

THANK YOU FOR THE MEMORIES!

42ND ST. OYSTER BAR & SEAFOOD GRILL

A SOUTHERN SEAFOOD TRADITION SINCE 1931

SATURDAY, MARCH 8, 2025

Eat Seafood - Live Longer / Eat Oysters - Love Longer / Eat Clams - Last Longer

RAW HALF SHELL SELECTIONS*

We ask for your patience while these are shucked to order. each

Chesapeake, VA - medium cup, juicy, and briny	2.85
Currituck Selects, NC - clean, fresh flavor with low salinity.....	3.00
North River Selects, NC - high brine with a buttery finish.....	3.00
Bellhaven Beauties, NC - briny with a perfect balance of salty and sweet.....	3.00
Roughnecks, NC - plump oysters, very briny with a buttery texture and sweet finish	3.00
Blue Point, CT - briny, ocean flavor with a mild, sweet aftertaste.....	3.75
NC Top Neck Clams (6 or 12).....	8.95/16.95

STARTERS & TASTERS

Fried Green Tomatoes Pimento Cheese & Cajun Fried Shrimp	11.95
PEI Mussels Butter & Garlic or Marinara w/ Parmesan	11.95
Buffalo Shrimp & Grits Bleu Cheese Crumbles and Celery	9.95
Baked Crabmeat & Artichoke Dip Seasoned and Fried Pita Points	15.95
Popcorn Shrimp Regular or Cajun Fried	11.45
Fried Calamari Marinara & Parmesan	15.95
Chicken Tenders Honey Mustard	9.95
Fried Shrimp Regular or Cajun Fried	12.95
Fried Oysters Regular or Cajun Fried	16.95
Buffalo Fried Shrimp Bleu Cheese and Celery (Sauce on Side).....	13.45
Buffalo Fried Oysters Bleu Cheese and Celery (Sauce on Side).....	15.95
Shrimp Cocktail 6 or 12	14.45/19.45
Snow Crab Legs 1 pound	29.95
Jumbo Lump Crab Cake Fried with Remoulade	17.50
Blackened Bacon Wrapped Scallops Remoulade	17.95
Sesame Crusted Rare #1 Ahi Tuna* Sweet Wasabi and Sesame Ginger Sauces	16.95

BAKED OYSTERS

OYSTERS ARE RUNNING ON THE SMALL SIZE CURRENTLY

Oysters Rockefeller Spinach, Bacon, Parmesan Cream.....	16.95
42nd St. Oysters Breadcrumbs, Spicy Butter, Bacon, Parmesan	16.95
Pimento Cheese Oysters	16.95
Oyster Sampler 6 or 8.....	16.95/22.25

CUPS & BOWLS

Manhattan Clam Chowder	5.95/8.95
New England Clam Chowder	5.95/8.95
Seafood Bisque	6.95/9.95
Oyster Stew Butter, Half & Half, Salt, White Pepper.....	7.95/10.95

GREENS

Mixed Greens Tomato, Cucumber, Carrot, Red Cabbage	9.95
Mixed Greens with - Shrimp or Chicken Fried Oysters or Crab Cake	15.35/19.35
Spinach Cocktail Shrimp, Cucumber, Red Onion, Hot Bacon Dressing	15.95
Sesame Crusted Rare #1 Ahi Tuna* Sweet Wasabi and Sesame Ginger Sauces	17.95

Dressings

Dijon Vinaigrette*, Bleu Cheese, Ranch, 1000 Island, Balsamic Vinaigrette*, Catalina, Honey Mustard, Fat-Free Italian, Ginger Five Spice, Caesar*

42ND ST. CREOLE

Shrimp Creole Salad or Coleslaw	24.95
Blackened Chicken Creole Salad or Coleslaw	20.95

SEAFOOD ENTRÉES

SERVED WITH A SIDE ITEM & SALAD OR COLESLAW

Snow Crab Legs 1.5 Pounds	48.45
Sautéed Shrimp Cajun Butter/Garlic or Norfolk Style	24.95
VA Sea Scallops Fried, Cajun Sautéed, Norfolk Style or Blackened Bacon-Wrapped	34.45
42nd St. Platter* Cajun Butter/Garlic Sautéed Shrimp & Scallops and your choice of Fresh Fish.....	37.95
Cold Water Lobster Tail 9 ounces	49.55

SIDE ITEMS 4.00

42nd St. Cheese Potato, Baked Potato, Mashed Potatoes, Baked Sweet Potato, Vegetable Medley, Coleslaw, French Fries, Collard Greens (ham), Black Eyed Peas (ham), Housemade Spicy Potato Chips, Cheddar Grits

