Big Al's Oyster Bar

SHAREABLES

HUSHPUPPIES

LOBSTER MAC 'N CHEESE

DILL PICKLE DIP housemade potato chips

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

BARBECUE OYSTERS* nawlins style, worcestershire, butter

ANDOUILLE SAUSAGE BITES puff pastry, slap ya mama sauce

LUMP CRABCAKE marie rose sauce

OYSTERS ROCKEFELLER* bacon, spinach, breadcrumbs

RAW BAR

SHRIMP COCKTAIL bloody mary sauce

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

> CHILLED CRAB LEGS on ice

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

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

CHOWDERS

SEAFOOD cup | bowl | bread bowl

BOSTON CLAM cup | bowl | bread bowl

 $\frac{\textbf{MANHATTAN CLAM}}{\text{cup} \mid bowl \mid bread bowl}$

SOUP & SALAD chowder or gumbo and garden or caesar salad

SALADS

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

CAESAR parmesan, crouton, caesar dressing add blackened salmon | shrimp | chicken

GARDEN spring mix, choice of dressing

COCKTAILS

BIG AL'S MOJITO

NOLA HURRICANE light and dark rums with grenadine and orange juice

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

CROWN ROYAL PEACH TEA

TRES GENERACIONES PINEAPPLE JALAPEÑO MARGARITA

KNOB CREEK OLD FASHIONED

CRAWLIN' TO NAWLINS clamato, bloody mary seasoning, vodka, poached shrimp

ENTRÉES

JAMBALAYA chicken, shrimp, andouille

CIOPPINO fisherman's tomato fennel stew with linguini

> LOBSTER ROLL chunk lobster, cajun aïoli, crème fraîche, apples

STEAMED KING CRAB LEGS drawn butter, lemon

SHRIMP & GRITS* bacon-wrapped, crab stuffing, yellow corn grits

CHEF'S SPECIALTY PAN ROAST

shrimp | mixed seafood lobster | crab

WINE

BUBBLES Freixenet Negro Brut

MOSCATO Ménage à Trois

SAUVIGNON BLANC Emmolo

CHARDONNAY Sea Sun

PINOT NOIR Sea Sun

CABERNET SAUVIGNON Bonanza

RED BLEND 14 Hands

BRONZED CHICKEN PASTA blackening spice, peppers, kale, cream

BLACKENED SALMON* corn relish, rice, lemon beurre blanc

> BIG AL'S BOIL cajun-based broth mixed seafood crawfish | shrimp

GARLIC BUTTER SCAMPI lobster | mixed seafood shrimp | clams

CRAWFISH, TASSO AND ANDOUILLE GUMBO bowl | entrée

DESSERTS

NILA PUDDING bananas foster sauce

HUBIG'S APPLE PIE à la mode

BEER

COORS LIGHT | MILLER LITE MODELO | BLUE MOON

ABITA BREWING COMPANY

JOCKOMO JUICY IPA

ANDYGATOR

AMBER

STRAWBERRY LAGER

Domestic | Craft