

Lunch Menu 11am-4pm

Big Al's Famous Chowders

Bowl \$6.99 Boston Clam Chowder

Cup \$3.99 Manhattan Clam Chowder

Seafood Chowder...Cup \$5.49 Bowl \$10.99 A blend of Manhattan and Boston clam chowder with shrimp, Bowl \$10.99 scallops and crab

## ppetizers

\*Oysters on the Half Shell

Seasonal selection Half Dozen...\$12.99 Dozen...\$18.99

Shrimp Cocktail...\$9.99

\*Seafood Sampler...\$12.99 Delicacies from the sea including, shrimp, clam, oyster, Alaskan king crab leg and ceviche. Served with our house made

cocktail sauce

Louisiana Crab Cakes...\$9.99

Creole mustard sauce

\*Clams on the Half Shell

Seasonal selection Half Dozen...\$10.99 Dozen...\$16.99

**Beer Battered Soft Shell** 

Crab...\$11.99
With tropical fruit relish and Asian dipping sauce

\*Big Al's Ceviche...\$11.99

Shrimp, scallops and crab marinated and served with diced tomato, cucumber, avocado and tortilla chips

### Salads

Seafood Cobb

Salad...\$11.99 Crab salad layered with bacon, eggs, tomato and blue cheese. Served with spring mix and topped with avocado and your choice of dressing

Garden Salad...\$4.99

Spring mix garnished with cucumbers, tomatoes, carrots, olives and peppers and your choice of dressing

Caesar Salad...\$11.99
With your choice of crab salad, jumbo shrimp or chicken

## Bayou Entrées

Jambalaya Pasta...\$11.99

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

Steamed Clams...\$11.99 In a light wine broth with garlic

Shrimp Fra Diavolo...\$12.99 Shrimp sautéed in a light zesty tomato sauce, served over linguini

Parmesan Crusted Orange Roughy...\$14.99

Served over rice pilaf and sun-dried tomato basil beurre blanc sauce

Shrimp Scampi...\$12.99

Shrimp sautéed with fresh herbs, garlic, shallots, sun-dried tomatoes and bell peppers. Served with a creamy white wine sauce over linguini

Chopped clams cooked in a garlic

butter, white wine sauce with herbs

\*Pan Fried Asian Salmon...\$12.99

Miso marinated and served with sweet chili sauce, Asian fruit relish andspring mix over rice pilaf

Louisiana Gumbo...\$12.99

From the Bayou.... Shrimp, chicken, tasso ham and Andouille sausage simmered in Creole spices

### Pan Koasts

Your selection of seafood, simmered with brandy, white wine, bell peppers and spices, then finished with our rich roasted lobster and tomato cream sauce. Served with rice pilaf

Shrimp...\$13.99

Crab...\$13.99

Combination...\$14.99

Allergy Alert: Customers with allergies, please notify server when placing order.

06/2013



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# Big Al's Sandwiches

### Fajita Panini...\$8.49

Layered with marinated broiled chicken, jack cheese, peppers, onions and chipotle mayonnaise on grilled focaccia bread

#### Chicken Pesto Panini...\$8.49

Marinated broiled chicken layered with provolone cheese, Caesar dressing, basil pesto and Iceberg lettuce on grilled focaccia bread

#### Chicken Club Panini...\$9.49

Broiled chicken breast, bacon, lettuce, tomato, avocado, Swiss cheese and mayonnaise on grilled focaccia bread

#### \*Seared Salmon Panini...\$10.49

Marinated with herbs and garlic and layered with Swiss cheese, lemon aioli, caramelized onions, sun-dried tomato pesto sauce and spring mix on grilled focaccia bread

#### Big Al's PoBoy Sandwiches...\$11.99

Your choice of beer-battered soft shell crab or shrimp. Served on a French roll with shredded lettuce, sliced tomato and pickle chips, topped with creole mayo and served with a side of fruity coleslaw

### After Lunch

Chocolate Ganache Cheesecake...\$4.99
Traditional Tiramisù...\$5.99

Exotic Bamba...\$5.99

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

Fresh Coffee or Hot Tea...\$2.49

Ice Tea and Sodas...\$2.49