

## CHILLED SEAFOOD

### Seasonal Oysters

½ Dozen \$13 Whole Dozen \$18

### Poached Shrimp in the Shell

½ lb. \$9 1lb. \$15

### Shellfish Bounty For Two

1 Lobster Tail, 4 Shrimp, ½ lb. King Crab & 6 Oysters \$44

### Shrimp Cocktail \$13

### Combination SeaFood Cocktail

Shrimp, Lobster & Crab \$17

### Crab Cocktail \$16

### Oyster Shooters

Virgin \$5 Vodka \$6 Tequila \$6

Bloody Mary \$6

2 oz. Toppers Shrimp or Crab \$5

### Chilled SeaFood Tower

1 lb. Dungeness Crab, ¾ lb. King Crab, 2 Lobster Tails, 12 Peel & Eat Shrimp, 12 Seasonal Oysters, Butter, Cocktail Sauce and Lemons \$85 Serves 6 people

## APPETIZERS AND SALADS

**Crispy Calamari \$10 Fried Oysters \$9**

### Wedge Salad

Crisp Iceberg Lettuce, Bleu Cheese, Maple Bacon, Creamy Ranch Dressing \$9

### Caesar Salad

Romaine Lettuce, White Anchovies, Shaved Parmesan Cheese, Croutons \$8.50

### Crab & Beet Salad

Heirloom Tomatoes, Cucumbers, Citrus Vinaigrette \$15

### Jerk Shrimp Salad

Spicy & Delicious \$14

### SeaFood Louies

Choose your SeaFood served with Artichoke, Egg, Tomato, Cucumber, Romaine & 1000 Island Dressing

**Shrimp \$15.50 Crab \$19.50**

**Lobster \$25 Combination \$20.50**

**Add 4-oz. Lobster to the Combination \$28.50**

## OYSTER BAR SIGNATURE SOUPS

Available as a Cup or Bowl

**Lobster Bisque \$6.50/\$7.50**

**Boston or Manhattan Clam Chowder \$4.50/\$6.50**

**Sweet Corn & Crab Bisque \$5/\$6.50**

## SANDWICHES & OYSTER BAR FAVORITES

Sandwiches served with choice of Fries, Coleslaw or Potato Salad

### Crispy Fish Sandwich

Fried Haddock, Tartar Sauce, Lettuce & Tomato on a House Baked Roll \$12

### Tuna Salad

Served On a Flaky Croissant, Lettuce, Tomato & Sliced Red Onion \$10

### Crab or Lobster Roll

New England Style Crab or Lobster Salad, Lettuce, Soft Roll \$19

### Chicken Sandwich

Chicken Breast served Hot-Buttermilk Fried or Cold-Grilled with Lettuce, Tomato, Red Onion & Avocado on a Croissant \$12

### Oyster or Shrimp Po' Boy

Crispy Fried Oysters, Creole Mayonnaise, Shredded Lettuce & Tomato on a Toasted French Roll \$13

### Soft Shell Crab Sandwich

Crispy Soft Shell Crabs on a House Baked Roll, Sweet & Spicy Slaw \$13

### Shrimp and Avocado Sandwich

Fresh Baked French Bread, Thousand Island Dressing \$12

**Fish & Chips \$12 Fried Shrimp Basket \$13**

**Fried Oysters and Fries \$12**

**10 Piece Fisherman's Combo**

3 Pieces of Haddock, 2 Fried Oysters & 5 Shrimp Served with Fries & Coleslaw \$13

## OYSTER BAR CLASSICS

### Lazy Man's Cioppino

Italian immigrants made this San Francisco Stew so delicious. Assorted SeaFood Poached with Tomatoes, Peppers, White Wine & Garlic \$19

### Bouillabaisse

From the region of Provence in Southern France this SeaFood Delight is rich with Crab, Lobster, Scallops and Clams Poached in a Rich Broth of Saffron, Tomatoes, Garlic, Extra Virgin Olive Oil, Onions & White Wine \$23

### Creole Gumbo

This mainstay of New Orleans cuisine must contain 7 ingredients for good luck. This rich dish contains Chicken, Sausage, Okra, Shrimp, Tomatoes, Crab, White Wine, Gumbo Z'herbes & White Rice \$18 Add Oysters \$4

### SeaFood Extravaganza

Atlantic Lobster, Jumbo Shrimp, Scallops, Crab, Clams, Calamari and Mussels with Fresh Tomato, Garlic, Shallots, Herbs and Butter, Finished with White Wine and Lemon Juice served with White or Saffron Rice \$29

## Signature Pan Roasts

This rich and delicious soup is a combination of SeaFood cooked to order with White Wine, Clam Broth, Butter, Cream, Lemon, Oyster Bar Red Sauce & Spices

