

42ND ST. OYSTER BAR & SEAFOOD GRILL

A SOUTHERN SEAFOOD TRADITION SINCE 1931

SUNDAY, JULY 22, 2018

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

HALF SHELL SELECTIONS*

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

Chesapeake, VA - (large) 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
Pirate Pearl, NC - medium salinity with a clean finish	2.50
Core Sounder, NC - ocean salt with clean brine and buttery finish	2.75
My Lord Honey, NC - light salinity with an earthy finish	2.50
Bells Reef, NC - deep cup with a great finish of salinity	2.75
NC Topneck Clams (6 or 12)	7.95/15.95

STARTERS & TASTERS

Fried Green Tomatoes Pimento Cheese & Cajun Fried Shrimp	9.95
Buffalo Shrimp & Grits Bleu Cheese Crumbles and Celery	8.95
Baked Crabmeat & Artichoke Dip Fried Pita Points	12.95
PEI Mussels Butter & Garlic or Marinara w/parmesan	10.95
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 Cocktail 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
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

Jumbo Coconut Shrimp (5) Sweet Thai Chili Aioli	10.95
Blackened Rare Ahi Bites Crispy Wontons, Asian Slaw, Sweet Thai Chili Aioli	14.95

ENTRÉE

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

FRESH FISH*

Mahi-Mahi - North Carolina (26.95),

Salmon - Scotland (23.95), **Swordfish** - North 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 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 Topneck 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 (2 pc)	18.95
Popcorn Shrimp	16.95
Calamari Marinara & Parmesan	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 Whipped Cream, Lime	6.95
Apple Pie with Rum Sauce	7.95
French Silk Pie Whipped Cream, Mini Chocolate Chips, Chocolate Syrup	6.95
Peanut Butter Silk Pie Whipped Cream, Crushed Peanuts, Mini Chocolate Chips, Caramel, Chocolate Syrup..	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 premium selections by the glass.

Cabernet Sauvignon , Cade, Howell Mountain, CA, 2013	^{3oz/6oz} 20/35
Sangiovese , Casanova di Neri, Brunello di Montalcino, Italy, 2012	15/25
Pinot Noir , St. Innocent, Montazi Vineyard, Willamette Valley, OR, 2014	12/20

NC DRAFT BEER

Carolina Brewing Co. Pale Ale 5.6%, Holly Springs	5.50
Carolina Brewing Co. Summer Ale 4.7%, Holly Springs	5.50
Deep River 4042 Chocolate Stout 6.5%, Clayton	5.50
Foothills Jade IPA 7.4%, Winston-Salem	6.00
Foothills Tangled Vine Berry Rose Ale 4.5%, Winston-Salem	5.50
Highland Brewing Co. Pilsner 5.5%, Asheville	5.50
Jordan Lake "Roze" Raspberry Belgian Ale 9.7%, Cary	7.00
Lonerider Sundance Grapefruit Saison 6.0%, Raleigh	5.50
Lonerider Sweet Josie Brown Ale 6.1%, Raleigh	5.50
Mother Earth Weeping Willow Wit 5.0%, Kinston	5.50
Mother Earth Dark Cloud Dunkel Lager 5.1%, Kinston	5.50
Noble Village Tart Hard Cider with Cherry 6.9%, Asheville	5.50
R&D Brewing Citra Mosaic IPA 6.2%, Raleigh	5.50
R&D Brewing Passionfruit Gose 4.5%, Raleigh	5.50
Red Oak Amber Lager 5.0%, Whitsett	5.50

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 , Finca Montepedroso, Rueda, 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
Chenin Blanc , Brut, Champalou, Vouvray, France, NV	11/42

Rosé

Rosé , Bieler Père & Fils, Coteaux D'Aix-En-Provence, 2017	8/30
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Whites

Pinot Grigio , il Vincè, Delle Venezie, Italy, 2017	7/26
Pinot Gris , King Estate, Willamette Valley, OR, 2015	10/38
Sauvignon Blanc , Biscaye Baie, Cotes de Gascogne, France, 2017	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 , De Wetshof, Unoaked, Limestone Hill, South Africa, 2017	9/34
Chardonnay , Laguna Ranch, Russian River Valley, CA, 2014	11/42

Reds

Gamay , Château de Lavernette, Beaujolais-Villages, France, 2016	10/38
Pinot Noir , Storypoint, California 2015	9/34
Pinot Noir , Swallow Cellar, Oregon, 2013	10/34
Pinot Noir , Albert Bichot, Vieilles Vignes, Bourgogne, France, 201	12/46
Côtes du Rhône , Brotte, Esprit Barville, (Grenache, Mourvedre, Syrah), Côtes du Rhone, France, 2015	10/38
Tempranillo , Cune, Crianza, Rioja, Spain, 2012	10/38
Malbec , Revolution Wine Co., Mendoza, Argentina, 2014	9/34
Merlot , 42nd St. Oyster Bar, California, NV	7/24
Cabernet Sauvignon , 42nd St. Oyster Bar, California, NV	7/24
Cabernet Sauvignon , Embankment by Nick Goldschmidt, Alexander Valley, CA, 2015	11/38
Bordeaux Rouge , Lacroix, Bordeaux Superieur, France, 2015	11/42
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 Street

Friday: Steelwater

Saturday: SMILE

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