

42ND ST. OYSTER BAR & SEAFOOD GRILL

A RALEIGH TRADITION SINCE 1931

MONDAY, JANUARY 25, 2016

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

HALF SHELL SELECTIONS*

Shucked to order. Served with Mignonette Sauce

each

Chesapeake, VA - salty and succulent, these oysters embody the word delicacy	2.00
Pamlico Sound, NC - slightly sweet with a fresh, clean finish	2.25
Bodie Island, NC - medium brininess with a hint of fresh water sweetness	2.50
Crab Slough, NC - intensely briny with a soft texture	2.50
Blue Point, CT - fresh, crisp, firm texture, with a sweet aftertaste	2.50
Vineyard Salts, MA - mild, sweet flavor, high brininess and a crisp, clean finish	2.50
NC Top Neck Clams (6 or 12)	7.95/15.95

STARTERS & TASTERS

PEI Mussels Butter & Garlic or Marinara	9.95
Baked Crabmeat & Artichoke Dip Fried Pita Points	12.95
Popcorn Shrimp Regular or Cajun Fried	8.95
Fried Calamari Marinara & Parmesan	9.95
Chicken Tenders Honey Mustard	8.95
Fried Shrimp Regular or Cajun Fried	9.95
Fried Oysters Regular or Cajun Fried	12.95
Buffalo Fried Shrimp Bleu Cheese and Celery	10.55
Buffalo Fried Oysters Bleu Cheese and Celery	13.55
Shrimp Cocktail 6 or 12	9.95/12.95
Snow Crab Legs 1 pound	15.95
Jumbo Lump Crab Cake Fried or Sautéed with Remoulade	12.55
Sesame Crusted Rare Ahi Tuna* Sweet Wasabi and Sesame Ginger Sauces	15.95
Blackened Bacon Wrapped Scallops Remoulade	12.55

Baked Oysters

Oysters Rockefeller Spinach, Bacon, Parmesan	13.55
42nd St. Oysters Breadcrumbs, Spicy Butter, Bacon, Parmesan	13.55
Pimento Cheese Oysters	13.55
Oyster Sampler 2 of each above	13.55

CUPS & BOWLS

Manhattan Clam Chowder	3.95/5.95
New England Clam Chowder	3.95/5.95
Seafood Bisque	5.55/8.55
Oyster Stew	6.75/9.95

GREENS

Mixed Greens Tomato, Cucumber, Carrot, Mushrooms, Red Cabbage, Black Olives	5.95
Caesar Romaine, Tomato, Black Olives, Croutons, Parmesan	5.95
Mixed Greens or Caesar with- Shrimp or Chicken Fried Oysters or Crab Cake	11.95/13.95
Spinach Shrimp, Cucumber, Red Onion, Hot Bacon Dressing	11.95
Sesame Crusted Rare Ahi Tuna* Mixed Greens, Ginger Dressing	16.95

Dressings

Dijon Vinaigrette, Bleu Cheese, Ranch, 1000 Island, Balsamic Vinaigrette, Catalina, Honey Mustard, FF Italian

42ND ST. CREOLE

Shrimp Creole Salad or Coleslaw	19.95
Blackened Chicken Creole (Local & All Natural Chicken) Salad or Coleslaw	16.95

SEAFOOD ENTRÉES

SERVED WITH A SIDE ITEM & SALAD OR COLESLAW

Snow Crab Legs 1.5 Pounds	28.95
Live Maine Lobster 1.5 Pounds	31.95
Sautéed Shrimp Butter, Garlic, Cajun Spice	20.95
Fried VA Sea Scallops Regular or Cajun	26.95
Pan Seared Outer Banks, NC Sea Scallops Garlic & Brown Butter Pan Sauce	26.95
42nd St. Platter* Sautéed Shrimp, Scallops and your choice of Fresh Fish	31.95
Cold Water Maine Lobster Tail 9 ounces	34.95

SIDE ITEMS 3.50

42nd St. Cheese Potato (1931 Recipe), Sweet Potato Chips, Baked Potato, Mashed Potato, Vegetable Medley, Coleslaw, French Fries, Collard Greens (ham), Black Eyed Peas (ham), Housemade Potato Chips

HOUSE SPECIALTIES

Shrimp & Grits	21.95
Sautéed Shrimp, Mushrooms, Cajun Tasso Ham Gravy, Creamy Low Country Style Grits & Cheddar. Served with Toast & Salad.	
Jumbo Lump Crab Cakes (2)	26.95
Served Sautéed or Fried with Remoulade, Side Item & Salad	
Cioppino	22.95
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 Hawaiian Ahi Tuna*	31.95
"Jet Fresh From Honolulu" Served RARE with Sweet Wasabi & Sesame Ginger Sauces, Sesame Seed Garnish, Side Item & Salad.	

