42ND ST. OYSTER BAR & SEAFOOD GRILL

A SOUTHERN SEAFOOD TRADITION SINCE 1931 **SUNDAY, FEBRUARY 26, 2017**

Eat Seafood - Live Longer / Eat Oysters - Love Longer / Eat Clams - Last Longer

HALF SHELL SELECTIONS*

We ask for your indulgence while these are shucked to order. each

Chesapeake, VA - salty and succulent, these oysters embody the word delicacy **2.25**

Olde Salts, VA - bold sea-side brininess with a smooth, clean follow-through **2.50**

Lucky Suckers, NC - clean ocean flavor with smooth finish **2.50**

Pirate Pearls, NC - medium salinity with a smooth finish **2.50**

Stone Creek, NC - wonderful brininess and clean ocean flavor **2.50**

Blue Point, CT - fresh, crisp, firm texture, with a sweet aftertaste **2.65**

NC Top Neck Clams (6 or 12) **7.95/15.95**

STARTERS & TASTERS

Buffalo Shrimp & Grits Bleu Cheese Crumbles and Celery **8.95**
PEI Mussels Butter & Garlic or Marinara **10.95**
Baked Crabmeat & Artichoke Dip Fried Pita Points **12.95**
Popcorn Shrimp Regular or Cajun Fried **8.95**
Fried Calamari Marinara & Parmesan **10.95**
Chicken Tenders Honey Mustard **8.95**
Fried Shrimp Regular or Cajun Fried **9.95**
Fried Oysters Regular or Cajun Fried **12.95**
Buffalo Fried Shrimp Bleu Cheese and Celery **10.55**
Buffalo Fried Oysters Bleu Cheese and Celery **13.55**
Shrimp Cocktail 6 or 12 ..... **10.95/14.95**
Snow Crab Legs 1 pound **16.95**
Jumbo Lump Crab Cake Fried or Sautéed with Remoulade **12.55**
Sesame Crusted Rare #1 Ahi Tuna* Sweet Wasabi and Sesame Ginger Sauces **15.95**
Blackened Bacon Wrapped Scallops Remoulade **12.95**

Baked Oysters

Oysters Rockefeller Spinach, Bacon, Parmesan **13.55**
42nd St. Oysters Breadcrumbs, Spicy Butter, Bacon, Parmesan **13.55**
Pimento Cheese Oysters **13.55**
Oyster Sampler 2 of each above **13.55**

CUPS & BOWLS

Manhattan Clam Chowder **4.95/7.95**
New England Clam Chowder **4.95/7.95**
Seafood Bisque **5.95/8.95**
Oyster Stew **6.95/9.95**

GREENS

Mixed Greens Tomato, Cucumber, Carrot, Mushrooms, Red Cabbage, Black Olives **6.95**
Caesar Romaine, Tomato, Black Olives, Croutons, Parmesan **6.95**
Mixed Greens or Caesar with- Shrimp or Chicken || Fried Oysters or Crab Cake **13.35/15.35**
Spinach Shrimp, Cucumber, Red Onion, Hot Bacon Dressing **12.95**
Sesame Crusted Rare #1 Ahi Tuna* Sweet Wasabi and Sesame Ginger Sauces **15.95**

Dressings

Dijon Vinaigrette, Bleu Cheese, Ranch, 1000 Island, Balsamic Vinaigrette, Catalina, Honey Mustard, FF Italian

42ND ST. CREOLE

Shrimp Creole Salad or Coleslaw **21.95**
Blackened Chicken Creole (Local & All Natural Chicken) Salad or Coleslaw **17.95**

SEAFOOD ENTRÉES

SERVED WITH A SIDE ITEM & SALAD OR COLESLAW

Snow Crab Legs 1.5 Pounds **28.95**
Sautéed Shrimp Butter, Garlic, Cajun Spice **21.95**
Fried VA Sea Scallops Regular or Cajun **26.95**
Pan Seared New Bedford, MA Sea Scallops Garlic & Brown Butter Pan Sauce **28.95**
42nd St. Platter* Sautéed Shrimp, Scallops and your choice of Fresh Fish **33.95**
Cold Water Maine Lobster Tail 9 ounces **34.95**

SIDE ITEMS 3.50

42nd St. Cheese Potato (1931 Recipe), Sweet Potato Chips, Baked Potato, Mashed Potato, Vegetable Medley, Coleslaw, French Fries, Collard Greens (ham), Black Eyed Peas (ham), Housemade Potato Chips

HOUSE SPECIALTIES

Shrimp & Grits **21.95**
Sautéed Shrimp, Mushrooms, Cajun Tasso Ham Gravy, Creamy Low Country Style Grits & Cheddar. Served with Toast & Salad.