**Shrimp \$16 Oyster \$15**

**Crab \$19 Lobster \$26**

**Combination \$23**

## PASTA SELECTIONS

### Shrimp Scampi

Served with Saffron Rice or Linguini \$18

### Linguini & Clams

Red or White Sauce \$15

### Lobster Ravioli

Lobster Cream Sauce, Asparagus, Tomato & Mushrooms \$21

### Mushroom Ravioli

Porcini Cream, Shaved Parmesan Cheese \$16

## STEAMED OR CHILLED SEAFOOD

**1 lb. King Crab Platter**

or

**1½ lb. Dungeness Crab**

Lemon, Cocktail Sauce, Coleslaw and Melted Butter \$41

### Steamed Black Mussels or Clams

White Wine, Herbs, Garlic & Sourdough Bread For Dipping \$14

## OYSTER BAR DESSERTS

**Vanilla Crème Brûlée \$5**

**New York Style Cheesecake**

Strawberry Topping \$6

**Double Fudge Chocolate Cake \$5**

**Coconut Cream Pie \$5**

**Pecan Pie \$5**

**Lemon Meringue Pie \$5**

**Apple Pie \$5**

**Seasonal Dessert \$5**

**Table Side Ice Cream Sundae \$7**

18% service charge added to parties with 8 or more guests

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

## WHITE WINE BY THE BOTTLE

### CHAMPAGNE

**Domaine-Chandon \$50**

### CHARDONNAY

**Rombauer Chardonnay**

Carneros

Silky Palate, Soft Spice, Tropical Fruit and Vanilla \$65

**Butter Chardonnay**

Jams Vineyard Acampo

Velvety, Creamy, Golden and Delicious \$33

**Kendall-Jackson Chardonnay**

California

Fruit Forward, Crispy, with Acidity and Rich Texture \$34

**Decoy Sonoma Chardonnay**

Sonoma County

Enticing Aromas of Lemon Meringue, Honeysuckle \$37

### SAUVIGNON BLANC

**Kim Crawford Sauvignon Blanc**

Marlborough, New Zealand

Aromas of Citrus and Tropical Fruit backed by Characteristics of Herbaceous notes \$36

**Honig Sauvignon Blanc**

Napa

Peach Aromas, not Grassy, Refreshing and well Balanced Acidity \$46

### FUME BLANC

**Dry Creek Fume Blanc**

Sonoma

Subtle Notes of Grass, Fig, Melon and Honeyed Grapefruit Splashed with Zesty Acidity \$38

### PINOT GRIGIO

**King Estate Pinot Grigio**

Sonoma

Crisp Acidity, Smooth Fruit Flavors give a Nice Finish \$38

**La Crema Pinot Gris**

Monterey

Well Balanced and Layered Aromas of Apricot, Lemon Drop and Cantaloupe \$42

### RIESLING

**Francis Coppola Sofia Riesling**

Monterey

Full Ripe Fruit Flavors and Balanced Acidity \$38

Wines by the Bottle and Wines By The Glass along with a selection of Domestic and Imported Beers are Listed on the back of the Oyster Bar Menu



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**RED WINE BY THE BOTTLE**

**CABERNET SAUVIGNON**

**Frank Family Cabernet Sauvignon**

Napa Valley

Balanced and Fruit Forward with intense Cassis, Plum and Blackberry Long Finish **\$60**

**Daou Cabernet Sauvignon**

Paso Robles

Bursts with Rich Deep Dark Berries with Creamy Mocha-Espresso ForeFront, Full Bodied and Long Finish **\$50**

**Alexandria Valley Cabernet Sauvignon**

Sonoma

Smooth Wine with Medium Body, Nice Balance and Long Finish **\$48**

**MERLOT**

**Markham Merlot**

Napa Valley

Subtle and Fruity with a Smooth Finish **\$50**

**Kendall-Jackson Merlot**

Sonoma

Intricate Layers of Cherry, Plum and Currant Laced with a Hint of Spice **\$36**

**PETITE SYRAH**

**Stag's Leap Petite Syrah**

Napa Valley

Soft Tannins adding Grace without removing Vitality **\$60**

**PINOT NOIR**

**MacMurray Ranch Pinot Noir**

Sonoma Russian River

Luscious Silky MouthFeel, Opens with notes of Boysenberry and Lavender **\$42**

**Erath Pinot Noir**

Dundee, Oregon

Juicy Dark Plums, Spicy Cloves, Suede-Like Bold Tannins **\$46**

**ZINFANDEL**

**Earthquake Zinfandel**

Lodi, California

Maple Syrup Aromas, Lots of Spicy Oak Influence, and Full Body **\$50**

**BEER & WINE SELECTIONS**

**Imported & Domestic Beer**

Heineken

Coors or Coors Light

Newcastle

Sierra Nevada

Guinness

Stella Artois

MGD

Miller Lite

Corona

Icky Pale Ale

Bud or Bud Light

Blue Moon

Anchor Steam

Modelo

**WHITE WINE BY THE GLASS**

Rombauer Chardonnay \$17

Butter Chardonnay \$8

Kendall-Jackson Chardonnay \$9

Decoy Sonoma Chardonnay \$10

Kim Crawford Sauvignon Blanc \$10

Honig Sauvignon Blanc \$12

Dry Creek Fume Blanc \$10

King Estate Pinot Grigio \$10

La Crema Pinot Gris \$11

Francis Coppola Sofia Riesling \$10

**RED WINE BY THE GLASS**

Markham Merlot \$13

Kendall-Jackson Merlot \$10

Frank Family Cabernet Sauvignon \$16

Daou Cabernet Sauvignon \$13

Alexandria Valley Cabernet Sauvignon \$12

Stag's Leap Petite Syrah \$10

MacMurray Ranch Pinot Noir \$11

Erath Pinot Noir Oregon \$12

Earthquake Zinfandel \$12

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