

Oyster Bar

Appetizers, Soups & Salads

Seasonal Oysters

Half Dozen \$15⁹⁹ | Full Dozen \$22⁹⁹

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

Shrimp Cocktail..... **\$13⁹⁹**

Crab Cakes **\$22⁹⁹**
Roasted Corn Salsa, Jalapeño Jam

Combination Seafood Cocktail **\$23⁹⁹**
Shrimp, Lobster & Crab

Oyster Shooters

Virgin \$4⁹⁹ | Vodka \$6⁹⁹ | Tequila \$6⁹⁹ | Bloody Mary \$6⁹⁹

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 **\$12⁹⁹**

Seafood Louie** Shrimp \$16⁹⁹ | Crab \$26⁹⁹ | Lobster \$29⁹⁹
Combo \$21⁹⁹ | Combo with Lobster \$31⁹⁹

Boston or Manhattan Clam Chowder**
Cup \$4⁹⁹ | Bowl \$6⁹⁹

Lobster Bisque **
Cup \$6⁹⁹ | Bowl \$7⁹⁹

Sweet Corn & Crab Bisque **
Cup \$5⁹⁹ | Bowl \$6⁹⁹

House Salad **\$5⁹⁹**

Wedge Salad..... **\$11⁹⁹**
Iceberg, Bleu Cheese, Maple Bacon, Ranch

Caesar** **\$11⁹⁹**
Romaine Lettuce, White Anchovy, Parmesan, Croutons

Jerk Shrimp Salad **\$15⁹⁹**

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..... **\$15⁹⁹**
White Wine, Herbs, Garlic, Sourdough Bread

Oyster Bar Classics

Lazy Man's Cioppino **\$21⁹⁹**
Italian immigrants made this San Francisco stew delicious. Assorted
Seafood poached with Tomatoes, Peppers, White Wine & Garlic.

Bouillabaisse **\$37⁹⁹**
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 **\$20⁹⁹**
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 **\$46⁹⁹**
Lobster, Shrimp, Scallops, Crab, Calamari, Mussels, Tomato, Garlic,
Shallots, Herbs & Butter. Finished with White Wine and Lemon,
White or Saffron Rice.

Shrimp and Grits..... **\$21⁹⁹**
Creole Spiced Shrimp, Bacon, Scallion, Sharp Cheddar Grits

Oyster Bar Favorites

Sandwiches served with choice of fries, coleslaw or potato salad

Crispy Fish Sandwich **\$12⁹⁹**
Fried Haddock, Tartar Sauce**, Lettuce, Tomato

Tuna Salad ** **\$11⁹⁹**
Lettuce, Tomato, Red Onion, Croissant

Crab or Lobster Roll ** **\$21⁹⁹ | \$26⁹⁹**
New England Style Crab or Lobster Salad, Lettuce, Soft Roll

Chicken Sandwich..... **\$13⁹⁹**
Hot Buttermilk Fried or Cold Grilled, Lettuce, Tomato,
Red Onion, Avocado, Croissant

Smoked Salmon Club **\$14⁹⁹**
Bacon, Lettuce, Tomato, Dill Lemon Caper Mayo, French Roll

Fish Tacos **\$15⁹⁹**
Battered Haddock, Avocado, Shaved Cabbage, Cilantro,
Ranchito Sauce

BSTA **\$15⁹⁹**
Bacon, Shrimp, Tomato, Avocado, Remoulade, French Roll

Shrimp Louie Wrap **\$15⁹⁹**
Lettuce, Hardboiled Egg, Tomato, Cucumber, Capers

Fish & Chips..... **\$15⁹⁹**

Fried Shrimp **\$14⁹⁹**

Fried Oysters & Fries **\$14⁹⁹**

Fisherman's Combo **\$17⁹⁹**
3 Pieces of Haddock, 2 Fried Oysters, 5 Shrimp, Fries & Coleslaw

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 \$18⁹⁹ | Oyster \$18⁹⁹ | Crab \$25⁹⁹
Lobster \$31⁹⁹ | Combination \$26⁹⁹

Pasta

Shrimp Scampi** **\$21⁹⁹**
Saffron Rice or Linguini

Linguini & Clams ** **\$18⁹⁹**
Red or White Sauce

Lobster Ravioli** **\$26⁹⁹**
Goat Cheese Ravioli, Poached Lobster, Lobster Cream Sauce,
Asparagus, Tomato & Mushrooms

