

# Big Al's Oyster Bar

## SHAREABLES

HUSHPUPIES

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

MANHATTAN CLAM  
cup | bowl | 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

## WINE

Gl | Btl

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

## ENTRÉES

JAMBALAYA  
chicken, shrimp, andouille

CIOPPINO  
fisherman's tomato fennel stew  
with linguini

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

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

BRONZED CHICKEN PASTA  
blackening spice, kale, cream

BLACKENED SALMON\*  
corn relish, hush puppies

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

## CHEF'S SPECIALTY

### PAN ROAST

shrimp | mixed seafood  
lobster | crab

## 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