TONIGHT'S FEATURES

Lighter Fare

Buffalo Shrimp & Grits Low Country Grits, Bleu Cheese Crumbles & Celery	8.95
Crispy Pork Shanks (2) Maytag Bleu Cheese Vinaigrette & Cheerwine BBQ Sauce	11.95
Jumbo Lump Crabmeat Cocktail Remoulade	15.95
King Crab Claws (2) 3-5oz each - Drawn Butter	20.95

Entrées

Pan Fried NC Flounder	22.95
Sauteed Shrimp & Lemon-Caper Butter. Served with a Side Item & Salad	
Pan Seared Chilean Seabass	31.95
Wilted Spinach, Grape Tomatoes & Shallot Beurre Blanc. Served with a Side Salad	

FRESH FISH*

Salmon - Canada (23.95), Swordfish - South Carolina (23.95), Mahi-Mahi Costa Rica (23.95)	
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 (Local & All Natural) 1 or 2 Grilled or Blackened	13.95/18.95
Filet Mignon 5oz or 10oz Bacon Wrapped	26.95/35.95
Ribeye 12oz	29.95
NY Strip 12oz	28.95

Surf & Turf

Petite Filet Bacon Wrapped & Sautéed Shrimp	31.95
Petite Filet Bacon Wrapped & Blackened Bacon Wrapped Scallops	33.95
Petite Filet Bacon Wrapped & 1 lb Snow Crab Legs	35.95
Petite Filet Bacon Wrapped & Lobster Tail	43.95

STEAMED SEAFOOD*

STEAMED OYSTERS AVAILABLE ONLY AT THE OYSTER BAR

Oysters Chesapeake, VA. 1/2 Peck or Peck (OYSTER BAR ONLY)	23.95/33.95
NC Top Neck Clams (6 or 12)	7.95/15.95
Peel & Eat Shrimp 1/2 lb or lb. Regular or Spicy	13.95/19.95
The Above is served with 1 set up (Butter, Cocktail Sauce & Coleslaw). Add additional set ups for \$2 each	

PASTA

SERVED WITH TOAST & SALAD

Penne Primavera with Shrimp	20.95
Garlic, Seasonal Vegetables, Basil, White Wine, Roasted Red Pepper Butter, Parmesan	
Shrimp & Crabmeat Fettuccine Poblano Pepper Cream & Pepperjack Cheese	22.95
Blackened Bacon Wrapped Scallops Penne Roasted Tomato Cream, Spinach, Parmesan	22.95
Any of Our Pasta Dishes May Be Prepared without Seafood	

FRIED SEAFOOD

REGULAR FRIED OR CAJUN FRIED

Popcorn Shrimp	16.95
Calamari Parmesan & Marinara	16.95
Flounder or Catfish	18.95
Shrimp	19.95
Oysters	22.95
Combination of Two	22.95
Combination of Three	24.95
Served with a Side Item & Coleslaw	

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

508 West Jones Street, Raleigh, North Carolina, 27603

Phone: (919) 831-2811

Online: www.42ndstoysterbar.com

BEVERAGES

Soft Drinks	2.50
Pepsi, Diet Pepsi, Cheerwine, Dr. Pepper, Diet Dr. Pepper, Mt. Dew, Sierra Mist, Lemonade	
Coffee, Iced Tea, Hot Tea	2.50
Aquafina 500mL	2.50
San Pellegrino 500mL	3.25

DESSERTS

Key Lime Pie	6.95
Apple Pie with Rum Sauce	7.95
French Silk Pie	6.95
Peanut Butter Silk Pie	6.95
NY Style Cheesecake Add Strawberry Sauce if you like	7.95/8.95
Sorbet Ask your server what flavors are available	4.25
Ice Cream Sundae With Rum, Chocolate, Strawberry or Caramel Sauce	6.95

FEATURED WINES

Stickybeak 2014 Chardonnay, Russian River Valley, CA	8/32
The nose shows intense characters of pear, spice and almonds with underlying white peach notes. The palate is long and powerful displaying dried pear, toasty, creamy custard tart and nuances of cashew with lingering stone fruit and a fresh, clean zesty finish.	
Block & Tackle 2014 Cabernet Sauvignon, Lodi, CA	9/36
This medium-bodied wine shows elegance and has balanced flavors of spice box and blueberry followed by soft tannins and lightly toasted French oak to complete the gentle, lingering finish.	

