

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...\$9.99 Dozen...\$15.99

Clams on the Half Shell
Seasonal selection
Half Dozen...\$8.99 Dozen...\$14.99

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...\$10.99**
*Crab salad layered with bacon, eggs,
tomato and blue cheese. Served on a bed
of romaine, topped with avocado.
Choice of dressing*

Garden Salad...\$4.99
*Spring mix garnished with cucumbers,
tomatoes, carrots, olives and peppers.
Choice of dressing*

Caesar Salad...\$10.99
*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 Sauza Tequila,
cocktail sauce and a dash of hot sauce*

Kamikaze Shooter...\$4.29
*Fresh oyster with Vox vodka,
a splash of lime juice and triple sec*

**Bayou Bloody Mary
Shooter...\$4.29**
*Fresh oyster with Skyy vodka,
tomato juice and tabasco*

Lemon Drop Shooter ...4.29
*Absolut Citron 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...\$13.99

*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...\$14.99

*In a light wine broth
with garlic*

Cioppino...\$18.99

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

Pan-Seared

Halibut...\$14.99

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

Shrimp Scampi...\$15.99

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

Linguini and Clams...\$14.99

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

Louisiana Gumbo...\$16.99

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

Bouillabaisse...\$19.99

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

Pan Fried Asian

Salmon...\$14.99

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

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

*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...\$16.99

Crab...\$16.99

Combination...\$17.99

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