

OYSIER BAY

Bar Menu



small plates

FRIED TOMATOES

Crispy, Flash Fried Tomatoes over a Chilled Crab Salad
13.00

CROSTINI

Warm Crab Imperial over Baked French Bread
14.00

FRIED CALAMARI

Tempura Style with Shaved Parmesan and Peppercorn Remoulade
13.00

BANG BANG SHRIMP

Lightly Fried and Tossed in a Mildly Spiced Bang Bang Sauce
14.00

OYSTERS ROCKEFELLER

Traditionally prepared with hollandaise glaze (5)
14.00

ROASTED LONG HOT PEPPERS

Stuffed with Italian Sausage. Served with garlic bread
12.00

BRIE SALAD

Spinach, Herb Croutons, Dried Cranberries, Almond Crusted Brie
11.00

CLASSIC CAESAR SALAD

9.00



Flatbreads

TACO

Ground Beef, Salsa, Guacamole, Lettuce, Tomato, Monterey Jack, Sour Cream
14.00

CHICKEN ABLT

Herbed cream cheese spread with chicken, bacon, lettuce, tomato and guacamole
15.00

SHRIMP

Blackened with Roasted Reds, Caramelized Onions, Mozzarella & Herb Cream Sauce
15.00

CAPRESE

Served Chilled with Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze
13.00

VEGGIE

Local Veggies, Roasted Red Peppers, Fresh Pesto Cream Sauce
12.00

ANGRY CRAB

Spicy red sauce. lump crabmeat, diced peppers & red onions
17.00

Sandwiches

All sandwiches served with potato salad you can substitute with French fries for \$3.00.

FRENCH DIP

Slow Roasted, Thinly Sliced Roasted Beef, Provolone Cheese, Au Jus
14.00

FRIED CHICKEN

Topped with Homemade Slaw, Jack Cheese, Pickles and Spicy Mayo
14.00

CRAB CAKE

Homemade, Fried and Topped with Tarter Sauce & Homemade Slaw
13.00

OYSIER BAY BURGER

Brisket Burger with Onion Jam and Jack Cheese
15.00

AHI TUNA SANDWICH

Sushi grade tuna topped with a tomato & romaine slaw and wasabi cream dressing
15.00

FRIED GROUPE REUBEN

Ciabatta roll with homemade Sauerkraut, provolone, & tarter
15.00

FRIED OYSTER SLIDERS

Topped with homemade pico de gallo
13.00

We reserve the right to add 18% gratuity to parties of 6 or more. Separate checks only if requested prior to ordering.

COCKTAILS

served up

COOL DAY

Vodka, Blue Curacao, Midori,
Pineapple Juice

MANGO MADRAS

Van Gogh Mango, Cranberry,
Orange Juice

PAMA MARTINI

Pomegranate Liqueur,
Citrus Vodka, Cranberry, Sour

BIKINI MARTINI

Vodka, Malibu, Pineapple, Grenadine

PASSIONTINI

Passoa, Orange Vodka, Cranberry, Sour

CUCUMBER MARTINI

Tito's Handmade Vodka, Splash Apple
Pucker, Muddled Cucumbers, Club

BLUE HAWAIIAN

Malibu, Blue Curacao, Pineapple Juice,
Pina Colada Mix

TEQUILA COSMO

Hornitos Tequila, Mr. Boston's Triple Sec,
Cranberry, Lime Juice

DAD'S MANHATTAN

Dad's Hat Pennsylvania Rye Whiskey,
Bitters, Sweet Vermouth

on the rocks

GREEN TEA MOJITO

Muddled mint with simple syrup, rum
& green tea

PINEAPPLE MOJITO

Malibu Pineapple Rum,
Bacardi Limon Rum, Muddled
Mint & Lime, Club

POMEGRANATE MARGARITA

Tequila, Lime Juice, Sour, Pomegranate
Juice, Simple Syrup
(can add Jalapeno)

BLACK CHERRY

OLD FASHIONED

Maker's Mark Bourbon, Bitters,
Muddled Black Cherries & Oranges,
Soda Water, Simple Syrup

