

Oyster Bar

STARTERS, SOUPS & SALADS

CRAB CAKES \$24

Cucumber Salad,
Dill and Chive Aioli

CRISPY CALAMARI \$13

Cocktail Sauce, Lemon
Diablo Tomato Sauce

CLAM CHOWDER**

Cup \$6 | Bowl \$8

SWEET CORN & CRAB BISQUE**

Cup \$7 | Bowl \$8



LOBSTER BISQUE

Cup \$8 | Bowl \$9


SEAFOOD LOUIE**

Shrimp \$18 | Crab \$29 | Lobster \$31 | Combo \$23
Combo with Lobster \$34


CAPRESE SALAD** \$15

Fresh Mozzarella, Heirloom Tomato, Basil, Balsamic, Toasted Baguette  

WEDGE SALAD \$14

Iceberg, Blue Cheese, Pancetta, Ranch 



CAESAR SALAD** \$13

Romaine, White Anchovy, Parmesan, Croutons, Caesar Dressing 

TUNA SALAD** \$13


Lettuce, Tomato, Red Onion, Croissant

HOUSE SALAD \$7

Mixed Greens, Tomato, Cucumber, Olives, Choice of Dressing  

CHILLED SEAFOOD


SEASONAL OYSTERS

Apple Mignonette, Horseradish, Cocktail Sauce, Lemon 
Half Dozen \$19 | Full Dozen \$25


SHRIMP COCKTAIL \$15

Cocktail Sauce, Lemon 


SEAFOOD COCKTAIL \$25

Shrimp, Lobster, Crab, Cocktail Sauce, Lemon 

OYSTER SHOOTERS

Virgin \$5 | Vodka \$7 | Tequila \$7 | Bloody Mary \$7 

SEAFOOD TOWER MP

1lb Dungeness Crab, 3/4lb King Crab, 2 Lobster Tails, 12 Peel & Eat Shrimp, 12 Seasonal Oysters, Butter, Cocktail Sauce, Lemon 

1/2 LB DUNGENESS CRAB PLATTER MP

Lemon, Cocktail Sauce, Coleslaw, Melted Butter 

SANDWICHES

Choice of Fries, Potato Salad or Coleslaw

CRISPY FISH SANDWICH \$15

Fried Haddock, Tartar Sauce, Lettuce, Tomato

CHICKEN SANDWICH \$16

Choice of: Hot Buttermilk Fried Chicken or Chilled Grilled Chicken,
Lettuce, Tomato, Onion, Avocado, Croissant

LOBSTER ROLL** \$28

New England Style Lobster Salad, Lettuce, Soft Roll
Sub Crab \$23

VIETNAMESE FRIED SHRIMP BAHN MI** \$16

Fried Shrimp, Pickled Cucumber, Daikon Radish,
Shaved Carrots, Cilantro, Jalapenos,
House Baked French Roll

PASTA

SHRIMP SCAMPI** \$23

Lemon, Garlic, White Wine, Butter,
Choice of Saffron Rice | Linguine 

LINGUINE & CLAMS** \$21

Choice of Red or White Sauce

LOBSTER CARBONARA** \$31

Pancetta, Peas, Pecorino, Fettuccine

BUTTERNUT SQUASH RAVIOLI** \$18

Kale Pesto, Fried Sage, Butternut Squash Cream 

LOBSTER RAVIOLI** \$29

Goat Cheese Ravioli, Poached Lobster, Lobster Cream Sauce,
Asparagus, Tomato, Mushrooms



VEGETARIAN



GLUTEN FREE



GLUTEN FREE ON REQUEST

\$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. (12.05.23)

OYSTER BAR FAVORITES

FISH TACOS \$18

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

FISH & CHIPS \$19

Tartar Sauce, Cocktail Sauce, Coleslaw, Lemon

FRIED SHRIMP \$19

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

FISHERMAN'S COMBO \$19

2pcs Fried Cod, 4pcs Fried Shrimp, Calamari, Lemon, Tartar Sauce, Cocktail Sauce

STEAMED CLAMS \$17

White Wine, Herbs, Garlic, Toasted Baguette

1LB KING CRAB MP

Drawn Butter, Lemon

OYSTER BAR CLASSICS

LAZY MAN'S CIOPPINO \$23

Haddock, Shrimp, Crab, Tomatoes, Peppers, White Wine & Garlic

BOUILLABAISSÉ \$42

Crab, Lobster, Scallops, Clams, Saffron Broth, Tomatoes, Garlic, Extra Virgin Olive Oil, Onions, White Wine

CREOLE GUMBO \$22

Chicken, Sausage, Okra, Shrimp, Tomatoes, Crab, White Wine, Gumbo Z'herbs, White Rice

SHRIMP & GRITS \$23

Creole Spiced Shrimp, Bacon, Scallion, Sharp Cheddar Grits

SEAFOOD EXTRAVAGANZA \$49

Lobster, Shrimp, Scallops, Crab, Calamari, Mussels, Tomato, Garlic, Shallots, Herbs, Butter, White Wine, Lemon
Choice of: 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 \$19 | OYSTER \$20 | CRAB \$28 | LOBSTER \$33 | COMBINATION \$30

DESSERT

BANANA & BERRY NAPOLEON** \$8

Puff Pastry, Banana Custard, Strawberry-Pineapple Compote, Whipped Cream

CHOCOLATE DECADENCE CAKE** \$8

Flourless Chocolate Cake, Chocolate Ganache, Berry Compote Whipped Cream

SEASONAL CHEESECAKE** \$8

Ask your server for today's flavor

VANILLA BEAN CRÈME BRULÉ** \$8

APPLE PIE TART** \$8

Ice Cream, Caramel Sauce

BEVERAGES

COCA COLA PRODUCTS \$4

Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite, Barq's Root Beer, Lemonade, Raspberry Iced Tea

HOT TEA | ICED TEA \$3

COFFEE \$3

Regular, Decaf

HOT CHOCOLATE \$3



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