Jumbo Lump Crab Cakes (2) **26.95**
Served Sautéed or Fried with Remoulade, Side Item & Salad

Cioppino **23.95**
San Francisco Bay Area's Famous Tomato Based Italian Style Seafood Stew with Shrimp, Scallops, White Fish, Oysters, Mussels, Peppers and Onions. Served with Toast & Salad.

Pan Seared #1 Ahi Tuna* **31.95**
Served RARE with Sweet Wasabi & Sesame Ginger Sauces, Sesame Seed Garnish, Side Item & Salad.

TONIGHT'S FEATURES

Small Plates

Fried Green Tomatoes Pimento Cheese & Cajun Fried Shrimp **9.95**
Blackened Rare Ahi Bites Crispy Wontons, Asian Slaw, Sweet Thai Aioli **14.95**

Entrées

Beer Battered Cod **18.95**
Served with Housemade Potato Chips & Cole Slaw

Cornmeal Crusted NC Trout **21.95**
Lump Crab Meat & Lemon-Caper Butter. Served with a Salad & Side Item.

FRESH FISH*

Salmon - Scotland (23.95), **Mahi-Mahi -** Florida (25.95)
Swordfish - South Carolina (23.95)
Available Blackened or Grilled. Served with a Side Item & Salad
Complement with Lemon-Zest Scallion or Roasted-Garlic Cajun Compound Butter

STEAK* & CHICKEN

SERVED WITH VEGETABLE MEDLEY, POTATO AND SALAD

Chicken Breast (Local & All Natural) 1 or 2 Grilled or Blackened **14.95/19.95**
Filet Mignon 5oz or 10oz Bacon Wrapped **27.95/37.95**
Ribeye 12oz **29.95**
NY Strip 12oz **28.95**

Surf & Turf

Petite Filet Bacon Wrapped **& Sautéed Shrimp** **32.95**
Petite Filet Bacon Wrapped **& Blackened Bacon Wrapped Scallops** **35.95**
Petite Filet Bacon Wrapped **& 1 lb Snow Crab Legs** **37.95**
Petite Filet Bacon Wrapped **& Lobster Tail** **43.95**

STEAMED SEAFOOD*

STEAMED OYSTERS AVAILABLE ONLY AT THE OYSTER BAR

Oysters Chesapeake, VA. 1/2 Peck or Peck (OYSTER BAR ONLY) **23.95/33.95**
NC Top Neck Clams (6 or 12) **7.95/15.95**
Peel & Eat Shrimp 1/2 lb or lb. Regular or Spicy **13.95/19.95**
The Above is served with 1 set up (Butter, Cocktail Sauce & Coleslaw). Add additional set ups for $2 each

PASTA

SERVED WITH TOAST & SALAD

Penne Primavera with Shrimp **20.95**
Garlic, Seasonal Vegetables, Basil, White Wine, Roasted Red Pepper Butter, Parmesan

Shrimp & Crabmeat Fettuccine Poblano Pepper Cream & Pepperjack Cheese **22.95**

Blackened Bacon Wrapped Scallops Penne Roasted Tomato Cream, Spinach, Parmesan **22.95**

Any of Our Pasta Dishes May Be Prepared without Seafood

FRIED SEAFOOD

REGULAR FRIED OR CAJUN FRIED

Popcorn Shrimp **16.95**
Calamari Parmesan & Marinara **16.95**
Flounder or Catfish (2 pc) **18.95**
Shrimp **19.95**
Oysters **22.95**
Combination of Two **22.95**
Combination of Three **24.95**
Served with a Side Item & Coleslaw

*Foods can be cooked to order - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

508 West Jones Street, Raleigh, North Carolina, 27603 Phone: (919) 831-2811 Online: www.42ndstoysterbar.com

BEVERAGES

Soft Drinks **2.50**
Pepsi, Diet Pepsi, Cheerwine, Dr. Pepper, Diet Dr. Pepper, Mt. Dew, Mist Twist, Lemonade

Coffee, Iced Tea, Hot Tea **2.50**

Aquafina 500mL **2.50**

San Pellegrino 500mL **3.25**

DESSERTS

Key Lime Pie **6.95**

Apple Pie with Rum Sauce **7.95**

French Silk Pie 0 **6.95**

Peanut Butter Silk Pie **6.95**

NY Style Cheesecake Add Strawberry Sauce if you like **7.95/8.95**

Sorbet Ask your server what flavors are available **4.25**

Ice Cream Sundae With Rum, Chocolate, Strawberry or Caramel Sauce **6.95**

WINES BY CORAVIN

The Coravin is a wine access technology that allows us to pour wine without pulling the cork. This way we are able to offer our guests the rare opportunity to try some of our best selections by the glass.

