



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 **\$23.⁹⁹**
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 \$26.⁹⁹ | Lobster \$29.⁹⁹
Combo \$21.⁹⁹ | Combo with Lobster \$31.⁹⁹

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 **\$21.⁹⁹**

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..... **\$21.⁹⁹ | \$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..... **\$14.⁹⁹**

Fisherman’s Combo **\$15.⁹⁹**
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 **\$37.⁹⁹**
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 **\$46.⁹⁹**
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..... **\$25.⁹⁹**

Lobster **\$31.⁹⁹**

Combination **\$26.⁹⁹**

Pasta

Shrimp Scampi..... **\$21.⁹⁹**
Saffron Rice or Linguini

Linguini & Clams **\$18.⁹⁹**
Red or White Sauce

Lobster Ravioli **\$26.⁹⁹**
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.





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 \$7 Domestic Beer \$6

Heineken	MGD
Newcastle	Bud or Bud Light
Guinness	Coors or Coors Light
Corona	Sierra Nevada
Anchor Steam	Miller Lite
Stella Artois	Icky Pale Ale
Modelo	Blue Moon

