

42ND ST. OYSTER BAR & SEAFOOD GRILL

A Raleigh Tradition Since 1931

Lunch - Thursday, September 2, 2010

HALF SHELL SELECTIONS

Louisiana	1.75 each
James River, VA	1.95 each
Blue Point, CT	2.25 each
Tatamagouche, PEI	2.00 each
Naked Roys, WA	2.00 each
Island Creek, MD	2.50 each
Kusshi, WA	2.50 each
Top Neck Clams, NC	6/7.95

**Eating raw or undercooked foods such as seafood and shellfish may increase your risk of foodborne illness*

STARTERS & TASTERS

Baked Crabmeat & Articoke Dip	11.95
Popcorn Shrimp <i>Regular or Cajun Fried</i>	7.55
Fried Calamari <i>Marinara & Parmesan</i>	7.95
Chicken Tenders	8.95
Fried Shrimp <i>Regular or Cajun Fried</i>	9.55
Fried Oysters <i>Regular or Cajun Fried</i>	11.55

Buffalo Fried Shrimp <i>Bleu Cheese & Celery</i>	9.95
Buffalo Fried Oysters <i>Bleu Cheese & Celery</i>	11.95
Shrimp Cocktail	6 for 9.95 12 for 12.95
Crab Cake.....	9.55

Baked Oysters

Oysters Rockefeller	9.95
<i>Spinach, Bacon, Parmesan</i>	
42nd St. Oysters	9.95
<i>Breadcrumbs, Spicy Butter, Bacon</i>	
Oysters 508	9.95
<i>Cheddar, Panko, Cayenne, Herbs</i>	
Oyster Sampler <i>2 of each above</i>	9.95

SOUPS

Soup of the Day	Cup 3.95 Bowl 5.55
<i>Ham with Whole Bean</i>	
Clam Chowder	Cup 3.95 Bowl 5.55
<i>New England Style</i>	
Seafood Bisque	Cup 4.95 Bowl 7.55
Oyster Stew	Cup 5.95 Bowl 8.95

SALADS

Mixed Greens	5.55
<i>Tomato, Cucumber Carrot, Mushrooms, Red Cabbage</i>	
<i>-With Fried Oysters, Crab Cake, Grilled or Blackened</i>	
Chicken	9.95
Caesar	5.55
<i>Romaine, Tomato, Olives, Croutons, Parmesan</i>	
<i>-With Fried Oysters, Crab Cake, Grilled or Blackened</i>	
Chicken	9.95
Spinach	10.55
<i>Shrimp, Cucumber, Red Onion, Hot Bacon Dressing</i>	
Bacon Wrapped Scallops	9.95
<i>Mesculin Greens</i>	

Salad Dressings

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

SIDE ITEMS

42nd St. Cheese Potato, Mashed Potato, Vegetable Medley, French Fries, Collard Greens, Black-Eyed Peas, Side Salad, Coleslaw, Pasta
\$2.95

An 18% Gratuity Will Added For Parties of 8 or more

TODAY'S FEATURE

Cajun Fried Mahi-Mahi Tacos 8.95
With Cabbage Salad, Pico de Gallo, Chipotle Sour Cream and Cheddar. Served with Side Item.

FRESH FISH

Salmon Scotland	10.95
Swordfish <i>North Carolina</i>	11.95
Grouper <i>Mexico</i>	11.95

All Fresh Fish Selections are served with a side item. Add Lemon-Zest Scallion or Roasted Garlic-Cajun Compound Butter.

SANDWICHES

All Sandwiches Served with A Side Item

Shrimp Burger	9.95
Fried Oyster Sandwich	12.55
Crab Cake Sandwich	10.95
Fish Sandwich	9.55
<i>NC Flounder or Catfish</i>	
Chargrilled Burger - 1/2 lb	8.95
<i>Cheddar</i>	9.55
Chicken Breast Sandwich	9.55
<i>Grilled or Blackened</i>	

LUNCHEON ENTREES

Seared Tilapia	9.95
<i>Lump Crabmeat, Lemon-Zest Butter. Served with a side item.</i>	
Pan-Fried N.C. Flounder	11.95
<i>Sauteed Shrimp, Lemon Butter, Capers. Served with a side item.</i>	
42nd St. Creole	8.95/11.95
<i>Blackened Chicken or Sauteed Shrimp. Served over White Rice.</i>	
Shrimp, Scallop & Fennel Raviolis	8.95
<i>Baked with Alfredo Sauce and Mozzarella. Served with toast.</i>	
Chicken Breast	9.95
<i>Grilled or Blackened. Served with a side item.</i>	
Virginia Sea Scallops	15.55
<i>Regular or Cajun Fried. Served with a side item.</i>	
Crab Cake	10.55
<i>Served with a side item.</i>	

