

42ND ST. OYSTER BAR

A Raleigh Tradition Serving the Freshest Seafood Since 1931



Valentine's Weekend Specials

Special Appetizers:

Blackened Bacon-Wrapped Scallops—served over mesclun greens with remoulade sauce - \$9.95

Sesame Crusted, Seared Rare Hawaiian Ahi Tuna—drizzled with sweet wasabi and sesame-ginger sauces - \$11.95

Various Raw Oyster Selections—Blue Point, Fanny Bay, Naked Roy, Kusshi, Salvation Cove, Island Creek, Beau Soleil—to name a few, based on availability—we typically have 3-4 varieties at any one time

Special Entrees:

Grilled to order Petite Filet Mignon—served over asparagus spears and topped with lump crabmeat and béarnaise sauce - \$28.95

Seared Rare Hawaiian Ahi Tuna—served with sweet wasabi and sesame-ginger sauces - \$26.95

Lobster Raviolis with sautéed shrimp, spinach, green beans and red peppers in Lobster Newburgh Cream Sauce - \$21.95

Jerk-Seared Mahi-Mahi—served with seared diver scallops and Mango-Honey-Habanero Vinaigrette - \$25.95

Sautéed Shrimp and Mushrooms in Cajun-Tasso Gravy over Creamy, Low-Country-Style Grits - \$20.95

Special Dessert:

Grand Marnier Crème brulee (for two) \$7.95

Reservations: <http://www.opentable.com/42nd-street-oyster-bar-reservations-raleigh>

Specials valid Friday, February 12 through Sunday, February 14. Regular menu is also available.

We will open an hour early (4:00 p.m.) on Sunday.