

42ND ST. OYSTER BAR & SEAFOOD GRILL

A RALEIGH TRADITION SINCE 1931

SATURDAY, FEBRUARY 4, 2012

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

HALF SHELL SELECTIONS

Shucked to order. Served with Mignonette Sauce each

Gulf, LA - medium-large size, mild flavor	1.65
Witch Duck, VA - well balanced, briney, and sweet	2.25
Shooting Point, VA - sweet, plump meat with an incredible pure brine	2.25
Rappahannock, VA - buttery, tender meats with a mild brininess	2.25
Barcat, VA - mineral rich, with an understated saltiness	2.25
Hyde County, NC - plump with great brininess	2.25
Olde Salts, VA - bold brininess with a smooth finish	2.25
Stingray, VA - well balanced salinity and sweetness	2.25
Kumamoto, - WA - mild brininess, sweet flavor and a melon finish	2.50
Top Neck Clams, NC	6/7.95

**Eating raw or undercooked foods such as seafood and shellfish*

STARTERS & TASTERS

PEI Mussels Butter and Garlic or Marinara	7.95
Baked Crabmeat and Artichoke Dip Pita Points	11.95
Popcorn Shrimp Regular or Cajun Fried	7.55
Fried Calamari Marinara and Parmesan	8.95
Chicken Tenders Honey Mustard	8.95
Fried Shrimp Regular or Cajun Fried	9.55
Fried Oysters Regular or Cajun Fried	11.55
Buffalo Fried Shrimp Bleu Cheese and Celery	9.95
Buffalo Fried Oysters Bleu Cheese and Celery	11.95
Shrimp Cocktail	6 for 9.95 12 for 12.95
Snow Crab Legs 1 lb.	14.95
Jumbo Lump Crab Cake Remoulade.....	10.95
Soft Shell Crab Fried or Sautéed	10.95
Sesame Crusted Rare Ahi Tuna Sweet Wasabi and Sesame Ginger..	13.95
Blackened Bacon Wrapped Scallops Remoulade	10.55

Baked Oysters

Oysters Rockefeller Spinach, Bacon, Parmesan	9.95
42nd St. Oysters Breadcrumbs, Spicy Butter, Bacon	9.95
Pimento Cheese Baked Oysters	9.95
Oyster Sampler 2 of each above	9.95

SOUPS

New England Clam Chowder	Cup 3.55 Bowl 5.55
Seafood Bisque	Cup 4.95 Bowl 7.55
Oyster Stew	Cup 5.95 Bowl 8.95

SALADS

Mixed Greens Tomato, Cucumber, Carrot, Mushrooms, Red Cabbage ...	5.55
Caesar Romaine, Tomato, Olives, Croutons, Parmesan	5.55
With Fried Oysters, Crab Cake, Blackened or Grilled Chicken	10.95
Spinach Shrimp, Cucumber, Red Onion, Hot Bacon Dressing	11.55
Sesame Crusted Rare Ahi Tuna	14.95
Mixed Greens, Ginger Five Spice Dressing	

Salad Dressings

Dijon Vinaigrette, Bleu Cheese, Ranch, 1000 Island, Balsamic Vinaigrette, Catalina, Fat Free Italian, Fat Free Honey Dijon, Oil & Vinegar

42ND ST. CREOLE (Zesty Cajun Spices)

Shrimp Creole Salad or Coleslaw	18.95
Blackened Chicken Creole Salad or Coleslaw	15.95

SEAFOOD ENTRÉES

Served with Side Item and Salad or Coleslaw

Soft Shell Crab Fried or Sautéed.....	2 for 21.95 3 for 26.95
Snow Crab Legs 1.5 lbs	26.95
Live Maine Lobster 1.5 lbs	31.95
Cold Water Lobster Tail 8 oz.	34.95
Virginia Sea Scallops Regular or Cajun Fried	25.95
42nd St. Seafood Platter	28.95
<i>Shrimp and Scallops with Choice of Fresh Fish</i>	

SEAFOOD NORFOLK STYLE

Sautéed in White Wine, Butter and Lemon Juice

Norfolk Shrimp.....	20.95
Norfolk Sea Scallops	25.95
Norfolk Combination	23.95

Served with Side Item and Salad or Coleslaw

A Shaker of Old Bay Seasoning Provided

SIDE ITEMS

42nd St. Cheese Potato(1931 recipe), Sweet Potato Chips, Baked Potato, Mashed Potatoes, Vegetable Medley, Coleslaw, French Fries, Collard Greens, Black-Eyed Peas, Pasta 3.50

An 18% Gratuity Will Be Added For Parties Of 8 Or More.

