

APPETIZERS

- FRESH OYSTERS on the HALF SHELL**
Half Dozen..... 11 Dozen.....16
- LITTLENECK CLAMS on the HALF SHELL**
Half Dozen..... 11 Dozen.....16
- CHILLED JUMBO SHRIMP COCKTAIL**11
- STEAMED LITTLENECK CLAMS**13
- STEAMED GREENLIP MUSSELS**13
- JUMBO LUMP CRABMEAT COCKTAIL**.....15
- PEEL & EAT SHRIMP**
CLASSIC CHILLED
HOT LOUISIANA or MARYLAND STYLE
Half Pound... 9 One Pound...16

SOUPS & SALADS

- CLAM CHOWDER**
New England or Manhattan Style
Cup..... 4 Bowl7
- CAESAR SALAD**.....6
With Shrimp10
With Lump Crabmeat12
With Chicken8
- SHRIMP LOUIE SALAD**12
With Avocado, Bay Shrimp and Louie Dressing

FRESH CATCH

- MEDITERRANEAN SALMON**18
Sauéed with Olive Oil, White Wine, Tomato, Capers and Basil
- ALASKAN HALIBUT**23
- SALMON**18
Delicately steamed in our individual kettles with White Wine, Olive Oil, Lemon, Capers and Herbs **or** Lemon-Basil Beurre Blanc

The Oyster Bar

Summer Specialties

- 1 lb. ALASKAN SNOW CRAB LEGS**...18
- PEEL & EAT SHRIMP and BUCKET of BEER**...23
Classic Chilled, Hot Maryland or Louisiana Style Shrimp and Four Ice Cold Domestic Beers

Featured Wine

- FERRARI CARANO CHARDONNAY**
Aromas of Pear, Fuji Apple, Citrus and Honey. Generous on the palate, creamy Vanilla undertones balance layers of toast and spice on the finish, while the tropical flavors linger to the end.
Glass...14 Bottle...55

KETTLE SPECIALTIES

- PAN ROAST**18
Fresh Seafood sautéed with Brandy, Cream and Tomato. Choose from: Crab, Shrimp, Lobster or get all three with Our Signature House Roast
- GUMBOS**18
A Louisiana Bayou Favorite made with Okra, Gumbo File, Cajun Spices and Andouille Sausage. Choose from: Crab, Shrimp, Lobster, or can't make up your mind, get all three with Our Signature House Gumbo
- BOUILLABAISSE**19
Shrimp, Crab, Mussels, Clams and Fresh Fish in a Light Tomato Saffron Broth with Leeks, Fennel and Herbs
- CIOPPINO**18
San Francisco Seafood Stew in slightly Spicy Tomato Sauce with a Medley of Fish and Shellfish
- HOUSE ÉTOUFFÉE**17
The Classic Creole Dish of Lobster, Shrimp and Crab in a Nutty Seafood Velouté with Our Own Cajun Seasonings

HOUSE FAVORITES

- SHRIMP JAMBALAYA**17
A Savory Rice Dish of Shrimp, Andouille Sausage and Cajun Spice
- RED BEANS & RICE**8
A Southern Classic with Our Own Andouille Sausage and a "Trinity" of Bell Peppers, Celery and Onion
- LOBSTER BOIL**30
A Dockside Feast of Boiled Maine Lobster, Littleneck Clams, Red Potatoes, Corn-on-the-Cob and Cole Slaw
- SCAMPI with PASTA**16
Shrimp sautéed with Garlic, Olive Oil, Lemon and Herbs, tossed with Linguine
- LINGUINE with CLAMS**14
Steamed and Chopped Clams tossed in a White or Red Sauce with Garlic, Herbs and Butter

WINES

- Champagne & Sparkling Wines*
Domaine Chandon, Brut..... (split) 10
Domaine Chandon, Brut Rose (split) 15
- Light & Refreshing White Wines*
Pinot Grigio, Antinori Santa Cristina, Italy.....8.00 32
Pinot Grigio, Santa Margherita, Valdigge, Italy...11.00 44
Pinot Grigio, Antinori Santa Cristina, Italy.....8.00 32
Riesling Chateau Ste. Michelle, Washington6.00 24
Sauvignon Blanc, Chateau Ste. Michelle, Horse Heaven, Columbia Valley, WA8.25 33
White Zinfandel, Beringer Vineyards, CA.....6.00 24
- Chardonnay*
Estancia, Monterey, CA7.50 30
Kendall-Jackson Vintner's Reserve, CA.....8.25 33
Red Diamond, WA.....6.00 24
- Cabernet Sauvignon*
Estancia, Monterey, CA7.50 30
Columbia Crest Grand Estates, Columbia Valley...8.25 33
Red Diamond, WA.....6.00 24
- Merlot*
Estancia, Monterey, CA7.50 30
Columbia Crest Grand Estates, Washington8.25 33
Red Diamond, WA.....6.00 24
- Pinot Noir*
Estancia, Monterey, CA7.50 30

BEERS

- DOMESTIC**...4.25 **IMPORT**...4.75

DESSERTS

- BANANAS FOSTER**6
Bananas sautéed in Butter, Brown Sugar, Cinnamon, Banana Liqueur and Dark Rum over Vanilla Ice Cream
- CHOCOLATE CAKE**5
- NEW YORK CHEESECAKE**5
Topped with Strawberry or Blueberry Sauce
- ICE CREAM**4
Vanilla, Chocolate, Strawberry