GRAPEFRUIT PALOMA

Tequila & Sparkling grapefruit soda

MOSCOW MULE

Tito's Handmade Vodka,
Ginger Beer, Lime

MULE OF THE DAY

APEROL SPRITZ

Zonin Prosecco, Aperol, Club Soda

GINGER

Gin, St. Germaine, Domaine De
Canton, Simple syrup, lemon, club

wine list

DOMESTIC WHITES

GLASS / 1.5 GLASS / BOTTLE

Chardonnay, Kendall-Jackson , California	12.00 / 18.00 / 39.00
Chardonnay, Oyster Bay , Marlborough, New Zealand	9.00 / 13.50 / 32.00
Chardonnay, (Unoaked), 4 Vines , California	8.00 / 12.25 / 30.00
Chardonnay, La Crema , Russian River, California	40.00
Chardonnay, Sonoma-Cutrer , California	48.00
Pinot Grigio, Riff , Alto Adige, Italy	8.00 / 12.00 / 29.00
Pinot Grigio, Santa Margherita , Alto Adige, Italy	13.00 / 19.50 / 48.00
Sauvignon Blanc, Line 39 , California	8.00 / 12.00 / 29.00
Sauvignon Blanc, Oyster Bay , Marlborough, New Zealand	9.00 / 13.50 / 33.00
White Pinot Noir, Left Coast , Oregon	12.00 / 18.00 / 40.00
Moscato, Terra D'Oro , Amador	9.00 / 13.50 / 30.00
Riesling, 50 Degrees , Germany	8.50 / 12.75 / 32.00
Albarino, Vionta , Spain	11.00 / 16.50 / 37.00
White Zinfandel, Beringer , California	20.00
Rosé, Jean Luc-Colombo , Provence, France	9.00 / 13.50 / 34.00

DOMESTIC REDS

Cabernet Sauvignon, Josh , California	11.00/16.50/30.00
Cabernet Sauvignon, J Lohr Estate , Paso Robles, California	11.00 / 16.50 / 38.00
Cabernet Sauvignon, Simi , Sonoma, California	42.00
Red Blend, Auspicion Mystic Red , California	8.00 / 12.00 / 30.00
Merlot, Ravenswood , Sonoma, California	8.00 / 12.00 / 28.00
Pinot Noir, Salmon Creek , Sonoma, California	8.00 / 12.00 / 28.00
Pinot Noir, Josh , California	11.00 / 16.50 / 38.00
Pinot Noir, Oyster Bay , Marlborough, New Zealand	30.00
Pinot Noir, Meiomi , California	13.00/19.50/44.00
Zinfandel, Cline , California	8.00 / 12.00 / 28.00
Chianti "Cetamura", Badia A Coltibuono , Tuscany, Italy	8.00 / 12.00 / 28.00
Shiraz, 19 Crimes , Australia	8.00 / 12.00 / 28.00
Malbec, Alta Vista , Mendoza, Argentina	8.50 / 12.75 / 30.00
Montepulciano, Zaccagnini , Abruzzi, Italy	10.00 / 15.00 / 38.00

CHAMPAGNE & SPARKLING

Champagne, Moet & Chandon White Star , Champagne, France	99.00
Brut, Korbel , California	8.00 / 27.00
Prosecco, Santa Margherita , Italy	35.00
Asti Spumante, Martini & Rossi , Italy	22.00
Prosecco, Zonin , Italy (split)	8.50

HOUSE WINES

Our House Wines by the glass are Woodbridge by Robert Mondavi

SPIRITS

BOURBON

Knob Creek 14
Maker's Mark 10
Bulleit Bourbon 12
Bulleit Rye 12
Jefferson Bourbon 12
Eagle Rare 14
Basil Hayden 15
Dad's Hat Pennsylvania Rye 12
Woodford Reserve 12
Woodford Reserve Rye 12
Four Roses 12

SCOTCH

Johnnie Walker Black 12
Johnnie Walker Red 9
The Glenlivet 15
Glenfiddich 15
The Macallan 12 Year 18
Glenmorangie 10 Year 14

all spirit pours are 2oz.