

# 42ND ST. OYSTER BAR & SEAFOOD GRILL

A SOUTHERN SEAFOOD TRADITION SINCE 1931

TUESDAY, NOVEMBER 21, 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
Core Sounder, NC - ocean salt with clean brine and buttery finish .....	2.50
Sweet Jesus, MD - sweet minerality with deep cups .....	2.50
Chadwick Creek, NC - sweet and buttery, subtle saltiness and clean finish.....	2.50
Carolina Pearl, NC - briny up front with a sweet finish .....	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 .....	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 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](http://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

Cajun Fried Mahi Bites Remoulade .....	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, Roasted Garlic Beurre Blanc. Served with a Salad	

### FRESH FISH\*

Salmon - Scotland (23.95), Mahi-Mahi - Florida (26.95),  
Swordfish - North 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 14oz .....	33.55
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 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

<b>Soft Drinks</b> .....	<b>2.50</b>
Pepsi, Diet Pepsi, Cheerwine, Dr. Pepper, Diet Dr. Pepper, Mt. Dew, Mist Twist, Lemonade	
<b>Coffee, Iced Tea, Hot Tea</b> .....	<b>2.50</b>
<b>Aquafina 500mL</b> .....	<b>2.50</b>
<b>San Pellegrino 500mL</b> .....	<b>3.25</b>

## DESSERTS

<b>Key Lime Pie</b> .....	<b>6.95</b>
<b>Apple Pie with Rum Sauce</b> .....	<b>7.95</b>
<b>French Silk Pie</b> .....	<b>6.95</b>
<b>Peanut Butter Silk Pie</b> .....	<b>6.95</b>
<b>NY Style Cheesecake</b> Add Strawberry Sauce if you like .....	<b>7.95/8.95</b>
<b>Sorbet</b> Ask your server what flavors are available .....	<b>4.25</b>
<b>Ice Cream Sundae</b> With Rum, Chocolate, Strawberry or Caramel Sauce .....	<b>6.95</b>

## 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 premium selections by the glass.

<b>Cabernet Sauvignon</b> , Miner, Emily's Cuvee, Napa Valley, CA, 2013 .....	<b>15/25</b> <small>3oz/6oz</small>
<b>Sangiovese</b> , Casanova di Neri, Brunello di Montalcino, Italy, 2010 .....	<b>15/25</b>
<b>Zinfandel</b> , Elyse, Black-Sears Vineyard, Howell Mountain, CA, 2010 .....	<b>15/25</b>

## WINE BY THE GLASS

### Oyster Friendly Whites

<b>Muscadet</b> , (The Ultimate Oyster Wine), Charles Branger, Muscadet Sèvre et Maine, France, 2015 .....	<b>8/30</b>
<b>Grüner Veltliner</b> , Stadt Krems, Kremstal, Austria, 2015 .....	<b>10/38</b>
<b>Bordeaux Blanc</b> , Château Ducasse (Sauvignon Blanc, Semillon, Muscadelle), Bordeaux, France, 2015 .....	<b>10/38</b>
<b>Verdejo</b> , Marques de Irun, Reuda, Spain, 2014 .....	<b>8/30</b>
<b>Albariño</b> , Martín Códax, Rías Baixas, Spain, 2015 .....	<b>9/34</b>

### Sparkling

<b>Cava</b> , Barcino, Cuvée Original, Spain, NV .....	<b>7/26</b>
<b>Prosecco</b> , Avissi, Italy, NV .....	<b>9/34</b>

### Rosé

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

<b>Pinot Grigio</b> , Ecaana, Delle Venezie, Italy, 2016 .....	<b>7/26</b>
<b>Pinot Gris</b> , Pike Road, Willamette Valley, OR, 2015 .....	<b>10/38</b>
<b>Sauvignon Blanc</b> , Pomelo, California, 2016 .....	<b>8/30</b>
<b>Sauvignon Blanc</b> , Allan Scott, Marlborough, New Zealand, 2015 .....	<b>9/34</b>
<b>Riesling</b> , J. Christoph, Mosel, Germany, 2015 .....	<b>7.5/28</b>
<b>Gewürztraminer</b> , Villa Wolf, Pfalz, Germany, 2015 .....	<b>8/30</b>
<b>Chardonnay</b> , 42nd St. Oyster Bar, California, NV .....	<b>7/24</b>
<b>Chardonnay</b> , VRAC, Mâcon, France, 2015 .....	<b>9/34</b>
<b>Chardonnay</b> , Laguna Ranch, Russian River Valley, CA, 2014 .....	<b>11/42</b>

