

Big Al's Oyster Bar

Dinner Menu

Big Al's Famous Chowders

Bowl \$6.99 Cup \$3.99
Boston Clam Chowder Manhattan Clam Chowder

Appetizers

Oysters on the Half Shell

Seasonal selection

Half Dozen...\$11.99 Dozen...\$17.99

Clams on the Half Shell

Seasonal selection

Half Dozen...\$10.99 Dozen...\$16.99

Shrimp Cocktail...\$11.99

Beer Battered Soft Shell

Crab...\$11.99

*With tropical fruit relish and
Asian dipping sauce*

Crab, Artichoke and
Spinach Dip...\$8.99

Served with crispy lavosh

Big Al's Ceviche...\$11.99

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

Louisiana Crab Cakes...\$11.99

Creole mustard sauce

Salads

Seafood Cobb
Salad...\$11.99

*Crab salad layered with bacon, eggs,
tomato and blue cheese. Served with
spring mix and topped with avocado.*

Choice of dressing

Garden Salad...\$4.99

*Spring mix garnished with cucumbers,
tomatoes, carrots, olives and peppers.*

Choice of dressing

Caesar Salad...\$11.99

*With your choice of crab salad, jumbo
shrimp or chicken*

Oyster Shooters

Big Al's Belvedere
Shooter...\$4.29

Fresh oyster with Belvedere vodka

Cajun Olé Shooter...\$4.29

*Fresh oyster with premium tequila,
cocktail sauce and a dash of hot sauce*

Kamikaze Shooter...\$4.29

*Fresh oyster with premium vodka,
a splash of lime juice and triple sec*

Bayou Bloody Mary
Shooter...\$4.29

*Fresh oyster with premium vodka,
tomato juice and tabasco*

Lemon Drop Shooter... \$4.29

*Premium citrus vodka and lime juice
over a fresh oyster*

Russian Roulette ...\$18.99

*Any five shooters and one shot
of iced Stolichnaya vodka*

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

Big Al's Oyster Bar

Bayou Entrées

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

Chicken Scampi...\$14.99

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

Jambalaya Pasta...\$14.99

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

Steamed Clams...\$15.99

*In a light wine broth
with garlic*

Cioppino...\$20.99

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

Pan-Seared

Halibut...\$15.99

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

Shrimp Scampi...\$16.99

*Shrimp sautéed with fresh herbs,
garlic, shallots, sundried tomatoes and
bell peppers. Served with a creamy white
wine sauce over linguine*

Linguini and Clams...\$15.99

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

Louisiana Gumbo...\$16.99

*From the Bayou – shrimp,
chicken and Andouille sausage and tasso
ham simmered in Creole spices*

Bouillabaisse...\$20.99

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

Pan Fried Asian

Salmon...\$14.99

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

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, pickle chips and topped with Creole mayo.
Served with a side of fruity coleslaw*

Pan Roasts

*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...\$17.99

Crab...\$17.99

Combination...\$18.99

After Dinner

Chocolate Ganache Cheesecake...\$4.99

Traditional Tiramisu...\$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