

Oyster Bar

AT Penazzi

APPETIZERS

Oysters

Raw or Fried

Half Dozen \$12 Dozen \$20

Oyster Rockefeller

Half Dozen \$14 Dozen \$24

Oyster Bar Six Shooter \$15

Six Oysters on the Half Shell, Patron Silver or Gray Goose

Single Shooter \$4

One Oyster in a Shot of Patron Silver or Gray Goose

Oyster Bar Cold Seafood Platter \$38

A Symphony of Lobster, Shrimp, Mussels, Oysters and Crab Legs

Served with Brandied Cocktail Sauce

Maryland Crab Cakes \$16

Jumbo Lump Crab Meat Seasoned with Spices,

Garnished with Mixed Greens and Remoulade

Tiger Prawn Tempura \$15

Jumbo Tiger Prawns Battered and Fried,

Served with Tomato Cucumber Salad and Creole Mustard Sauce

Flash Fried Calamari \$10

Small Squid Lightly Breaded, Flash Fried,

Served with Spicy Marinara and Lemon Caper Aioli

Neptune's Martini \$22

Tender Poached Shrimp, Fresh Oysters and King Crab Legs

Accompanied by Our Homemade Cocktail Sauce and Lemon Caper Aioli

Jumbo Shrimp Cocktail \$15

Tender Poached Shrimp Served with Our Special House Cocktail Sauce

Smoking Tuna Roll \$12

Spicy Ahi Tuna, Avocado and Cucumber Rolled in Nori

Served with Chile Soy Sauce and Traditional Condiments

CHOWDER AND BISQUE

New England Clam Chowder \$6

Traditional White Clam Chowder

Lobster Bisque \$9

Brandied Lobster Bisque with Maine Lobster Meat



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SALADS FROM THE GARDEN

Coastal Garden Salad \$8

Traditional Caesar Salad \$8

with Chicken \$12 with Shrimp \$15

Lobster Tail Salad \$24

Lobster Meat, Avocado, Tomatoes and Baby Mixed Greens
Tossed with an Orange Dijon Cream Sauce

SIGNATURE ENTRÉES

Bourbon Street Jambalaya

With Chicken \$18 with Shrimp \$22

Smoked Chicken or Shrimp, Andouille and Tasso Ham
Tossed with Rice and Topped with Zesty Sauce Piquant

Chesapeake Bay Boil \$24

Clams, Peel & Eat Shrimp, Crab Claws, Red Potatoes
and Corn on the Cobb Simmered and Served in a Spicy Seafood Broth

Seafood Risotto \$26

Sautéed Shrimp, Scallops, Lobster, Mussels and Clams
Tossed with Risotto and Drizzled with Truffle Infused Oil

Grilled Australian Lobster Tail or King Crab Legs \$26

7 oz Australian Tail or 1/2 lb of King Crab Legs

Cajun Scallops \$22

Blackened Jumbo Sea Scallops
Served with Orzo Vegetable Risotto and Cajun Cream Sauce

Atlantic Salmon Roulade \$26

Seared Atlantic Salmon Stuffed with Crab Meat
Served with Jumbo Prawns and Asparagus with a Saffron Reduction

Surf and Turf \$38

Grilled Filet Mignon and Australian Lobster Tail
Served with Grilled Polenta, Port Wine Demi Glaze and Béarnaise Sauce

Salmon Burger \$18

Atlantic Salmon Burger Served with Fried Potato Wedges and Tartar Sauce

Chef's Fresh Fish of the Day

Market Price



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PASTA

All Pasta Entrées Tossed with Linguine Pasta

Classic Shrimp Scampi \$22

Sautéed Jumbo Shrimp with Garlic, Butter, Lemon and White Wine Sauce

Sautéed Clams in White Sauce \$18

Littleneck Clams, Garlic, Butter and White Wine
Simmered in Red or White Clam Sauce

Mussels Fra Diavolo \$18

Mussels Simmered in Garlic, Butter, White Wine and Spicy Marinara Sauce

Bouillabaisse \$34

Sautéed Shrimp, Scallops, Lobster, Mussels, Clams and Mahi Mahi,
Simmered in a Seafood Saffron Broth and Finished with Thyme Olive Oil

STEAMERS

All Steamers are cooked in a White Wine Herbal Broth

Littleneck Clams \$18

Australian Lobster Tail \$24

PAN ROASTS

All Pan Roasts are Cooked in Smoked Tomato Cream Sauce
Accompanied with Steamed Jasmine Rice

King Crab Roast \$22

Lobster Roast \$24

Shrimp Roast \$22

DESSERTS

New York Style Cheesecake \$6

Florida Key Lime Pie \$6

Double Chocolate Torte \$6

