

STARTERS

Clams & Mussels .. Prince Edward Island mussels & little neck clams, garlic, shallots & fresh tomatoes in a white wine butter sauce **\$13.95**

Ahi Tuna .. Sesame crusted, goma wakami, wasabi aioli, pickled ginger **\$16.95**

Escargot .. Helix snails, blue cheese in a pepper cream sauce & toast points **\$11.95**

Smoked Salmon .. Cucumber, tomatoes, capers, onion, dill crème fraiche & toast points **\$13.95**

Crab Cakes .. Blue Crab, corn, peppers, onions w/a house made remoulade **\$16.95**

Black Bean Spring Rolls .. Deep fried, shredded cabbage, pico de gallo w/sweet & spicy corn dipping sauce **\$9.95**

Oyster Bar Shrimp Cocktail .. Prawns boiled in court bouillon w/house made spicy cocktail sauce **\$15.95**

OYSTERS

\$14.25

Raw Oysters .. Chesapeake Bay oysters, OysterBar spicy cocktail sauce, horseradish

Parmesan Bake .. Baked w/garlic herb butter, finished w/a parmesan crust

Rockefeller .. Spinach, pernod puree, finished & baked w/hollandaise sauce

Fried .. Breaded & deep fried, chipotle tartar & spicy cocktail sauce

Jalapeno Casino .. Jalapenos, bell pepper, onion, Tabasco, bacon butter, mozzarella

Black & Blue .. Blackened & baked w/blue cheese crumbles

Bienville .. Horseradish, shrimp & tomato cream sauce baked w/hollandaise

OYSTER BAR FRESH MARKET

Fresh market preparation available on all Fresh Market Fish

Black & Blue .. Blackened w/blue cheese/feta glaze & flat top grilled

Naked .. Flat top grilled w/salt, pepper & lemon butter

Oscar .. Flat top grilled, blue crab cake, steamed asparagus, hollandaise **\$5.00**

Pan Sauteed .. Lightly floured, pan sautéed w/a lemon caper beurre blanc

SEAFOOD

Oyster Bar Signature Walleye .. Walnut breaded Walleye, deep fried, honey orange butter sauce over fresh spinach **\$28.95**

Seafood Au Gratin .. Shrimp, bay scallops, surimi crab, baked in a lobster cream sauce topped w/a mozzarella & provolone **\$26.95**

Crabby Prawns .. Seasoned & grilled w/O.B. crab cake, mashed potatoes, caramelized shallots & a citrus lemon vinaigrette **\$30.95**

Cioppino .. Mussels, clams, shrimp, scallops, fish du jour, fresh vegetables in a lobster cioppino broth **\$29.95**

Salmon .. Sauteed, bacon braised brussel sprouts, finished w/a Romesco sauce **\$28.95**

Ahi Tuna .. Sazon seared, dirty rice, guajillo sauce, finished w/Elote **\$29.95**

Diver Scallops .. Pistachio crusted, flat grilled, on smoked bacon risotto w/a vanilla cognac sauce Mate (2) **\$27.95** Captain (4) **\$34.95**

Cold Water Lobster .. Broiled w/lemon & seasonings, drawn butter **\$Mkt Price**

Alaskan King Crab .. Steamed, drawn butter **\$Mkt Price**