Big Al's Oyster Bar℠

Appetizers

***Big Al's Ceviche...$15**
Shrimp, Scallops and Crab Marinated in Lime Juice and Spices served with a hint of Jalapeño, Onions, Celery, Mango, Cucumber, Diced Tomatoes, Avocado and Tortilla Chips

***Oysters On The Half Shell**
Seasonal Selection
Half Dozen...$16 Dozen...$23

Shrimp Cocktail...$15

***Seafood Sampler...$16**
Delicacies from the sea including, Shrimp, Clam, Oyster, Alaskan King Crab Leg and Ceviche served with our House Made Cocktail Sauce

Louisiana Crab Cakes...$14
Creole Mustard Sauce

***Clams On The Half Shell**
Seasonal Selection
Half Dozen...$11 Dozen...$17

Beer Battered Soft Shell Crab...$14
With Tropical Fruit Relish and Asian Dipping Sauce

Steamed Clams...$17

Oysters Rockefeller...$17
Half Dozen Baked Oysters topped with Bacon, Creamed Spinach and Pernod Liquor

Salads

Soup and Salad...$10
A cup of Boston or Manhattan Clam Chowder and a Garden Salad

Garden Salad...$6
Spring Mix garnished with Cucumbers, Tomatoes, Carrots, Olives and Peppers with your choice of Dressing

Caesar Salad...$8
Chicken Caesar...$12 Shrimp Caesar...$14
Miso Marinated Salmon Caesar...$15

Seafood Cobb Salad...$15
Crab Salad layered with Bacon, Eggs, Tomato and Bleu Cheese served with Spring Mix and topped with Avocado and your choice of Dressing

After Dinner

Chocolate Pecan Crunch Cheesecake...$6

Crème Brulee Cappuccino...$6

Exotic Bomba...$6
Mango, Passion Fruit and Raspberry Sorbet all covered in White Chocolate and drizzled with Dark Chocolate

Fresh Coffee or Hot Tea...$3

Iced Tea and Sodas...$3

Big Al's Lunch Specials

Served Monday–Friday 11am–2pm
includes Coffee, Tea or Soda

$12

Your choice of:

Chicken or Shrimp Scampi

Half Dozen Oysters

Grilled Chicken Caesar Salad

Sourdough Bowl of Boston or Manhattan Clam Chowder

Big Al's Special

$25
One Pound of Alaskan Crab Legs
Cup of Boston or Manhattan Clam Chowder and a Draft Beer or House Wine

Jumbo Crawfish...$18
Two Pounds of our best Crawfish served with Spicy Tarragon Butter and lots of Bread

Served as Crawfish Boil with Corn and Potatoes...$20

Wines

	Glass	Bottle
Chardonnays		
137 *Robert Mondavi, Private Selection (Medium Bodied, Dry)*	6.00	20.00
Fruitier Whites		
492 *Beringer White Zinfandel, Napa (Sweet)*	6.00	20.00
Sauvignon Blanc		
462 *Ferrari Carrano, Fume Blanc, California (Medium Dry)*	6.00	20.00
Pinot Grigio		
403 *Maso Canali, Italy (Medium Bodied)*	6.00	20.00
Cabernet Sauvignon		
534 *Robert Mondavi, Private Selection (Medium Bodied)*	7.00	30.00
Merlot		
627 *Robert Mondavi, Private Selection (Medium Bodied)*	7.00	30.00
Red Zinfandel		
678 *Joel Gott, California (Light Bodied)*	7.00	30.00

Big Al's Famous Chowders

Boston Clam Chowder
Cup...$5 Bowl...$8 Sourdough Bowl...$10

Manhattan Clam Chowder
Cup...$5 Bowl...$8 Sourdough Bowl...$10

Seafood Chowder
A blend of Manhattan and Boston Clam Chowder with Shrimp, Scallops and Crab
Cup...$7 Bowl...$11 Sourdough Bowl...$13

Big Al's Sandwiches and Wraps

All Sandwiches and Wraps served with a side of Fruity Coleslaw

***Shrimp and Fire Grilled Chicken Wrap...$12**
Jumbo Shrimp sautéed in Spices and Lime Juice then wrapped in a Chipotle Tortilla with Grilled Chicken Breast, Spring Mix Lettuce, Tomatoes, Jack Cheese, Pickled Jalapeño Slices, Avocado, and Chipotle-Sour Cream Aïoli

***Seafood Caesar Salad Wrap...$12**
Jumbo Shrimp and Crab, Crisp Romaine Lettuce, Fresh Tomatoes, Cucumbers, Croutons and Parmesan Reggiano Cheese tossed in Caesar Dressing and wrapped in a Spinach Tortilla

Chicken Club Panini...$11
Broiled Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Swiss Cheese and Mayonnaise on Grilled Focaccia Bread

***Seared Salmon Panini...$14**
Marinated with Herbs and Garlic and layered with Swiss Cheese, Lemon Aïoli, Caramelized Onions, Sun-Dried Tomato Pesto Sauce and Spring Mix on Grilled Focaccia Bread

Big Al's PoBoy Sandwiches...$15
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 Mayonnaise and served with a side of Fruity Coleslaw

Bayou Entrées

All dinner portions are served in our LARGE Louisiana size bowl

***Jambalaya Pasta...$18**
Andouille Sausage, Chicken, Shrimp, Tasso Ham, Peppers and Onions in a Creole Sauce with Fettuccini

***Crab and Shrimp Boil...$28**
One Pound of Crab, Half Pound of Shrimp, Red Potatoes, Corn, and Sausage in a Butter Sauce

***Cioppino...$25**
Italian Fisherman's Stew of selected Seafood and Wine, Tomatoes, Peppers and Spices over Linguini

***Shrimp Scampi...$20**
Shrimp sautéed with Fresh Herbs, Garlic, Shallots, Sun-Dried Tomatoes and Bell Peppers Served with a creamy White Wine Sauce over Linguini

***Linguini and Clams...$19**
Chopped Clams cooked in Garlic Butter and creamy White Wine Sauce with Herbs

Louisiana Gumbo...$19
From the Bayou...
Shrimp, Chicken, Tasso Ham and Andouille Sausage simmered in Creole Spices

***Bouillabaisse...$26**
Shellfish and Fresh Fish in a Light Broth flavored with Saffron, Pernod, Leeks and Herbs served with Rice Pilaf

***Pan Fried Asian Salmon...$19**
Miso marinated and served with Sweet Chili Sauce, Asian Fruit Relish and Spring Mix over Rice Pilaf

***Shrimp and Scallops Rosa...$19**
Jumbo Shrimp and Scallops sautéed with Fresh Broccoli, Mushrooms and Peas over Linguini with a Vodka Tomato Cream Sauce

***Shrimp and Chicken Carbonara ...$19**
Fire Grilled Chicken Breast and Jumbo Shrimp tossed with Fettuccini, Prosciutto Ham, Peas and Creamy Alfredo Sauce

Parmesan Crusted Orange Roughy...$18
Served over Rice Pilaf and Sun-Dried Tomato Basil Beurre Blanc Sauce

***Combo Pan Roast...$22**
Shrimp and Crab simmered in Brandy, White Wine, Bell Peppers and Spices, finished with our rich Lobster and Tomato Cream Sauce, Served with Rice Pilaf

***Clark County Health District Consumer Advisory 96.03.038:** *Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

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