Oyster Bar

Appetizers, Soups & Salads

Seasonal Oysters
Half Dozen $15.99 | Full Dozen $22.99

Poached Shrimp in the Shell
½ lb. $9.99 | 1 lb. $15.99

Shellfish Bounty for Two ..... Market Price
1 Lobster Tail, 4 Shrimp, ½ lb. King Crab, 6 Oysters

Shrimp Cocktail $13.99

Combination Seafood Cocktail $22.99
Shrimp, Lobster & Crab

Oyster Shooters
Virgin $4.99 | Vodka $6.99 | Tequila $6.99 | Bloody Mary $6.99

Chilled Seafood Tower ..... Market Price
1 lb. Dungeness Crab, ¾ lb. King Crab, 2 Lobster Tails, 12 Peel & Eat Shrimp, 12 Seasonal Oysters, Butter, Cocktail Sauce, Lemon

Crispy Calamari $11.99

Seafood Louie** Shrimp $16.99 | Crab $24.99 | Lobster $29.99
Combo $20.99 | Combo with Lobster $30.99

Boston **or Manhattan Clam Chowder**
Cup $4.99 | Bowl $6.99

Lobster Bisque**
Cup $6.99 | Bowl $7.99

Sweet Corn & Crab Bisque**
Cup $5.99 | Bowl $6.99

Field Green Salad $4.99

Wedge Salad $10.99
Iceberg, Bleu Cheese, Maple Bacon, Ranch

Caesar** $10.99
Romaine Lettuce, White Anchovy, Parmesan, Croutons

Crab & Beet Salad $18.99

Jerk Shrimp Salad $14.99

Oyster Bar Favorites

Sandwiches served with choice of fries, coleslaw or potato salad

Crispy Fish Sandwich $12.99
Fried Haddock, Tartar Sauce**, Lettuce, Tomato

Tuna Salad** $10.99
Lettuce, Tomato, Red Onion, Croissant

Crab or Lobster Roll** ..... $19.99 | $26.99
New England Style Crab or Lobster Salad, Lettuce, Soft Roll

Chicken Sandwich $12.99
Hot Buttermilk Fried or Cold Grilled, Lettuce, Tomato, Red Onion, Avocado, Croissant

Oyster or Shrimp Po' Boy $13.99
Creole Mayo, Lettuce, Tomato

Soft Shell Crab Sandwich $13.99
Sweet & Spicy Slaw

Shrimp & Avocado Sandwich $12.99
Thousand Island Dressing**

Fish & Chips $14.99

Fried Shrimp $13.99

Fried Oysters & Fries $13.99

Fisherman's Combo $14.99
3 Pieces of Haddock, 2 Fried Oysters, 5 Shrimp, Fries & Coleslaw

Oyster Bar Classics

Lazy Man's Cioppino $21.99
Italian immigrants made this San Francisco stew delicious. Assorted Seafood poached with Tomatoes, Peppers, White Wine & Garlic.

Bouillabaisse $34.99
From the region of Provence in Southern France, this dish is rich with Crab, Lobster, Scallops and Clams poached in Saffron Broth, Tomatoes, Garlic, EVOO, Onions & White Wine.

Creole Gumbo $20.99
This mainstay of New Orleans cuisine must contain 7 ingredients for good luck. Chicken, Sausage, Okra, Shrimp, Tomatoes, Crab, White Wine, Gumbo Z'herbes & White Rice.

Seafood Extravaganza $45.99
Lobster, Shrimp, Scallops, Crab, Calamari, Mussels, Tomato, Garlic, Shallots, Herbs & Butter. Finished with White Wine and Lemon, White or Saffron Rice.

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 $18.99
Oyster $18.99
Crab $24.99
Lobster $29.99
Combination $25.99

Pasta

Shrimp Scampi** $21.99
Saffron Rice or Linguini

Linguini & Clams** $18.99
Red or White Sauce

Lobster Ravioli** $25.99
Goat Cheese Ravioli, Poached Lobster, Lobster Cream Sauce, Asparagus, Tomato & Mushrooms

Mushroom Ravioli $16.99
Porcini Cream, Shaved Parmesan

Steamed or Chilled Seafood

1 lb. King Crab ..... Market Price

1 ½ lb. Dungeness Crab Platter ..... Market Price
Lemon, Cocktail Sauce, Coleslaw, Melted Butter

Steamed Black Mussels or Clams $15.99
White Wine, Herbs, Garlic, Sourdough Bread

Dessert

Vanilla Crème Brulée** $5.99

New York Style Cheesecake** $6.99
Strawberry Topping

Lemon Meringue Tart** $5.99

Apple Pie** $5.99
Vanilla Ice Cream, Caramel

Ice Cream Sundae $6.99

Warm Pear Crisp Ala-mode $8.99
Kahlua sauce

$2 charge added for all to go orders. 18% service charge added to parties of 8 or more. *Thoroughly cooking foods 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 higher risk if these foods are consumed raw or under cooked. **Contains/may contain milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and/or soy.

