

42ND ST. OYSTER BAR & SEAFOOD GRILL

A SOUTHERN SEAFOOD TRADITION SINCE 1931

WEDNESDAY, AUGUST 16, 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
Watch House, VA - salty up-front followed by hints of cucumber and melon	2.50
Core Sound, NC - small/medium cup and moderately high salinity	2.50
Chadwick Creek, NC - sweet and buttery, subtle saltiness and clean finish.....	2.50
Bay River, NC - mild salinity with a smooth creamy finish	2.50
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	17.95
Jumbo Lump Crab Cake Fried 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	7.95
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* Mixed Greens, Ginger Dressing	16.95

Dressings

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

42ND ST. CREOLE

"LAISSEZ LES BON TEMPS ROULER!"

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	29.95
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), Baked Potato, Mashed Potato, Baked Sweet Potato, Vegetable Medley, Coleslaw, French Fries, Collard Greens (ham), Black Eyed Peas (ham), Housemade Potato Chips

*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

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

TONIGHT'S FEATURES

SMALL PLATES/TASTERS

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

ENTRÉE

Pan Seared Chilean Sea Bass	31.95
Wilted Spinach, Grape Tomatoes, Potato Straws, Beurre Blanc. Served with a Salad	

FRESH FISH*

Salmon - Scotland (23.95), **Swordfish** - South Carolina (23.95),
Grouper - Florida (26.95)

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	31.95
NY Strip 12oz	30.95

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	38.95
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).....	24.55/34.95
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

Flounder, Catfish or Beer Battered Cod (2 pc).....	18.95
Popcorn Shrimp	16.95
Calamari Parmesan & Marinara	16.95
Shrimp	19.95
Oysters	22.95
Combination of Two	22.95
Combination of Three	24.95

Served with a Side Item & Coleslaw

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	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.

Cabernet Sauvignon , Emily's Cuvee, Napa Valley, CA, 2013	^{3oz/6oz} 15/25
Tempranillo , C.V.N.E., Imperial, Gran Reserva, Rioja, Spain, 2007	15/25
Pinot Noir , Comstock, Sonoma Coast, CA, 2013	10/18

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
Albariño , Martín Códax, Rías Baixas, Spain, 2015	9/34

Sparkling

Cava , Barcino, Cuvée Original, Spain, NV	7/26
Prosecco , Avissi, Italy, NV	9/34

Rosé

Rosé , Bieler Père et Fils, Cuvée Sabine, Coteaux d'Aix-en-Provence, France, 2016	8/30
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Whites

Pinot Grigio , Ecaana, Delle Venezie, Italy, 2016	7/26
Pinot Gris , Pike Road, Willamette Valley, OR, 2015	10/38
Sauvignon Blanc , Sterling Vineyards, Napa Valley, CA 2015	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 , VRAC, Mâcon, France, 2015	9/34
Chardonnay , Laguna Ranch, Russian River Valley, CA, 2014	11/42

Reds

Pinot Noir , Storypoint, California 2015	9/34
Pinot Noir , Foris, Rogue Valley, Oregon, 2012	10/34
Pinot Noir , Maison Chanzy, Bourgogne, France, 2015	12/46
Côtes du Rhône , Domaine les Hautes Cances (Grenache, Cinsault, Syrah), 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 Rouge , 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 - EG PETERS egpeters.com

Saturday - STONE AGE ROMEOS stoneageromeos.com

NC DRAFT BEER

WE PROUDLY SERVE DRAFT BEER FROM NORTH CAROLINA BREWERIES

Brüprint Brünette Brown Ale 5.2%, Apex
Carolina Brewing Co. Pale Ale 5.6%, Holly Springs
Carolina Brewing Co. Summer Ale 4.7%, Holly Springs
Deep River 4042 Stout 6.5%, Clayton
Foothills Jade IPA 7.4%, Winston-Salem
Highland Pilsner 5.5%, Asheville
Mother Earth Dark Cloud Dunkel Lager 5.1%, Kinston
Red Oak Amber Lager 5.0%, Whitsett
White Street Brewing Co. Kolsch 5.2%, Wake Forest

FEATURED SEASONAL BOTTLES & CANS

AVBC "Summer Solstice" Ale 5.0%, Boonville, CA	4.50
Bell's Quinannan Falls India Pale Lager 6.3%, Comstock, MI	4.50

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