FRIED SEAFOOD PLATTERS

Regular Fried or Cajun Fried

Popcorn Shrimp	9.55
Calamari <i>Marinara and Parmesan</i>	9.95
Flounder or Catfish	10.95
Shrimp	12.55
Oysters	13.95
Combination of Two	13.95
Combination of Three	15.95

The Above Platters Served With a Side Item

STEAMED SEAFOOD

Steamed Oysters Available Only At the Oyster Bar
Oysters 1/2 Peck for 18.95 Peck for 25.95
Shrimp 1/2 lb for 13.55 1 lb for 19.95
Top Neck Clams 6 for 7.95 12 for 12.95
*The Above Items Served with Butter, Cocktail Sauce and Coleslaw
Set up Charge of \$2.00 When Two People Share An Order*

BEVERAGES

Coffee, Iced Tea, Hot Tea, Pepsi Cola, Diet Pepsi,
Sierra Mist, Sunkist, Ginger Ale 1.95

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
With Strawberry Sauce 7.55
Ice Cream *Vanilla or Chocolate* 3.95
Sorbet *Ask what flavors are available* 3.25
Ice Cream Sundae 5.55
With Rum, Chocolate, Strawberry or Caramel Sauce
Belly Popper *Large Sundae for 2* 8.95

LIVE MUSIC AT 42ND ST.

THURSDAY, SEPTEMBER 2ND 9PM

Acoustic Manner

FRIDAY, SEPTEMBER 3RD 10PM

The Jones'

SATURDAY, SEPTEMBER 4TH 10PM

Rockshow

WINE OF THE MONTH

Martin Códax 2008 Albariño

This Albariño is an ideal complement to any seafood dish. It is an aromatic and complex wine that is rich, elegant, dry and crisp. It is full bodied with flavors of ripe apples, peach, apricot, melon, grapefruit and lemon zest melded perfectly together with a bright minerality.

WINES BY THE GLASS

WHITES

Chardonnay

42nd St., Wiebel Vineyards, California 6.5/20
Kendall-Jackson Vintners Reserve, California 8/30
St. Francis, Sonoma County, CA 9/36
Sonoma-Cutrer, Russian River Ranches, CA 10.5/40

Sauvignon Blanc

Dry Creek Vineyard, Dry Creek Valley, CA 7.5/30
Kim Crawford, Marlborough, New Zealand 8.5/34

Pinot Grigio

Folonari, Delle Venezie, Italy 7/26

Riesling

Shelton Vineyards, Yadkin Valley, NC 7/28

Albariño

Martin Códax, Rías Baixas, Spain 8/32

Grüner Veltliner

Laurenz V., Austria 7.5/30

Other Whites

Beringer White Zinfandel, California 6.5/20
Conundrum Proprietary Blend, California 10/40

DRAFT BEER

We Proudly Serve Draft Beer From NC Breweries

Aviator Cave Man Alt, *Fuquay-Varina*

Big Boss Bad Penny Brown, *Raleigh*

Carolina Brewing Co. IPA, *Holly Springs*

Carolina Brewing Co. Pale Ale, *Holly Springs*

Carolina Brewing Co. Summer Wheat, *Holly Springs*

Duck Rabbit Milk Stout, *Farmville*

Foothills Torch Pilsner, *Winston-Salem*

Mother Earth Brewing Weeping Willow Wit, *Kinston*

Red Oak Amber, *Whitsett*

Lonerider Shotgun Betty Hefeweizen, *Raleigh*

SEASONAL BEER SELECTIONS

Ommegang Witte, *Cooperstown, NY* 4.00

Sam Adams Oktoberfest, *Boston, MA* 3.00

Spaten Oktoberfest, *Munich, Germany* 3.00

REDS

Cabernet Sauvignon

42nd St., Wiebel Vineyards, California 6.5/20
J. Lohr "Seven Oaks", Paso Robles, CA 9/36
Louis M. Martini, Napa Valley, CA 11/44

Merlot

42nd St., Wiebel Vineyards, California 6.5/20
Napa Cellars, Napa Valley, CA 9/36

Pinot Noir

MacMurray Ranch, Sonoma Coast, CA 9/36
Acacia, Caneros, CA 11/44

Shiraz

McWilliams, Southeastern Australia 7.5/28

Zinfandel

Montevina, Amador County, CA 7/26

Malbec

Nieto Senetiner, Mendoza, Argentina 7/28

Tempranillo

El Coto Crianza, Rioja, Spain 7/28

Port

Dow's Late Bottled Vintage, Portugal 7/20