01/07/22

Oyster Bar

We Proudly Pour Oyster Bay Chardonnay, Pinot Gris, Sauvignon Blanc, Cabernet and Merlot
$9.50 Glass | $40 Bottle

White Wine By The Bottle

CHAMPAGNE

Domaine Chandon **$50**

CHARDONNAY

Rombauer Chardonnay, 2015 ..... **$65**
Carneros
Silky Palate, Soft Spice, Tropical Fruit, Vanilla

Butter Chardonnay, 2015 ..... **$33**
Jams Vineyard Acampo
Velvety, Creamy

Kendall-Jackson Chardonnay, 2014 ..... **$34**
California
Fruit Forward, Crispy with Acidity, Rich Texture

Decoy Sonoma Chardonnay, 2013 ..... **$37**
Sonoma County
Aromas of Lemon Meringue, Honeysuckle

SAUVIGNON BLANC

Kim Crawford Sauvignon Blanc, 2015 ..... **$46**
Marlborough, New Zealand
Aromas of Citrus & Tropical Fruit, Herbaceous Notes

Honig Sauvignon Blanc, 2015 ..... **$46**
Napa
Peach Aromas, Refreshing, Well Balanced Acidity

FUME BLANC

Dry Creek Fume Blanc, 2015 ..... **$38**
Sonoma
Subtle Notes of Grass, Fig, Melon & Honeyed Grapefruit, Zesty Acidity

PINOT GRIGIO

King Estate Pinot Grigio, 2015 ..... **$38**
Sonoma
Crisp Acidity, Smooth Fruit

La Crema Pinot Gris, 2015 ..... **$42**
Monterey
Well Balanced, Layered Aromas of Apricot, Lemon Drop & Cantaloupe

White Wine By The Glass

Rombauer Chardonnay **$17**
Butter Chardonnay **$9**
Kendall-Jackson Chardonnay **$8**
Decoy Sonoma Chardonnay **$8.50**
Kim Crawford Sauvignon Blanc **$10**
Honig Sauvignon Blanc **$12**
Dry Creek Fume Blanc **$10**
King Estate Pinot Grigio **$12**
La Crema Pinot Gris **$11**

Red Wine By The Bottle

CABERNET SAUVIGNON

Frank Family Cabernet Sauvignon **$75**
Napa Valley
Balanced, Fruit Forward, Intense Cassis, Plum, Blackberry, Long Finish

Daou Cabernet Sauvignon **$50**
Paso Robles
Rich Dark Berries, Creamy Mocha-Espresso Forefront, Full Bodied, Long Finish

Duckhorn Decoy Cabernet Sauvignon **$42**

MERLOT

Markham Merlot **$50**
Napa Valley
Subtle, Fruity, Smooth Finish

Kendall-Jackson Merlot **$36**
Sonoma
Layers of Cherry, Plum & Currant, Hint of Spice

PETIT SYRAH

Stag's Leap Petit Syrah **$55**
Napa Valley
Soft Tannins

PINOT NOIR

Mac Murray Ranch Pinot Noir **$42**
Sonoma Russian River
Silky Mouthfeel, Opening Notes of Boysenberry & Lavender

Erath Pinot Noir **$46**
Dundee, Oregon
Dark Plum, Spicy Cloves, Bold Tannins

ZINFANDEL

Earthquake Zinfandel **$54**
Lodi, California
Maple Syrup Aroma, Spicy Oak, Full Body

Scott Harvey Zinfandel **$46**

Red Wine By The Glass

Markham Merlot **$13**
Kendall-Jackson Merlot **$10**
Frank Family Cabernet Sauvignon **$18**
Daou Cabernet Sauvignon **$13**
Duckhorn Decoy Cabernet Sauvignon **$11**
Stag's Leap Petit Syrah **$14**
Mac Murray Ranch Pinot Noir **$12**
Erath Pinot Noir **$12**
Earthquake Zinfandel **$14**
Scott Harvey Zinfandel **$12**

Imported $6

Heineken
Newcastle
Guinness
Corona
Anchor Steam
Stella Artois
Modelo

Domestic Beer $5

MGD
Bud or Bud Light
Coors or Coors Light
Sierra Nevada
Miller Lite
Icky Pale Ale
Blue Moon

18% service charge added to parties of 8 or more.

01/07/22