

OYSTER BAR MENU

TO START WITH...

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| TODAY'S SELECTION OF FRESH OYSTERS ON THE HALF SHELL | \$10 |
| CHEF'S CEVICHE OF THE DAY | \$10 |
| SEAFOOD SAMPLER , OYSTERS AND CLAMS ON THE HALF SHELL, SEARED AHI, SHRIMP, CEVICHE AND CRAB LEGS ON ICE | \$28 |
| NEW ENGLAND CLAM CHOWDER | \$7 |
| LOBSTER BISQUE | \$9 |
| SEARED AHI SALAD WITH CALIFORNIA GREENS, WASABI AIOLI | \$11 |
| CAESAR SALAD | \$8 |
| WITH CHICKEN | \$11 |
| WITH JUMBO SHRIMP | \$14 |

SUSHI

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| CALIFORNIA ROLL | \$9.50 |
| HAWAIIAN ROLL | \$9.50 |
| SALMON ROLL | \$9.50 |
| SPICY CRAB ROLL | \$9.50 |

SEAFOOD SPECIALS

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| BLUE MARTINI STIRRED NOT SHAKEN BLUE CRAB, PICKLED CUCUMBER, AVOCADO, MASHED POTATO SALAD | \$13 |
| SHRIMP COCKTAIL SHRIMP WITH ZESTY SAUCE | \$12 |
| TEQUILA SEAFOOD COCKTAIL SEAFOOD TOSSED WITH AVOCADO AND TEQUILA COCKTAIL SAUCE | \$11 |
| SEAFOOD SHOTS | \$8 |
| OYSTER SHOOTER, TEQUILA SHRIMP, SCALLOPS MARINARA | |
| MARINADA 3 TOSTADAS TOPPED WITH SHRIMP, SCALLOPS, AVOCADO AND ZESTY SALSA | \$18 |
| TOSTADA 3 TOSTADAS TOPPED WITH CEVICHE OF THE DAY, ONIONS, AVOCADO, LETTUCE | \$18 |

MAIN COURSES

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| SHRIMP ROAST WITH FRESH HERBS AND CREAMY TOMATO SAUCE | \$22 |
| COMBO ROAST ASSORTED SEAFOOD WITH FRESH HERBS AND CREAMY TOMATO SAUCE | \$24 |
| BOUILLABAISSSE PRAWNS, CLAMS, MUSSELS, SCALLOPS, CRAB, FRESH FISH, SAFFRON AND ROUILLE | \$24 |
| N'AWLINS STYLE GUMBO WITH SHRIMP, CRAB, OYSTERS, CHICKEN, ANDOUILLE SAUSAGE AND OKRA TOPPED WITH FRIED ONION RINGS | \$22 |
| FISHERMAN'S STEW FISH, SHRIMP, SCALLOPS, MUSSELS AND CLAMS IN CREAMY WHITE WINE SAUCE | \$26 |
| GAMBAS PEEL & EAT WHOLE GIANT PRAWNS SAUTEED IN OLIVE OIL WITH GARLIC, SPANISH PAPRIKA, PARSLEY AND SHERRY, SERVED WITH BAGUETTE | \$23 |
| STEAMED CLAMS WITH GARLIC AND FRESH HERB BROTH | \$16 |
| STEAMED MUSSELS GARLIC HERBS AND WHITE WINE | \$12 |
| ROCK & ROLL CLAM BAKE CLAMS, JUMBO SHRIMP, MUSSELS AND CRAB CLUSTERS WITH FINGERLING POTATOES AND CORN ON THE COB | \$28 |
| STEAM OR BROILED LOBSTER 2 1/2 LBS MAINE LOBSTER WITH DRAWN BUTTER | \$MP |
| LINGUINI WITH CLAMS IN WHITE WINE CREAM SAUCE | \$19 |
| LINGUINI WITH PRAWNS , GARLIC, TOMATO AND BASIL | \$21 |



OYSTER
BAR