

# Oyster Bar

@ Penazzi

## Soups, Steamers & Stews

**New England Clam Chowder** \$6

**Manhattan Clam Chowder** \$6

**Steamed Little Neck Clams** \$16

White wine, garlic, red pepper flakes, tomato, basil, and butter  
Add pasta \$3

**Steamed New Zealand Mussels** \$15

Cooked to perfection in white wine, roasted garlic, lemon, thyme and finished with cream

**Cioppino** \$19

Scallops, lobster, shrimp, clams, mussels, and halibut in a hearty tomato broth

**Bouillabaisse** \$22

Sautéed shrimp, scallops, lobster, mussels, clams, and mahi mahi simmered in a seafood saffron broth and finished with red pepper rouille

**New Orleans Seafood Gumbo** \$16

Andouille sausage, ham, shrimp, crab, and smoked chicken simmered in a hearty brown roux, special mix of herbs and spices, and served over white rice

**Oyster Bar Pan Roast** \$19

Shrimp, scallops, mussels, clams, and grilled mahi cooked in our special house sauce with seasonal vegetables

## Salads

Choice of dressings include, ranch, blue cheese, Italian sun dried tomato, and lemon vinaigrette

**Oyster Bar Garden Salad** \$8

Field greens garnished with red onions, peppers, tomatoes, carrots, cucumber, and your choice of dressing

**Classic Caesar Salad** \$9

Crisp romaine tossed with our Caesar dressing, pear tomatoes, shaved parmesan, and crispy lavosh  
Add balsamic marinated chicken \$3  
Add blackened shrimp \$5

**Ahi Tuna Salad** \$15

Seared marinated ahi atop of mixed greens tossed in lemon vinaigrette, finished with avocado wasabi

## Appetizers

**Maryland Crab Cakes** \$15

Jumbo lump crab meat seasoned with spices and garnished with mixed greens and red pepper coulis

**Tiger Prawn Sauté** \$15

Jumbo tiger prawns sautéed with parsley, basil, olive oil, garlic, white wine, tomato, and finished off with a touch of butter

**Fried Calamari** \$11

Small squid lightly breaded, flash fried and served with spicy marinara and lemon caper aioli

**Shrimp and Crab Cocktail** \$17

Tender shrimp and crab mixed with lime juice, cilantro, orange segments, cucumber, diced tomato, and served with wonton crisps

**Fried Malpeque Oysters**

**Half Dozen** \$12 **Dozen** \$20

Lightly battered, flash fried and served with lemon caper aioli

**Eastern Shore Peel and Eat Shrimp**

**1/2lb** \$11 **1lb** \$18

Beer boiled or lightly blackened shrimp tossed with Old Bay seasoning, served warm with cocktail sauce and lemon caper aioli

**Seafood Martini** \$20

Lobster, tender poached shrimp, fresh oysters, and king crab legs, served with cocktail sauce and lemon caper aioli

**Baja Fish Taco** \$14

Seafood of the day, grilled or fried on a warm flour tortillas with shredded cabbage, pico de gallo, spicy caper aioli

**Cold Water Shrimp Cocktail** \$15

Tender poached shrimp served with our special house cocktail sauce

**Tequila Lime Chipotle Shrimp** \$15

Grilled shrimp basted in our house made Tequila sauce, served over a black bean and roasted corn salad, drizzled with avocado ranch

**Louisiana Fried Shrimp** \$14

Jumbo shrimp, tossed in seasoned flour, flash fried and served with lemon and brandy mustard sauce

**“O” Shooters** \$5

**Tequila Lime**

Blue point oyster, jalapeño, mango and, tequila

**Louisiana**

Blue point oyster, tabasco, lemon and, pepper vodka

**Bloody Mary**

Blue point oyster, spicy tomato juice, and vodka

**“Da Bomb”**

Oyster, sake, soy sauce, wasabi, and pickled ginger

**“Royale”**

Oyster, vodka, lemon, and tabasco  
Topped with caviar - add \$2

## Oysters on the Rocks

**Half Dozen** \$12 **Dozen** \$20

Blue point, fanny bay, sunset beach or seasonal oysters

**Oysters Royale**

Topped off with lemon chive crème fraiche and caviar

**Half Dozen** \$19

**Dozen** \$29

## Fresh Seafood

**Grilled King Crab Legs** \$20

Lightly grilled Alaskan crab legs with field greens tossed in our lemon vinaigrette, grilled asparagus, and drawn butter

**BBQ Grilled Salmon** \$18

Lightly grilled salmon brushed with our tangy bbq sauce, served atop couscous and a creamy cucumber salad

**Blackened Mahi Mahi** \$19

Tossed in a special blend of Cajun spices, blackened and atop butternut squash dumplings, grilled asparagus, and sun dried tomato vinaigrette

**Seared Halibut** \$20

Perfectly seared atop roasted tomato orzo, caponatta, and a lemon herb butter

## From The Broiler

**Grilled Lobster Tail** \$25

Grilled lobster tail with drawn butter and lemon

**Surf and Turf** \$36

Grilled filet and lobster tail with drawn butter and lemon

**Grilled Rib Eye Steak** \$26

12oz rib eye seasoned with our special blend of spices, grilled to perfection, and served over potato wedges and topped with mushroom demi glace

## Pasta

**Jumbo Shrimp with Spicy Red Peppers** \$18

Sautéed jumbo shrimp in garlic, white wine, peppers, spicy marinara, and tossed with linguine

**Smoked Chicken Scampi** \$17

Smoked chicken, sautéed tomatoes, basil, fresh vegetables and roasted garlic cream over fettuccine

**Cajun Blackened Scallops** \$19

Blackened scallops drizzled with sweet mandarin glaze and served with Cajun pasta

**Jambalaya Pasta** \$19

Jumbo shrimp, smoked chicken, andouille sausage, ham, Cajun spices, cooked together with a touch of cream, tomato, and fresh herbs, tossed with fettuccine

**Angel Hair Pasta**

**with Pomodoro Sauce** \$13

Al dente angel hair pasta tossed with our house made pomodoro sauce, fresh basil, and parmesan cheese.

Add sautéed shrimp \$5

Add a mix of scallops, shrimp, and clams \$7

## Desserts

**New York Style Cheesecake** \$6

Served with fresh berries

**Berries and Cream** \$6

Assorted mixed berries sautéed with sugar, rum and served over vanilla ice cream

**Homemade Seasonal**

**Gelato** \$6

