

42ND ST. OYSTER BAR & SEAFOOD GRILL

A RALEIGH TRADITION SINCE 1931

DINNER - WEDNESDAY, SEPTEMBER 8, 2010

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

HALF SHELL SELECTIONS

	<i>each</i>
Louisiana	1.75
Island Creek, MA	2.50
Top Neck Clams, NC	6/7.95

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

APPETIZERS

Cajun Fried Tuna Bites Wasabi Mayo.....	7.95
Buffalo Shrimp & Grits "Martini" Crumbled Bleu Cheese & Celery .	7.95
PEI Mussels Butter & Garlic or Marinara	6.95
Baked Crabmeat and Artichoke Dip Pita Points	11.95
Popcorn Shrimp Regular or Cajun Fried	7.55
Fried Calamari Marinara and Parmesan	7.95
Chicken Tenders	8.95
Soft Shell Crab Fried or Sauteed	10.95
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.	13.95
Crab Cake Jumbo Lump	9.55
Blackened Bacon Wrapped Scallops Remoulade	10.55
Ahi Tuna Seared Rare with Sweet Wasabi & Ginger Sauces	12.55

Baked Oysters

Oysters Rockefeller Spinach, Bacon, Parmesan	9.95
42nd St. Oysters Breadcrumbs, Spicy Butter, Bacon	9.95
Oysters 508 Cheddar, Panko, Cayenne, Herbs	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	9.95
Spinach Shrimp, Cucumber, Red Onion, Hot Bacon Dressing	10.55
Sesame Crusted Rare Ahi Tuna	13.95
Mixed Greens, Ginger-Five Spice Vinaigrette	

Salad Dressings

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

42ND ST. CREOLE

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

SEAFOOD ENTREES

Served with Side Item and Salad or Coleslaw

Soft Shell Crab Fried or Sauteed	2 for 21.95 3 for 26.95
Snow Crab Legs 1.5 lbs	24.95
Crab Cakes (2) Jumbo Lump	22.95
Live Maine Lobster 1.5 lbs	30.95
Lobster Tail 9 oz. Cold Water	33.95
Virginia Sea Scallops Regular or Cajun Fried	25.95
42nd St. Seafood Platter	27.95
<i>Shrimp and Scallops with Choice of Fresh Fish</i>	

SEAFOOD NORFOLK STYLE

Sauteed 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

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
Sauteed Shrimp and Mushrooms in Cajun-Tasso Gravy Over Creamy Low-Country Style Grits. Served with toast and a salad.

Cioppino 22.95
San Francisco Bay Area's Famous Tomato Based Italian-Style Seafood Stew with Shrimp, Scallops, White Fish, Oysters, Lobster, Peppers and Onions. Served with toast and salad.

Pan Seared Hawaiian Ahi Tuna 28.95
"Jet Fresh from Honolulu" with Sweet Wasabi and Sesame Ginger Sauces. Served with a side item and salad.

CHEF'S FEATURES

Buffalo Shrimp Martini (Appetizer)..... 7.95
Lown Country Grits, Bleu Cheese, Celery

Sauteed Scallops, Yellow Pepper Strips and Mushrooms in Sundried-Tomato Cream over Penne. Topped with Mozzarella 21.95

Cast Iron Seared Grouper 26.95
Topped with Sauteed Shrimp, Mediterranean Salsa and Goat Cheese Crumbles. Served with a side item and a salad.

FRESH FISH

Available Blackened or Grilled

Salmon, Scotland	22.95
Swordfish, North Carolina	22.95
Mahi Mahi, Costa Rica	22.95
Yellowfin Tuna, Florida	22.95
Grouper, Mexico	22.95

All Fresh Fish Selections are served with a side item and salad.

