

# Big Al's Oyster Bar

## Dinner Menu

### Big Al's Famous Chowders

Bowl \$6.50      Cup \$3.95  
Boston Clam Chowder      Manhattan Clam Chowder

### Appetizers

**Oysters on the Half Shell**  
*Seasonal selection*  
Half Dozen...\$9.95    Dozen...\$15.95

**Clams on the Half Shell**  
*Seasonal selection*  
Half Dozen...\$8.95    Dozen...\$14.95

**Shrimp Cocktail...\$11.95**

**Beer Battered Soft Shell  
Crab...\$11.50**

*With tropical fruit relish and  
Asian dipping sauce*

**Crab, Artichoke and  
Spinach Dip...\$8.95**  
*Served with crispy lavosh*

**Big Al's Ceviche...\$10.95**  
*Shrimp, scallops and crab marinated and  
served with diced tomato, cucumber,  
avocado and tortilla chips*

**Louisiana Crab Cakes...\$11.95**  
*Creole mustard sauce*

### Salads

**Seafood Cobb Salad...  
\$10.95**  
*Crab salad layered with bacon, eggs,  
tomato and blue cheese. Served on a bed  
of romaine, topped with avocado.  
Choice of dressing*

**Garden Salad...\$4.95**  
*Spring mix garnished with cucumbers,  
tomatoes, carrots, olives and peppers.  
Choice of dressing*

**Caesar Salad...\$10.95**  
*With your choice of crab salad, jumbo  
shrimp or chicken*

### Oyster Shooters

**Big Al's Belvedere  
Shooter...\$3.95**  
*Fresh oyster with Belvedere vodka*

**Cajun Olé Shooter...\$3.95**  
*Fresh oyster with Sauza Tequila,  
cocktail sauce and a dash of hot sauce*

**Kamikaze Shooter...\$3.95**  
*Fresh oyster with Vox vodka,  
a splash of lime juice and triple sec*

**Bayou Bloody Mary  
Shooter...\$3.95**  
*Fresh oyster with Skyy vodka,  
tomato juice and tabasco*

**Lemon Drop Shooter ...3.95**  
*Absolut Citron vodka and lime juice  
over a fresh oyster*

**Russian Roulette ...16.95**  
*Any five shooters and one shot  
of iced Stolichnaya vodka*

# Big Al's Oyster Bar

## Bayou Entrées

*All dinner portions are served in our  
LARGE Louisiana size bowl*

### Chicken Scampi...\$13.95

*Chicken and fresh vegetables  
in a creamy pesto garlic lemon  
butter sauce over linguine*

### Jambalaya Pasta...\$14.95

*Andouille sausage, chicken,  
shrimp, tasso ham, peppers and  
onions in a Creole sauce  
with fettuccine*

### Steamed Clams...\$13.95

*In a light wine broth  
with garlic*

### Cioppino...\$17.95

*Italian fisherman's stew  
of selected seafood and wine,  
tomatoes, peppers and spices  
over linguine*

### Pan-Seared

#### Halibut...\$14.95

*Herb-dusted, pan-seared and served  
with rice pilaf and spring mix*

### Shrimp Scampi...\$15.95

*Shrimp sautéed with fresh herbs,  
garlic and a creamy white  
wine sauce over linguine*

### Linguini and Clams...\$14.95

*Chopped clams cooked  
in garlic butter white wine  
sauce with herbs*

### Louisiana Gumbo...\$15.95

*From the Bayou – shrimp,  
chicken and andouille  
sausage, simmered  
in Creole spices*

### Bouillabaisse...\$18.95

*Shellfish and fresh fish in a light  
broth flavored with saffron,  
Pernod, leeks and herbs*

### Pan Fried Asian

#### Salmon...\$13.95

*Miso marinated and served with  
sweet chili sauce and Asian relish*

### Big Al's PoBoy Sandwiches...\$11.95

*Your choice of beer-battered soft shell crab or shrimp, sautéed in lemon butter  
and garlic. Served on a French roll with shredded lettuce, sliced tomato,  
pickle chips and topped with Creole mayo. Coleslaw side.*

## Pan Roasts

*Your selection of seafood simmered with wine,  
cream and spices, finished in our rich roasted pan  
lobster broth with bell pepper garnish*

### Shrimp...\$16.95

### Crab...\$16.95

### Combination...\$17.95

## After Dinner

### Chocolate Ganache Cheesecake...\$4.50

### Traditional Tiramisu...\$5.95

### Exotic Bamba...\$5.95

*Mango, passion fruit and raspberry sorbet all covered  
in white chocolate and drizzled with dark chocolate*

### Fresh Coffee or Hot Tea...\$2.25

### Ice Tea and Sodas...\$2.25