



THE OYSTER BAR



BEVERAGE MENU

BLOODY MARYS 11

Skyy Vodka
Sauza Hacienda Silver Tequila
Saké

COCKTAILS 12

Creole Punch Featuring Maker's Mark Bourbon
Classic Margarita Featuring Sauza Hacienda Silver Tequila

SPARKLING

Mionetto Prosecco 16
Le Courtage Brut Champagne 12
Sho Chiku Bai Mio Sparkling Saké 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 Saké 14

RED

Meiomi Pinot Noir 12
House Cabernet Sauvignon 14

DRAFT BEER

Bud Light 7
Four Peaks Kilt Lifter 8
Rotating Seasonal
Ask Your Server

BOTTLED BEER

Budweiser 5
Coors Light 5
Sapporo 6
Shock Top Belgian White 6
Corona Extra 6
Heineken 6
Firestone Walker 805 6
Stella Artois 6
Sierra Nevada Pale Ale 6
Lagunitas IPA 6
Upgrade to Michelada



THE OYSTER BAR



OYSTER SHOOTERS

Freshest Oyster in Town with

SKYY® VODKA 7

SAUZA HACIENDA SILVER TEQUILA 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



THE OYSTER BAR



SOUPS

CLAM CHOWDER 9

New England Style

Manhattan Style

FAVORITES

CIOPPINO 35

Shrimp, Crab Legs, Clams,
Mussels, Marinara

BOUILLABAISSE 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 8