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 24.95 10oz for 32.95
Rib Eye 12oz	28.95
New York Strip 12oz	27.95

Surf & Turf Combinations

Petite Filet & Norfolk Style Shrimp	29.95
Petite Filet & Blackened Bacon Wrapped Scallops	30.95
Petite Filet & 1 lb Snow Crab Legs	32.95
Petite Filet & Lobster Tail	41.95

STEAMED SEAFOOD

Steamed Oysters Available Only At the Oyster Bar

Oysters	1/2 Peck for 18.95 Peck for 25.95
Top Neck Clams	6 for 7.95 12 for 12.95
Shrimp	1/2 lb for 13.55 1 lb for 19.95

Peel Your Own. Regular or Spicy.

The Above Items Served with Butter, Cocktail Sauce and Coleslaw.

Set Up Charge of \$2.00 When Two People Share An Order

PASTA DISHES

Served with Salad

Penne Marinara with Shrimp	19.55
Shrimp and Sea Scallop Fettuccini Alfredo Cream Sauce	19.95
Seafood Penne	19.95

Shrimp, Scallops, Mushrooms, Basil-Garlic Cream Sauce

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 2 Filets	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

SIDE ITEMS

42nd St. Cheese Potato, Baked Potato, Mashed Potatoes, Vegetable Medley, Coleslaw, French Fries, Collard Greens, Black-Eyed Peas, Pasta 2.95

BEVERAGES

Coffee, Iced Tea, Hot Tea, Pepsi Cola, Diet Pepsi, Sierra Mist, Sunkist, Ginger Ale	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
With Strawberry Sauce	7.55
Ice Cream Vanilla or Chocolate	3.95
Sorbet Ask your server what flavors are available	3.25
Ice Cream Sundae With Rum, Chocolate, Strawberry or Caramel Sauce	5.55
Belly Popper Large Ice Cream Sundae for 2	8.95

LIVE MUSIC AT 42ND ST.

Thursday, September 9th *Ben Davis*

Friday, September 10th *Countdown*

Saturday, September 11th *Cherry*

WINE OF THE MONTH

Martin Códax 2008 Albariño Glass 8.00 Bottle 32.00

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.



WHITES

Chardonnay

42nd St., Wiebel Vineyards 2008, California	6.5/20
Kendall-Jackson Vintners Reserve 2008, California	8/30
St. Francis 2008, Sonoma County, CA	9/36
Sonoma-Cutrer 2008, Russian River Ranches, CA	10.5/40

Sauvignon Blanc

Dry Creek Vineyard 2008, Dry Creek Valley, CA	7.5/30
Kim Crawford 2009, Marlborough, New Zealand	8.5/34

Pinot Grigio

Folonari 2008, Delle Venezie, Italy	7/26
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Riesling

Shelton Vineyards 2008, Yadkin Valley, NC	7/28
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Albariño

Martin Códax 2008, Rías Baixas, Spain	8/32
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Grüner Veltliner

Laurenz V. 2008, Austria	7.5/30
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Other Whites

Beringer White Zinfandel 2008, California	6.5/20
Conundrum Proprietary Blend 2008, California	10/40

WINES BY THE GLASS

REDS

Cabernet Sauvignon

42nd St., Wiebel Vineyards 2008, California	6.5/20
J.Lohr "Seven Oaks" 2008, Paso Robles, CA	9/36
Louis M. Martini 2006, Napa Valley, CA	11/44

Merlot

42nd St., Wiebel Vineyards 2008, California	6.5/20
Napa Cellars 2007, Napa Valley, CA	9/36

Pinot Noir

MacMurray Ranch 2008, Sonoma Coast, CA	9/36
Acacia 2007, Caneros, CA	11.5/44

Shiraz

McWilliams 2008, Southeastern Australia	7.5/28
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Zinfandel

Montevina 2006, Amador County, CA	7/26
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Malbec

Nieto Senetiner 2008, Mendoza, Argentina	7/28
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Tempranillo

El Coto Crianza 2005, Rioja, Spain	7/28
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Port

Dow's Late Bottled Vintage 2003, Portugal	7/20
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BE SURE TO BROWSE OUR FULL AWARD WINNING WINE LIST

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 any thing that might make your dining experience more memorable.

-The 42nd St. Management Team

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