

# 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

### \*Oysters On The Half Shell

seasonal selection

half-dozen dozen

### Shrimp Cocktail

### \*Seafood Sampler

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

### Louisiana Crab Cakes

Creole mustard sauce

### \*Clams On The Half Shell

seasonal selection

half-dozen dozen

### Steamed Clams

### Oysters Rockefeller

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

## Salads

### Soup and Salad


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

### Garden Salad

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

### Caesar Salad

chicken caesar shrimp caesar

 blackened salmon caesar

### 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

## Big Al's Famous Chowders

**Boston Clam Chowder White**  
sourdough bowl bowl cup

**Manhattan Clam Chowder Red**  
sourdough bowl bowl cup

### Seafood Chowder

a blend of Manhattan and Boston clam chowder with shrimp and scallops  
sourdough bowl bowl cup



### Crawfish Boil

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

## 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

### Shrimp Boil

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

### Cioppino

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

### Bouillabaisse

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

### 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

### 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

### Linguini and Clams

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

### Louisiana Gumbo

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

### Blackened Pan-Fried Salmon

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

### Shrimp and Scallops Rosa

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

### Shrimp Po Boy Sandwich

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

### Shrimp Grilled Cheese

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

### 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

### 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

### Crab Pan Roast

### Shrimp Pan Roast

## After Dinner

### Chocolate Thunder Cake

chocolate, chocolate and more chocolate

### Tiramisu

### Crème Brûlée Tart

## Non-Alcoholic

### Fresh Coffee, Iced Tea or Soda

### Iced Coffee

hazelnut, vanilla or caramel

### Flavored Iced Tea

raspberry, strawberry, mango or peach

## Beers 12oz

Domestic

Import

Craft

## Wine

Glass Bottle

Beringer White Zinfandel

14 Hands Cabernet Sauvignon

Santa Carolina Sauvignon Blanc

14 Hands Chardonnay

Maso Canali Pinot Grigio

19 Crimes The Warden Red Blend

Frei Brothers Cabernet Sauvignon

Francis Ford Coppola Merlot

Kenwood Pinot Noir

Kendall Jackson Chardonnay

## Specialty Drinks

### Mojito

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

### Hurricane

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

### Blue Water

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

### Sweet Basil Lemonade

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

## Oyster Shooters

### \*Big Al's Shooter

fresh oyster with vodka

### \*Kamikaze

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

### \*Lemon Drop

citrus vodka and lime juice over a fresh oyster

### \*Cajun Ole'

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

### \*Bayou Bloody Mary

fresh oyster with vodka, tomato juice and hot sauce

### \*Russian Roulette

any four shooters

## NO RAW SEAFOOD TO GO

\*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