

# Oyster Bar

## HAPPY HOUR MENU

Available 4PM-6PM Sunday - Thursday in the Lounge

*Must have Players Card. Not Available on Holidays, Concerts, or Special Events*

### **CLAM CHOWDER BOWL \$4**

Oyster Crackers

### **SHRIMP COCKTAIL \$4**

Cocktail Sauce, Lemon

### **OYSTER SHOOTERS \$4**

Virgin | Vodka | Tequila | Bloody Mary

### **STEAMED CLAMS \$6**

White Wine, Herbs, Garlic Broth

### **SHRIMP CEVICHE \$6**

Citrus Marinated, House Made Tortilla Chips

### **CRISPY CALAMARI STRIPS \$6**

Cocktail Sauce, Lemon, Diablo Tomato Sauce

### **SHRIMP LOUIE \$6**

Mixed Greens, Tomato, Cucumber, Egg,  
Lemon, Olives, Asparagus, Louie Dressing

### **FRIED SHRIMP \$10**

5 Shrimp, Cocktail Sauce, Lemon,  
Choice of Fries, Potato Salad or Coleslaw

### **FISH & CHIPS \$10**

Tartar Sauce, Lemon  
Choice of Fries, Potato Salad or Coleslaw

### **FISH TACOS \$10**

2 Battered Haddock Tacos, Avocado,  
Shaved Cabbage, Cilantro, Ranchito Sauce

### **SEASONAL OYSTERS \$10**

4 Oysters, Apple Mignonette, Horseradish,  
Cocktail Sauce, Lemon

### **SIGNATURE SHRIMP PAN ROAST \$10**

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 and Spices

#### **No Substitutions – No To-Go Food or Containers**

\*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. (01.22.24)

# HAPPY HOUR

## WINES BY THE GLASS

**50% OFF ALL WINES**

### WHITE WINE

#### CHARDONNAY

Rombauer, St Helena, CA	\$18
Talbot Vineyards, Santa Lucia	\$16
Butter, Napa, CA	\$10
Kendall-Jackson, Santa Rosa, CA	\$12
Decoy, Sonoma, CA	\$10
Oyster Bay, New Zealand	\$10

#### SAUVIGNON BLANC

Kim Crawford, New Zealand	\$10
Stonely, Marlborough	\$10
Honig, Rutherford, CA	\$12
Oyster Bay, New Zealand	\$10

#### FUME BLANC

Dry Creek, Sonoma, CA	\$12
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#### PINOT GRIGIO

King Estate, Eugene, OR	\$14
La Crema, Windsor, CA	\$12
Oyster Bay, New Zealand	\$10

#### RIESLING

J. Lohr Bay Mist, Monterey, CA	\$7
Carl Reh, Germany	\$8
Seeker, Mosel Germany	\$10

#### WHITE ZINFANDEL

Berringer, St. Helena, CA	\$7
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### RED WINE

#### CABERNET SAUVIGNON

Frank Family, Napa Valley	\$20
Daou, Paso Robles, CA	\$13
Duckhorn Decoy, St Helena, CA	\$13
Oyster Bay, New Zealand	\$10

#### MERLOT

Markham, Napa Valley	\$13
Kendall-Jackson, Santa Rosa, CA	\$12
Oyster Bay, New Zealand	\$10

#### RED BLEND

Orin Swift, Napa Valley	\$8
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#### PINOT NOIR

J Vineyards, Russian River	\$22
Mac Murray Ranch, Russian River	\$10
Erath, Oregon	\$12

#### ZINFANDEL

Scott Harvey, Plymouth, CA	\$12
Earthquake, Lodi, CA	\$14

#### PETITE SYRAH

Stagg's Leap, Napa Valley	\$18
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