508 West Jones Street, Raleigh, North Carolina, 27603 Phone: (919) 831-2811 Fax: (919) 831-2917 Online: www.42ndstoysterbar.com

OUR HOUSE SPECIALTIES

Shrimp & Grits	20.95
<i>Sautéed Shrimp and Mushrooms in Cajun-Tasso(Ham) Gravy Over Creamy Low-Country Style Grits. Served with Toast & Salad.</i>	
Jumbo Lump Crab Cakes (2)	24.95
<i>Served Sautéed or Fried with Remoulade, Side Item & Salad.</i>	
Cioppino	22.95
<i>San Francisco Bay Area's Famous Tomato Based Italian-Style Seafood Stew with Shrimp, Scallops, White Fish, Oysters, Peppers and Onions. Served with Toast & Salad.</i>	
Pan Seared Hawaiian Ahi Tuna	28.95
<i>"Jet Fresh from Honolulu" with Sweet Wasabi & Sesame Ginger Sauces. Served RARE with Sesame Seed Garnish. Served with a Side Item & Salad.</i>	

TONIGHT'S FEATURES

Lighter Fare

Buffalo Shrimp Martini	7.95
<i>Creamy Low-Country Grits, Bleu Cheese Crumbles & Celery</i>	
Blackened Rare Ahi Tuna Bites Wasabi Mayo	9.95

Entrees

Pan Fried Fresh NC Flounder	19.95
<i>Sautéed Shrimp & Lemon Caper Butter. Served with a Side Item & Salad.</i>	
Seared Golden Tile Fish	24.95
<i>Lump Crabmeat, Red Bell Peppers and Lemon Marmalade Vinaigrette. Served with a Side Item & Salad.</i>	

FRESH FISH

Salmon-Scotland, Sword-Maine

Mahi-Mahi-Costa Rica, Grouper-Mexico

Available Blackened or Grilled 22.95

All Fresh Fish Selections are served with a Side Item & Salad. Add Lemon-Zest Scallion or Roasted Garlic-Cajun Compound Butter

STEAK AND CHICKEN

Served with Vegetable Medley, Potato and Salad

Chicken Breast Grilled or Blackened	1 for 11.95 2 for 17.95
Filet Mignon Bacon Wrapped	5oz for 25.95 10oz for 34.95
Ribeye 12oz	28.95
New York Strip 12oz	27.95

Surf & Turf Combinations

Petite Filet(Bacon Wrapped) & Norfolk Style Shrimp	30.95
Petite Filet(Bacon Wrapped) & Blackened Bacon Wrapped Scallops	32.95
Petite Filet(Bacon Wrapped) & 1 lb Snow Crab Legs	34.95
Petite Filet(Bacon Wrapped) & Lobster Tail	42.95

STEAMED SEAFOOD

Steamed Oysters Available Only At the Oyster Bar

Oysters - LA. (medium) 1/2 Peck for 18.95	Peck for 25.95
Top Neck Clams	1/2 Doz for 7.95 Doz for 15.90
Shrimp	1/2 lb for 13.55 1 lb for 19.95
<i>Peel Your Own. Regular or Spicy.</i>	

The Above Items Are Served with One Set up (Butter, Cocktail Sauce and Coleslaw) Add Additional Set Ups for \$2.00 Each

PASTA DISHES

Served with Salad

Penne Marinara with Shrimp	19.55
Shrimp & Sea Scallop Fettuccine Alfredo Cream Sauce.....	19.95
Blackened Bacon Wrapped Scallop Penne	21.95
<i>Roasted Roma Tomato Cream, Spinach & Parmesan</i>	

Any of the Above Pasta Dishes May Be Prepared without Seafood

FRIED SEAFOOD PLATTERS

Regular Fried or Cajun Fried

Popcorn Shrimp	15.55
Calamari Parmesan and Marinara	15.95
NC Flounder or Catfish	16.95
Shrimp.....	19.95
Oysters	22.95
Combination of Two	22.95
Combination of Three	24.95

The Above Platters Served with Choice of Side and Coleslaw

BEVERAGES

Soft Drinks	1.95
<i>Pepsi, Diet Pepsi, Cheerwine, Dr. Pepper, Diet Dr. Pepper, Mt. Dew, Sierra Mist, Lemonade</i>	
Coffee, Iced Tea, Hot Tea	1.95
Fiji Artesian Water 500 mL	2.75
San Pellegrino 500 mL	3.25