HOUSE SPECIALTIES

Shrimp & Grits	25.95
Roasted Tomato and Red Pepper Cream Sauce with Sautéed Shrimp, Onions, Peppers, Mushrooms and Andouille Sausage over Cheddar Grits Served with Toast & Salad	
Jumbo Lump Crab Cakes (2)	36.45
Served Fried with Remoulade, Side Item & Salad	
Cioppino	25.95
San Francisco Bay Area's Famous Tomato Based Italian Style Seafood Stew with • Shrimp, Scallops, White Fish, Oysters, Mussels, Peppers and Onions Served with Toast & Salad	
Pan Seared #1 Hawaiian Ahi Tuna*	35.95
Served RARE with Sweet Wasabi & Sesame Ginger Sauces, Seseame Seed Garnish, Side Item & Salad	

TONIGHT'S FEATURES

SMALL PLATES/TASTERS

Jumbo Coconut Shrimp Sweet Thai Chili Aioli	12.95
Salt & Pepper Fried Grouper Fingers Horseradish Cream	15.95
Blackened Rare Ahi Bites Crispy Wontons, Asian Slaw, Sweet Thai Chili Aioli.....	15.95
Blackened Med-Rare Filet Bites.....	18.95
Chimichurri, Pickled Red Onions, Tomato Salad, Toasted Pita Points	

ENTREES

Norfolk Style Crabmeat	36.95
Jumbo Lump, Swimming Blue Crab Sautéed with White Wine, Butter, Garlic and Lemon Juice	
Lightly Blackened Asian Sea Bass.....	36.95
Garlic Poached Spinach, Shallot Buerre Blanc and Crispy Potato Straws - Served with a Salad	

FRESH FISH*

Sword - North Carolina (33.45), Salmon - Canada (29.45)

Mahi - North Carolina (33.45)

Available Blackened or Grilled. Served with a Side Item & Salad Complement with Lemon-Zest Scallion or Roasted-Garlic Cajun Compound Butter

STEAK* & CHICKEN

SERVED WITH VEGETABLE MEDLEY, POTATO AND SALAD

Chicken Breast 1 or 2 Grilled or Blackened	15.95/21.95
Filet Mignon 5oz or 10oz Bacon Wrapped	36.95/46.95
Ribeye 14oz	41.55
NY Strip 12oz	38.95

Go Surf & Turf: Add 1 below to any Steak or Chicken

With Sautéed Shrimp	+9.50
With Crab Cake	+13.50
With Blackened Bacon Wrapped Scallops	+15.50
With 1 lb Snow Crab Legs	+27.00
With 9oz. Cold Water Maine Lobster Tail	+36.95

STEAMED SEAFOOD*

(Served with 1 set up)

Oysters Chesapeake, VA. (sm-med) 1/2 Peck or Peck (Available only at the oyster bar)	29.95/43.95NC
Peel & Eat Shrimp 1/2 lb or lb. Regular or Spicy	14.95/21.95
NC Little Neck Clams (6 or 12)	8.95/16.95

Add additional set ups for \$2 each

PASTA

SERVED WITH TOAST & SALAD

Penne Primavera with Shrimp	23.95
Garlic, Seasonal Vegetables, Basil, White Wine, Roasted Red Pepper Butter & Parmesan	
Shrimp & Crabmeat Fettuccine	24.95
Poblano Pepper Cream, Red Peppers & Pepperjack Cheese	
Blackened Bacon Wrapped Scallops Penne	24.45
Roasted Tomato Cream, Spinach & Parmesan	

FRIED SEAFOOD

REGULAR OR CAJUN FRIED - FRIED IN REFINED SOYBEAN OIL

Flounder	20.95
Popcorn Shrimp	22.95
Calamari Marinara & Parmesan	23.95
Shrimp	24.95
Oysters	28.95
Combination of Two	26.95
Combination of Three	28.95

Served with a Side Item & Coleslaw

Scallops or Crab Cake Available in a Combination for an Additional Cost

*These items may be raw or cooked to order - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

BEVERAGES

Soft Drinks	3.25
Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Cheerwine, Mountain Dew, Starry, Lemonade	
Coffee, Iced Tea, Hot Tea	3.25
Aquafina 500mL	3.25
San Pellegrino 750mL	5.50

DESSERTS

Key Lime Pie Whipped Cream, Lime	7.95
Apple Pie with Rum Sauce à la mode, if you like.....	8.95/11.45
French Silk Pie Whipped Cream, Chocolate Chips, Chocolate Syrup.....	7.95
Peanut Butter Silk Pie Chocolate Sauce, Caramel, Chocolate Chips, Peanuts, Whipped cream	8.95
NY Style Cheesecake Add Strawberry Topping	8.95/9.95
Sorbet Mango, Raspberry, Lemon	5.25
Ice Cream Sundae With Rum, Chocolate, Strawberry or Caramel Sauce	7.95