Mushroom Ravioli **\$16⁹⁹**
Porcini Cream, Shaved Parmesan

Creole Salmon Linguini **\$23⁹⁹**
Peppers, Onions, Tomatoes, Creole Cream

Lobster Carbonara **\$29⁹⁹**
Pancetta, Sweet Peas, Pecorino, Fettuccini

Dessert

Vanilla Crème Brûlée ** **\$5⁹⁹**

New York Style Cheesecake ** **\$6⁹⁹**
Strawberry Topping

Lemon Meringue Tart ** **\$5⁹⁹**

Apple Pie ** **\$5⁹⁹**
Vanilla Ice Cream, Caramel

Ice Cream Sundae..... **\$6⁹⁹**

Warm Pear Crisp Ala-mode..... **\$8⁹⁹**
Kahlua sauce

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..... \$60

CHARDONNAY

Rombauer Chardonnay..... \$75

Carneros

Silky Palate, Soft Spice, Tropical Fruit, Vanilla

Butter Chardonnay \$33

Jams Vineyard Acampo

Velvety, Creamy

Kendall-Jackson Chardonnay \$38

California

Fruit Forward, Crispy with Acidity, Rich Texture

Decoy Sonoma Chardonnay \$37

Sonoma County

Aromas of Lemon Meringue, Honeysuckle

SAUVIGNON BLANC

Kim Crawford Sauvignon Blanc \$46

Marlborough, New Zealand

Aromas of Citrus & Tropical Fruit, Herbaceous Notes

Honig Sauvignon Blanc \$46

Napa

Peach Aromas, Refreshing, Well Balanced Acidity

FUME BLANC

Dry Creek Fume Blanc \$38

Sonoma

Subtle Notes of Grass, Fig, Melon & Honeyed Grapefruit,

Zesty Acidity

PINOT GRIGIO

King Estate Pinot Grigio \$50

Sonoma

Crisp Acidity, Smooth Fruit

La Crema Pinot Gris \$42

Monterey

Well Balanced, Layered Aromas of Apricot,

Lemon Drop & Cantaloupe

White Wine By The Glass

Rombauer Chardonnay..... \$18

Butter Chardonnay \$10

Kendall-Jackson Chardonnay \$12

Decoy Sonoma Chardonnay \$10

Kim Crawford Sauvignon Blanc \$10

Honig Sauvignon Blanc \$12

Dry Creek Fume Blanc \$12

King Estate Pinot Grigio \$14

La Crema Pinot Gris \$12

Import

Heineken \$7

Newcastle..... \$7

Guinness..... \$7

Corona..... \$7

Anchor Steam \$8

Stella Artois \$7

Modelo \$7

Domestic

Bud or Bud Light \$6

Coors or Coors Light..... \$6

Sierra Nevada..... \$7

Miller Lite \$6

Icky IPA..... \$7

Blue Moon \$7

Red Wine By The Bottle

CABERNET SAUVIGNON

Frank Family Cabernet Sauvignon \$85

Napa Valley

Balanced, Fruit Forward, Intense Cassis, Plum, Blackberry,

Long Finish

Daou Cabernet Sauvignon \$55

Paso Robles

Rich Dark Berries, Creamy Mocha-Espresso Forefront,

Full Bodied, Long Finish

Duckhorn Decoy Cabernet Sauvignon..... \$60

MERLOT

Markham Merlot \$55

Napa Valley

Subtle, Fruity, Smooth Finish

Kendall-Jackson Merlot..... \$40

Sonoma

Layers of Cherry, Plum & Currant, Hint of Spice

PETIT SYRAH

Stag's Leap Petit Syrah \$70

Napa Valley

Soft Tannins

PINOT NOIR

Mac Murray Ranch Pinot Noir \$30

Sonoma Russian River

Silky Mouthfeel, Opening Notes of Boysenberry & Lavender

Erath Pinot Noir \$55

Dundee, Oregon

Dark Plum, Spicy Cloves, Bold Tannins

ZINFANDEL

Earthquake Zinfandel..... \$54

Lodi, California

Maple Syrup Aroma, Spicy Oak, Full Body

Scott Harvey Zinfandel..... \$45

Red Wine By The Glass

Markham Merlot \$13

Kendall-Jackson Merlot..... \$12

Frank Family Cabernet Sauvignon \$20

Daou Cabernet Sauvignon \$13

Duckhorn Decoy Cabernet Sauvignon..... \$13

Stag's Leap Petit Syrah \$18

Mac Murray Ranch Pinot Noir \$10

Erath Pinot Noir \$12

Earthquake Zinfandel..... \$14

Scott Harvey Zinfandel..... \$12