

Big Al's Oyster Bar

Appetizers

*Big Al's Ceviche

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 16

*Oysters On The Half Shell

seasonal selection
half-dozen 16 dozen 27

Shrimp Cocktail 18

*Seafood Sampler

delicacies from the sea including, shrimp, clams, oysters, and ceviche served with our housemade cocktail sauce 21

Louisiana Crab Cakes

Creole mustard sauce 15

*Clams On The Half Shell

seasonal selection
half-dozen 13 dozen 19

Steamed Clams 17

Oysters Rockefeller

half-dozen baked oysters topped with bacon, hollandaise sauce, creamed spinach and pernod liquor 18

Salads


Soup and Salad

a cup of Boston or Manhattan clam chowder and a garden salad 10

Garden Salad

spring mix garnished with cucumbers, tomatoes, carrots, olives and peppers with your choice of dressing 6

Caesar Salad 10

chicken caesar 14.5 shrimp caesar 16.5
 blackened salmon caesar 16.5

Seafood Cobb Salad

crab salad layered with bacon, eggs, tomato and bleu cheese, served with spring mix and topped with avocado and your choice of dressing 18

Big Al's Famous Chowders

Boston Clam Chowder White

sourdough bowl 11 bowl 10 cup 7

Manhattan Clam Chowder Red

sourdough bowl 11 bowl 10 cup 7

Seafood Chowder

a blend of Manhattan and Boston clam chowder with shrimp and scallops

sourdough bowl 15 bowl 13 cup 9



Crawfish Boil

two pounds of our best crawfish served with spicy tarragon butter and lots of breadserved as crawfish boil with corn and potatoes 20

Big Al's Entrées

Jambalaya

andouille sausage, chicken, shrimp, Portuguese sausage, peppers and onions in a creole sauce with your choice of fettuccini or rice pilaf 24

Shrimp Boil

over one pound of peel & eat shrimp, red potatoes, corn, andouille sausage in butter sauce 24.5

Cioppino

Italian fisherman's stew of selected seafood and wine, tomatoes, peppers and spices over linguini 38

Bouillabaisse

shellfish and fresh fish in a light broth flavored with saffron, pernod, leeks and herbs, served with rice pilaf 36

Scampi

choice of chicken or shrimp sautéed with fresh herbs, garlic, shallots, sun-dried tomatoes and bell peppers served with a creamy white wine sauce over linguini 26

Bacon-Wrapped Stuffed Shrimp

jumbo prawns, butterflied and stuffed with crab meat and wrapped in applewood-smoked bacon then baked golden brown, served with rice pilaf and lemon chive beurre blanc 26

Linguini and Clams

chopped clams cooked in garlic butter and creamy white wine sauce with herbs 25

Louisiana Gumbo

shrimp, chicken, Portuguese sausage and andouille sausage simmered in Creole spices 26

After Dinner

Chocolate Thunder Cake

chocolate, chocolate and more chocolate 6

Toffee Crunch Blondie

white & dark chocolate chunks, chewy toffee pieces 6

Crème Brûlée Tart 6

Blackened Pan-Fried Salmon

served with roasted corn relish and sweet chili sauce over rice pilaf 24

Shrimp and Scallops Rosa

jumbo shrimp and scallops sautéed with fresh broccoli, mushrooms and peas over linguini with a vodka tomato cream sauce 26

Shrimp Po Boy Sandwich

tempura shrimp with shredded lettuce, sliced tomato, pickles and spicy remoulade sauce on toasted french roll served with vegetable chips 17.5

Shrimp Grilled Cheese

mayonnaise-grilled sourdough bread with shrimp, fontina, cheddar and jack cheeses served with vegetable chips 16.5

Big Al's Seafood Roll

seasoned shrimp, crab, and scallops tossed with celery, onions, fresh dill, chives, and mayonnaise on a griddled seafood roll served with fruity coleslaw 23.5

Big Al's Pan Roast

shrimp and crab simmered in brandy, white wine, bell peppers, and spices, finished with our rich lobster and tomato cream sauce 28

Crab Pan Roast 26.5

Shrimp Pan Roast 26

Non-Alcoholic

Fresh Coffee, Iced Tea or Soda 4

Iced Coffee

hazelnut, vanilla or caramel 4

Flavored Iced Tea

raspberry, strawberry, mango or peach 4

Cappuccino 6

Beers 12oz

Domestic 7

Import 8

Craft 9

Wine

	Glass	Bottle
Beringer White Zinfandel	8	32
14 Hands Cabernet Sauvignon	8	32
Santa Carolina Sauvignon Blanc	9	35
14 Hands Chardonnay	9	36
Maso Canali Pinot Grigio	9	36
19 Crimes The Warden Red Blend	9	36
Frei Brothers Cabernet Sauvignon	9	36
Francis Ford Coppola Merlot	9	36
Kenwood Pinot Noir	9	36
Kendall Jackson Chardonnay	11	44

Specialty Drinks

Mojito

fresh limes and mint leaves muddled in simple syrup, topped with ice, light rum and refreshing soda water 11

Hurricane

A blend of dark & light rum, orange & pineapple juice, grenadine, topped with a float of 151 rum 11

Blue Water

coconut rum, melon liqueur, vodka, blue curaçao with pineapple juice and sweet & sour 11

Sweet Basil Lemonade

fresh lemons and basil leaves muddled in simple syrup, topped with ice, vodka and refreshing soda water 11

Oyster Shooters

*Big Al's Shooter

fresh oyster with vodka 7

*Kamikaze

fresh oyster with vodka, a splash of lime juice and triple sec 7

*Lemon Drop

citrus vodka and lime juice over a fresh oyster 7

*Cajun Ole'

fresh oyster with tequila, cocktail sauce and a dash of hot sauce 7

*Bayou Bloody Mary

fresh oyster with vodka, tomato juice and hot sauce 7

*Russian Roulette

any four shooters 22

***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