri Nigori Sake 14

**RED**

Chateau St. Jean Cabernet 14

Meiomi Pinot Noir 12

1/2 Bottle Caymus Cabernet Sauvignon 95

1/2 Bottle Frank Family Cabernet Sauvignon 40

**DRAFT BEER**

Bud Light 7

Kilt Lifter 8

Rotating Seasonal 9

Ask Your Server

**BOTTLED BEER**

Budweiser 5

Coors Light 5

Sapporo 7

Anchor Steam Pilsner 7

Shock Top Wheat 6

Corona 6

Heineken 6

Firestone 805 7

Stella 6

Sierra Nevada Pale Ale 7

Lagunitas IPA 7

Upgrade to Michelada add 2

## SOUPS

**CLAM CHOWDER 9**

New England Style

Manhattan Style

## FAVORITES

**CIOPPINO 35**

Shrimp, Crab Legs, Clams,

Mussels, Marinara

**BOUILLABAISSSE 35**  
**FRENCH SEAFOOD STEW**

Shrimp, Lobster, Crab Legs,

Clams, Mussels, Cod

**PAN ROASTS**

Crab 34

Shrimp 27

Lobster 35

House Roast 33

Add Andouille 4

Add Crawfish 6

**SEAFOOD BOIL**

Potato, Onion, Andouille,

Corn, Citrus Beer Broth

Shrimp 31

Clams & Mussels 25

Crab Legs 36

House Boil 34

Lobster Boil 36

**JAMBALAYA 23**

Shrimp, Chicken, Andouille,

Tomato, Rice

**LINGUINE**

White Wine Garlic

Chicken 21

Clams 22

Shrimp 25

Add Red Sauce 4

**GUMBO 21**

Andouille, Shrimp, Okra, Rice

Add Chicken 4

Add Crab 6

PLEASE DRINK RESPONSIBLY. 2874766

\*Consuming raw or uncooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.



THE OYSTER BAR



DESSERT \$7

TURTLE NEW YORK CHEESECAKE

MOUSSE TRIPLE CHOCOLATE CAKE

RASPBERRY WHITE CHOCOLATE  
BRÛLÉE CHEESECAKE