

Big Al's Oyster Bar

SHAREABLES

HUSHPUPIES 7.50

LOBSTER MAC 'N CHEESE 16.75

DILL PICKLE DIP
housemade potato chips 7.75

STEAMED CLAMS OR MUSSELS*
creole tomato cream or white wine and garlic 18.25

BARBECUE OYSTERS*
nawlins style, worcestershire, butter 23.75

ANDOUILLE SAUSAGE BITES
puff pastry, slap ya mama sauce 14.50

LUMP CRABCAKE
marie rose sauce 22.75

OYSTERS ROCKEFELLER*
bacon, spinach, breadcrumbs 24.50

RAW BAR

SHRIMP COCKTAIL
bloody mary sauce 16.25

CHEF'S SELECTION FRESH OYSTERS*
east, gulf, and west coast selections 3.75 ea

CHILLED CRAB LEGS
on ice MKT

SEAFOOD JACKPOT*
king crab, shrimp, lobster, oysters, clams 64.75
shrimp, oysters, snow crab 33.25

*Thoroughly cooking foods of animal origin
such as beef, eggs, lamb, milk, poultry or
shellfish reduces the risk of foodborne illness.

CHOWDERS

SEAFOOD
cup 9.25 | bowl 13.25 | bread bowl 15.75

BOSTON CLAM
cup 8.25 | bowl 11.25 | bread bowl 12.75

MANHATTAN CLAM
cup 8.25 | bowl 11.25 | bread bowl 12.75

SOUP & SALAD
chowder or gumbo and garden or caesar salad 14.50

SALADS

SEAFOOD LOUIE
scallop, shrimp, crab, louie dressing, olives 21.75

CAESAR
parmesan, crouton, caesar dressing 12.50
add blackened salmon +9 | shrimp +7 | chicken +8

GARDEN
spring mix, choice of dressing 8

COCKTAILS

BIG AL'S MOJITO 12

NOLA HURRICANE
light and dark rums with grenadine
and orange juice 12

GULF WATERS
frozen blend of coconut rum, pineapple,
and curaçao flavors 12

CROWN ROYAL PEACH TEA 13

TRES GENERACIONES PINEAPPLE
JALAPEÑO MARGARITA 16

KNOB CREEK OLD FASHIONED 16

WINE

	Gl Btl
BUBBLES Freixenet Negro Brut	13 52
MOSCATO Ménage à Trois	10 40
SAUVIGNON BLANC Emmolo	12 48
CHARDONNAY Sea Sun	12 48
PINOT NOIR Sea Sun	12 48
CABERNET SAUVIGNON Bonanza	13 52
RED BLEND 14 Hands	14 56

ENTRÉES

JAMBALAYA
chicken, shrimp, andouille 28.25

CIOPPINO
fisherman's tomato fennel stew 28.50
with linguini +3

LOBSTER ROLL
chunk lobster, cajun aioli,
crème fraîche, apples 27.75

CRAB-STUFFED SHRIMP*
bacon-wrapped, lemon beurre blanc 28.75

BRONZED CHICKEN PASTA
blackening spice, kale, cream 25.50

BLACKENED SALMON*
corn relish, hush puppies 26.75

BIG AL'S BOIL
cajun-based broth
mixed seafood 36.75
crawfish 24.75 | shrimp 26.75

GARLIC BUTTER SCAMPI
lobster 32 | mixed seafood 30.75
shrimp 26.50 | clams 26

CRAWFISH, TASSO AND
ANDOUILLE GUMBO
bowl 14 | entrée 29.75

CHEF'S SPECIALTY

PAN ROAST

shrimp 27.75 | mixed seafood 30.75
lobster 30.25 | crab 29.25

DESSERTS

NILA PUDDING
bananas foster sauce 7.25

HUBIG'S APPLE PIE
à la mode 8.25

BEER

COORS LIGHT | MILLER LITE
MODELO | BLUE MOON

ABITA BREWING COMPANY

JOCKOMO JUICY IPA
ANDYGATOR
AMBER
STRAWBERRY LAGER

Domestic 8 | Craft 9