WINE BY THE GLASS

Oyster Friendly Whites

Charles Branger, Le Fils des Gras Moutons, Muscadet 2014, Muscadet Sèvre et Maine, France (The Ultimate Oyster Wine)	8/30
Stadt Krems 2014 Grüner Veltliner, Kremstal, Austria	10/38
Château Graviille-Lacoste 2014 Bordeaux Blanc (Sauvignon Blanc, Semillon, Muscadelle), Graves, France	9/34
Inama Vin Soave 2014, Soave Classico, Italy	9/34

Sparkling

Santa Monica Cava NV, Spain	7/26
Avisi Prosecco NV, Italy	9/34

Pinot Grigio/Gris

Ecaana Pinot Grigio 2014, della Venezie, Italy	7/26
Left Coast Cellars, The Orchards, Pinot Gris 2014, Willamette Valley, OR	10/38

Sauvignon Blanc

Satellite, 2014, Marlborough, New Zealand	8.5/32
Trinchero Napa Valley, Mary’s Vineyard, 2014, Calistoga, CA	10/38

Chardonnay

42nd St. Oyster Bar, California	7/24
Domaine Jean Touzot, Vieilles Vignes, 2013, Mâcon Villages, France	9/34
CrossBarn by Paul Hobbs, 2014, Sonoma Coast, CA	12/46

Off Dry Whites

J. Christoph 2014 Riesling, Mosel, Germany	7.5/28
Villa Wolf 2014 Gewürztraminer, Pfalz, Germany	8/30

Pinot Noir

Union Wine Co., Underwood, 2014, Oregon	9/34
Outlier 2012, Anderson Valley, CA	10/38
Maison Roche de Bellene, Vieilles Vignes, 2012, Bourgogne, France	12/46

Cabernet Sauvignon & Merlot

42nd St. Oyster Bar Cabernet Sauvignon, California	7/24
Thomas Henry 2012 Cabernet Sauvignon, California	9.5/36
Château Patache d’Aux 2011 Medóc, Bordeaux, France	12/46
42nd St. Oyster Bar Merlot, California	7/24
Pedroncelli, Bench Vineyards, 2013 Merlot, Dry Creek Valley, CA	10/38

Juicy, Spicy, Big and Tasty Reds

Lock & Key 2011 Meritage, North Coast, CA	9/34
Domaine les Hautes Cances 2012 Côtes du Rhone (Grenache, Cinsault, Syrah), Rhone Valley, France	9/34
Tournon, Mathilda, 2013 Shiraz, Victoria, Australia	9/34
Joel Gott 2013 Zinfandel, California	10/38
Paula 2014 Malbec, Mendoza, Argentina	9/34
Cune 2011 Crianza Tempranillo, Rioja, Spain	9/34

BE SURE TO BROWSE OUR FULL AWARD WINNING WINE LIST

Live Music At 42nd St:
Friday - Skin Tight
Saturday - Smile

NC DRAFT BEER

WE PROUDLY SERVE DRAFT BEER FROM NORTH CAROLINA BREWERIES

Appalachian Mountain Brewery Boone Creek Blonde	4.9%	Boone, NC
Brüeprint Brüenette Brown Ale	5.2%	Apex
Carolina Brewing Co. Winter Porter	5.2%	Holly Springs
Carolina Brewing Co. Pale Ale	5.6%	Holly Springs
Deep River 4042 Stout	6.5%	Clayton
Foothills Hoppyum IPA	6.2%	Winston-Salem
Mother Earth Dark Cloud Dunkel Lager	5.1%	Kinston
Red Oak Amber Lager	5.0%	Whitsett
White Street Brewing Co. Kölsch	5.2%	Wake Forest

FEATURED SEASONAL BEERS

Bell’s Special Double Cream Stout	6.1%, Comstock, MI	4.50
Ipswich Hop Harvest IPA	7.0%, Ipswich, MA	4.50
Bell’s Expedition Imperial Stout	10.5%, Comstock, MI	5.50
Freehouse Brewery “Green Door” Organic IPA (22oz)	5.7%, Charleston, SC	10.00

A Note For 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 do not hesitate to inform us of anything that might make your dining experience more memorable.

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