WINES BY CORAVIN

The Coravin is a wine access technology which enables us to pour wine without pulling the cork. Therefore, we are able to offer our guests the rare opportunity to try some of our premium selections by the glass.	
	3oz/6oz
Zinfandel, Mount Peak, Rattlesnake, Sonoma County, CA, 2014	15/25

WINE AND BEER SPECIALS

Pinot Noir – Cakebread Cellars, Two Creeks Vineyards, Anderson Valley 2022	65.00
Sauvignon Blanc – Napa Cellars, Napa County 2023	12/44

NC DRAFT BEER & CIDER

Bull City Off Main Cider 6.0%, Durham	6.50
Bull Durham Kolsch 5.2%, Durham.....	6.50
Carolina Brewing Co. Pale Ale 5.6%, Holly Springs	6.50
Carolina Brewing Co. EPIC Hazy IPA 5.8%, Holly Springs	7.25
Foothills Jade IPA 7.4%, Winston Salem	7.25
Fullsteam Pay Check Pilsner 4.5%, Durham	7.00
HopFly Mai Tai Blender Sour 6.5%, Charlotte	7.00
Noda Lil Slurp New England Hazy IPA 6% Charlotte.....	6.50
R&D Brewing Seven Saturdays IPA 6.2%, Raleigh	7.00
Raleigh Brewing Co. Hell Yes Ma’am 9.2% Raleigh.....	7.50
Red Oak Amber Lager 5.0%, Whitsett	6.50
Wicked Weed Pernicious 7.3% Asheville	7.25

WINE BY THE GLASS

Oyster Friendly Whites	
Muscadet, (The Ultimate Oyster Wine), Claude Branger, Muscadet Sèvre et Maine, France, 2020	12/44
Grüner Veltliner, Stadt Krems, Kremstal, Austria, 2020	12/44
Bordeaux Blanc, Chateau L’Orangerie, Bordeaux, France, 2021	11/40
Albariño, Martin Codax, Rías Baixas, Spain, 2021	13/48
Vinho Verde, Broadbent, Vinho Verde, Portugal, 2019	9/32
Soave, Pieropan, Soave Pieropan, Italy 2019	11/40

Sparkling

Cava, Mistinguett, Brut, Spain, NV	10/36
Prosecco, Avissi Doc, Italy, NV	11/40
Rosé, Voga, Italy, NV.....	12/44

Whites

Pinot Grigio, Montorso Vicentino, Italy, 2023	9/32
Pinot Gris, Chehalem, Willamette Valley, OR, 2019	13/48
Sauvignon Blanc, Allan Scott, Marlborough, New Zealand, 2021	13/48
Sauvignon Blanc, William Hill, California, 2023	13/48
Riesling, Raimund Prum, Essence, Germany, 2023	11/40
Gewürztraminer, Villa Wolf, Pfalz, Germany, 2019	11/40
Chardonnay, 42nd St. Oyster Bar, California, NV	9/32
Chardonnay, Boen, Sonoma County, CA, 2022	14/54
Chardonnay, Macon-Lugny, France, 2022	15/56

Rosé

Rosé, Bieler Pere & Fils, Vin De Provence, France, 2023	13/48
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Reds

Pinot Noir, Cooper Hill by Cooper Mountain Vineyards, Willamette Valley, OR, 2020	14/54
Pinot Noir, Outlier, Lake County, CA, 2022.....	15/56
Malbec, La Posta, Paulucci, Mendoza, Argentina, 2020.....	12/46
Merlot, 42nd St. Oyster Bar, California, NV	9/32
Merlot, DeGrendel, Cape Town, South Africa, 2021	14/54
Cabernet Sauvignon, 42nd St. Oyster Bar, California, NV	9/32
Cabernet Sauvignon, Hess, Maverick Ranches, Paso Robles, CA, 2020	15/56
Zinfandel, Terra D’Oro, Amador County, CA 2019	12/46
ThreadCount Red Blend, Quilt, Rutherford CA, NV	15/56

PLEASE ASK YOUR SERVER FOR A COPY OF OUR AWARD WINNING WINE LIST

A Note to The Greatest People in the World:

We are honored to have you as our guest at The 42nd St. Oyster Bar. It is our goal to provide you with a remarkable experience by recognizing and appreciating that you are the most important person in the world while you are here. Please inform us of anything that might make your dining experience more memorable.

Seafood Is Like Company - After Three Days It Goes Bad. -Ben Franklin