

# Big Al's Oyster Bar <sup>SM</sup>

## 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, clam, oyster, Alaskan king crab leg 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, creamed spinach and pernod liquor 17

## 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 9

chicken caesar 13 shrimp caesar 16  
miso marinated salmon caesar 17

### 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, scallops and crab

sourdough bowl 15 bowl 13 cup 9



## Big Al's Special

one pound of Alaskan crab legs, cup of Boston or Manhattan clam chowder and a domestic beer or house wine 41

### Jumbo Crawfish

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

## Big Al's Entrées

<sup>15</sup> shared plate charge on entrées

### Jambalaya Pasta

andouille sausage, chicken, shrimp, tasso ham, peppers and onions in a creole sauce with fettuccini 24

### Crab and Shrimp Boil

one pound of crab, half pound of peel-and-eat shrimp, red potatoes, corn and andouille sausage in a butter sauce 40

### \*Cioppino

Italian fisherman's stew of selected seafood and wine, tomatoes, peppers and spices over linguini 36

### Bouillabaisse

shellfish and fresh fish in a light broth flavored with saffron, pernod, leeks and herbs, served with rice pilaf 33

### Shrimp Scampi

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

### Linguini and Clams

chopped clams cooked in garlic butter and creamy white wine sauce with herbs 24

## After Dinner

Chocolate Pecan Crunch Cheesecake 6

Crème Brûlée Cappuccino 6

### Exotic Bomba

mango, passion fruit and raspberry sorbet all covered in white chocolate and drizzled with dark chocolate 6

### Louisiana Gumbo

shrimp, chicken, tasso ham and andouille sausage simmered in Creole spices 24

### \*Pan-Fried Asian Salmon

miso marinated and served with sweet chili sauce, Asian fruit relish and spring mix over rice pilaf 22

### 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 23

### Lobster Roll

New England-style lobster, fresh dill, celery, mayonnaise, served with coleslaw 24

### \*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 27

Crab Pan Roast 26

Shrimp Pan Roast 26

Lobster Pan Roast 32

## Non-Alcoholic

Fresh Coffee, Iced Tea or Soda 3.49

### Iced Coffee

hazelnut, vanilla or caramel 3.49

### Flavored Iced Tea

raspberry, strawberry, mango or peach 3.49

## Beers <sup>12oz</sup>

Domestic 5

Import 6

Craft 7

## Wine

Glass Bottle

Wind & Grave Cabernet Sauvignon 6 24

Wind & Grace Chardonnay 6 24

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, Bacardi Rum and refreshing soda water 9

### Hurricane

A blend of Myers Dark & Bacardi Light Rum, orange & pineapple juice, grenadine, topped with a float of 151 rum 9

### Blue Water

RumHaven coconut rum, melon liqueur, New Amsterdam vodka, blue curaçao with pineapple juice and sweet & sour 9

### Sweet Basil Lemonade

fresh lemons and basil leaves muddled in simple syrup, topped with ice, New Amsterdam vodka and refreshing soda water 9

## Oyster Shooters

### \*Big Al's Shooter

fresh oyster with NUE vodka 5

### \*Kamikaze

fresh oyster with NUE vodka, a splash of lime juice and triple sec 5

### \*Lemon Drop

New Amsterdam lemon vodka and lime juice over a fresh oyster 5

### \*Cajun Ole'

fresh oyster with Sauza tequila, cocktail sauce and a dash of hot sauce 5

### \*Bayou Bloody Mary

fresh oyster with NUE vodka, tomato juice and hot sauce 5

### \*Russian Roulette

any four shooters 18

\*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