DESSERTS

Key Lime Pie	5.95
Apple Pie With Rum Sauce	6.95
French Silk Pie	5.95
Pecan Pie	5.95
NY Style Cheesecake	6.95
<i>With Strawberry Sauce</i>	7.55
Ice Cream Vanilla or Chocolate	4.55
Sorbet Ask your server what flavors are available	3.25
Ice Cream Sundae With Rum, Chocolate, Strawberry or Caramel Sauce	5.95

FEATURED WINE

Arbor Brook Heritage Cuvée 2010 Pinot Noir, Willamette Valley, 8/32

This Pinot Noir is ruby-colored with an expressive nose of smoke, spice box, incense, cherry, and raspberry. Easygoing on the palate with ample spicy fruit buttressed by lively acidity. 90 Points - Robert Parker



WHITES

Chardonnay	
42nd St., Wiebel Vineyards 2009, California	6.5/20
MacMurray Ranch 2008, Sonoma Coast, CA	9/36
Sonoma-Cutrer 2009, Russian River Ranches, CA	10/40
Sauvignon Blanc	
Kenwood Vineyards 2009, Sonoma County	7.5/30
Kim Crawford 2010, Marlborough, New Zealand	8.5/34
Pinot Grigio	
Ecco Domani 2010, Delle Venezie, Italy	7/28
Riesling	
Shelton Vineyards 2009, Yadkin Valley, NC	7/28
Albariño	
Martin Códax 2009, Rías Baixas, Spain	8/32
Grüner Veltliner	
Laurenz V. 2009, Austria	7.5/30
Gewürtztraminer	
Helfrich 2008, Alsace, France	8/32
Moscato d'Asti	
Ricossa 2009, Moscato d'Asti, Italy	8.5/34
Other Whites	
Beringer White Zinfandel 2009, California	6.5/20
Conundrum Proprietary Blend 2009, California	10/40

DRAFT BEER

We Proudly Serve Draft Beer From North Carolina Breweries

- Carolina Brewing Company IPA, Holly Springs
- Carolina Brewing Company Winter Porter, Holly Springs
- Carolina Brewing Company Pale Ale, Holly Springs
- Carolina Brewery Sky Blue Golden Ale, Pittsboro
- Duck Rabbit "Wee Heavy" Scotch Ale, Farmville
- Duck Rabbit Milk Stout, Farmville
- Foothills "Hoppyum" IPA, Winston-Salem
- Foothills Pilsner, Winston-Salem
- Lonerider Shotgun Betty Hefeweizen, Raleigh
- Lonerider Sweet Josie Brown Ale, Raleigh
- Highland Gaelic Ale, Asheville
- Red Oak Amber, Whitsett

SEASONAL BEER SPECIALS

Highland "Thunderstruck" Coffee Porter, Asheville, NC	3.00
New Belgium "DIG" Pale Ale, Fort Collins, CO	3.00
Carolina Brewery Flagship IPA, Pittsboro, NC	3.00
Terrapin "MOO-HOO" Chocolate Milk Stout, Athens, GA	4.00
Founders Breakfast Stout, Grand Rapids, MI	4.50
Founders "Double Trouble IPA, Grand Rapids, MI	4.50

WINES BY THE GLASS

REDS

Cabernet Sauvignon	
42nd St., Wiebel Vineyards 2009, California	6.5/20
J.Lohr "Seven Oaks" 2009, Paso Robles, CA	9/36
Merlot	
42nd St., Wiebel Vineyards 2009, California	6.5/20
Wild Horse 2009, Paso Robles, CA	9/36
Pinot Noir	
Castle Rock 2010, Willamette Valley, OR	8/32
Bouchaine 2007, Caneros, CA	10.5/42
Shiraz	
Inkberry 2009, Central Ranges, Australia	8/32
Zinfandel	
Nine North Wine Co. "Hullabaloo" 2009, Lodi, CA	8/32
Malbec	
Catena 2008, Vista Flores, Argentina	8/32
Tempranillo	
El Coto Crianza 2007, Rioja, Spain	7/28
Port	
Dow's Late Bottled Vintage 2003, Portugal	7/20



BE SURE TO BROWSE OUR FULL AWARD WINNING WINE LIST

LIVE MUSIC AT 42ND ST.

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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.

-The 42nd St. Team

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