3oz/6oz

Pinot Noir, Shane, The Charm, Russian River Valley, CA, 2012 ..... **12/20**

Cabernet Sauvignon, Elyse, Morisoli Vineyard, Rutherford, CA, 2009 ..... **15/25**

Bordeaux Style Blend, Reynolds Family Winery, Napa Valley, CA, 2011 ..... **15/25**

NC DRAFT BEER

WE PROUDLY SERVE DRAFT BEER FROM NORTH CAROLINA BREWERIES

Brüeprint Brüenette Brown Ale 5.2%, Apex

Bull City Ciderworks "Off Main" Hard Cider 5.3%, Durham

Carolina Brewing Co. Pale Ale 5.6%, Holly Springs

Foothills Jade IPA 7.4%, Winston-Salem

Highland Brewing Co. Pilsner 5.5%, Asheville

Mother Earth Dark Cloud Dunkel Lager 5.1%, Kinston

Red Oak Amber Lager 5.0%, Whitsett

Trophy Brewing Co. Milky Way-Salted Caramel Sweet Stout 5.5%, Raleigh

FEATURED SEASONAL BOTTLES & CANS

Great Divide Hibernation Ale 8.7%, Denver, CO **4.50**

Founders PC Pils 5.5%, Grand Rapids, MI **4.50**

Unknown Venture Stout 6.5%, Charlotte, NC **4.50**

Uinta Farmside Saison, 5.6%, Salt Lake City, UT **4.50**

WINE BY THE GLASS

Oyster Friendly Whites

Muscadet, (The Ultimate Oyster Wine), Charles Branger, Muscadet Sèvre et Maine, France, 2015 ..... **8/30**

Grüner Veltliner, Stadt Krems, Kremstal, Austria, 2015 ..... **10/38**

Bordeaux Blanc, Château Ducasse (Sauvignon Blanc, Semillon, Muscadelle), Bordeaux, France, 2015 ..... **10/38**

Verdejo, Marques de Irun, Reuda, Spain, 2014 ..... **8/30**

Grenache Blanc-Viognier, Flying Solo, IGP-Pays D'OC, France, 2015 ..... **8/30**

Sparkling

Cava, Santa Monica, Spain, NV **7/26**

Prosecco, Avissi, Italy, NV **9/34**

Rosé

Rosé, Triennes, Méditerranee, France, 2015 ..... **8/30**

Whites

Pinot Grigio, Ecaana, della Venezie, Italy, 2015 ..... **7/26**

Pinot Gris, Pike Road, Willamette Valley, OR, 2015 ..... **10/38**

Sauvignon Blanc, Matthew Fritz, Napa Valley, CA, 2014 ..... **8/30**

Sauvignon Blanc, Allan Scott, Marlborough, New Zealand, 2015 ..... **9/34**

Riesling, J. Christoph Mosel, Germany, 2015 ..... **7.5/28**

Gewürztraminer, Villa Wolf, Pfalz, Germany, 2015 ..... **8/30**

Chardonnay, 42nd St. Oyster Bar, California, NV **7/24**

Chardonnay, Cloudfall, Monterey County, CA, 2015 ..... **10/38**

Chardonnay, Veuve Aubert Ainé, Chablis, France, 2013 ..... **12/46**

Reds

Pinot Noir, Foris, Rogue Valley, Oregon, 2012 ..... **9/34**

Pinot Noir, Folie a Deux, Sonoma Coast, CA, 2014 ..... **10/38**

Pinot Noir, Maison Chanzy, Bourgogne, France, 2015 ..... **12/46**

Grenache, Cinsault, Syrah, Domaine les Hautes Cances, Côtes du Rhone, France, 2013 ..... **10/38**

Tempranillo, Cune Crianza, Rioja, Spain, 2012 ..... **10/38**

Malbec, Black Cabra, Mendoza, Argentina, 2015 ..... **9/34**

Merlot, 42nd St. Oyster Bar, California, NV **7/24**

Merlot, Pedroncelli, Bench Vineyards, Dry Creek Valley, CA, 2013 ..... **10/38**

Meritage, Lock & Key, North Coast, CA, 2012 ..... **9/34**

Cabernet Sauvignon, 42nd St. Oyster Bar, California, NV **7/24**

Cabernet Sauvignon, Embankment by Nick Goldschmidt, Alexander Valley, CA, 2014 ..... **11/38**

Bordeaux Blend, Château Teyssier, Saint-Emilion Grand Cru, France, 2011 ..... **12/46**

Zinfandel, Terra d'Oro, Amador County, California, 2014 ..... **10/38**

Shiraz, Angove Family Crest, McLaren Vale, Australia, 2014 ..... **10/38**

BE SURE TO BROWSE OUR FULL AWARD WINNING WINE LIST

Live Music At 42nd St:

Friday - Magic Pipers

Saturday - Big Love

A Note For The Greatest People in the World:

We are honored to have you as our guest at The 42nd St. Oyster Bar. It is our goal to provide you with a remarkable experience by recognizing and appreciating that you are the most important person in the world while you are here. Please inform us of anything that might make your dining experience more memorable.

Seafood Is Like Company - After Three Days It Goes Bad. -Ben Franklin