

Oyster Bay Menu

SMALL PLATES

Fried Tomatoes with Crab \$13

Crab & Lobster Crostini \$13

Bang Bang Shrimp \$14

Roasted Long Hot Peppers w/ Italian Sausage \$11

Fried Scallops \$12

Oysters Rockefeller (5) \$13

Spinach & Brie Salad \$11

Caesar Salad \$9

Oysters on the ½ shell 6/\$12

Shrimp & Andouille Sausage over fried eggplant with spicy creole
sauce
\$13

SANDWICHES

Oyster Bay Burger - topped with a caramelized onion jam & Monterey
jack cheese \$14

Fried Oyster Sliders with Pico de Gallo \$12

Crab cake Sandwich topped with red cabbage slaw and roasted tomato
tartar \$14

Ahi Tuna Sandwich topped with tomato romaine slaw and wasabi cream
dressing \$14

Fried Grouper Reuben on a ciabatta roll with a homemade sauerkraut
& tomato tartar sauce \$14

Fried Chicken Sandwich with cabbage slaw, jack cheese, pickles &
spicy mayo \$13

**Entrees served with mashed potatoes and vegetable du Jour
(except entrees with pasta)**

Fish Du Jour MP

Crispy Duck Breast – Maple Glazed, Mashed Sweet Potatoes,
Grilled Asparagus \$29

Andouille & Panko Encrusted Grouper with lemon beurre blanc \$29

Surf & Turf- Filet Mignon with a 4.5 oz Lobster Tail \$48

Twin Lobster Tails \$48

Filet Mignon topped with crab & Béarnaise \$38

~can be served without crab \$33

Braised Short Ribs – Blistered Cherry Tomatoes, Cremini
Mushrooms with pan gravy and mashed potatoes \$29

Homemade Golden Fried Crab cakes with hollandaise sauce \$28

Chicken Saltimbucca- Prosciutto, Fresh Mozzarella & Marsala
Demi-Glaze over Mashed Potatoes \$26

Seafood Jambalaya (Gumbo Style) over Rice Pilaf \$30

Crab cake & Sirloin Steak Combination \$28

Coconut Shrimp & Sirloin Steak Combination \$28

Veal San Marco- Marinated Tomatoes, Fontina Cheese with
Lemon Chive Beurre Blanc \$29

Rib Eye topped with garlic mushrooms \$35

Tuscan Shrimp and Scallops- Creamy Parmesan, Sun-Dried
Tomatoes & Spinach over Linguine \$30

Ask your Server about our Desserts