### Reds

<b>Gamay</b> , Château de Lavernette, Beaujolais-Villages, France, 2016 .....	<b>10/38</b>
<b>Pinot Noir</b> , Storypoint, California 2015 .....	<b>9/34</b>
<b>Pinot Noir</b> , Swallow Cellar, Oregon, 2013 .....	<b>10/34</b>
<b>Pinot Noir</b> , Albert Bichot, Vieilles Vignes, Bourgogne, France, 201 .....	<b>12/46</b>
<b>Côtes du Rhône</b> , Château du Trignon (Grenache, Mourvedre, Syrah), Côtes du Rhone, France, 2015 .....	<b>10/38</b>
<b>Tempranillo</b> , Cune, Crianza, Rioja, Spain, 2012 .....	<b>10/38</b>
<b>Malbec</b> , Revolution Wine Co., Mendoza, Argentina, 2014 .....	<b>9/34</b>
<b>Merlot</b> , 42nd St. Oyster Bar, California, NV .....	<b>7/24</b>
<b>Merlot</b> , Pedroncelli, Bench Vineyards, Dry Creek Valley, CA, 2013 .....	<b>10/38</b>
<b>Cabernet Sauvignon</b> , 42nd St. Oyster Bar, California, NV .....	<b>7/24</b>
<b>Cabernet Sauvignon</b> , Embankment by Nick Goldschmidt, Alexander Valley, CA, 2015 .....	<b>11/38</b>
<b>Bordeaux Rouge</b> , Lacroix, Bordeaux Superieur, France, 2015 .....	<b>11/42</b>
<b>Zinfandel</b> , Terra d'Oro, Amador County, California, 2014 .....	<b>10/38</b>
<b>Shiraz</b> , Angove Family Crest, McLaren Vale, Australia, 2014 .....	<b>10/38</b>

BE SURE TO BROWSE OUR FULL AWARD WINNING WINE LIST

**Live Music At 42nd St:**  
**Wednesday - MAGIC PIPERS**  
**Friday - REWIND**  
**Saturday- CAROLINA TREAT BAND**

## NC DRAFT BEER

WE PROUDLY SERVE DRAFT BEER FROM NORTH CAROLINA BREWERIES

<b>Big Boss "Harvest Time" Pumpkin Ale</b> 5.5%, Raleigh .....	<b>5.50</b>
<b>Brüeprint Brüenette Brown Ale</b> 5.2%, Apex .....	<b>5.50</b>
<b>Carolina Brewing Co. Pale Ale</b> 5.6%, Holly Springs .....	<b>5.50</b>
<b>Carolina Brewing Co. Winter Porter</b> 5.2%, Holly Springs .....	<b>5.50</b>
<b>Clouds 42nd St. Oyster Stout</b> 5.9%, Raleigh .....	<b>5.50</b>
<b>Foothills Jade IPA</b> 7.4%, Winston-Salem .....	<b>6.00</b>
<b>Mother Earth Dark Cloud Dunkel Lager</b> 5.1%, Kinston .....	<b>5.50</b>
<b>Red Oak Amber Lager</b> 5.0%, Whitsett .....	<b>5.50</b>
<b>White St. Brewing Co. Kolsch</b> 5.2 %, Wake Forest .....	<b>5.50</b>

## FEATURED BOTTLES AND CANS

<b>Stone "Xocoveza" Imperial Stout</b> 8.1%, Escondido, CA .....	<b>5.00</b>
<b>Bell's Winter White Ale</b> 5.0%, Comstock, MI .....	<b>4.50</b>
<b>Bell's Kalamazoo Stout</b> 6.0%, Comstock, MI .....	<b>4.50</b>
<b>Uinta Fest Helles</b> 5.5%, Salt Lake City, Utah .....	<b>4.50</b>
<b>Bombshell Coconut Stout</b> 6.8%, Holly Springs, NC .....	<b>4.50</b>

## 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**