

RAW BAR

Oysters on the 1/2 Shell	
Six Locally Sourced Oysters	\$15.75
Six Special Selected Oysters	MP
Six Premium Selected Oysters	MP
Clams on the 1/2 Shell	\$12.75
Chilled Shrimp Cocktail	\$16.75
5 Jumbo Shrimp, Oyster Bay Cocktail Sauce	
Low Tide Seafood Tower	\$37.50
3 Local & 3 Special Oysters, 4 Jumbo Shrimp, 3 Clams on the 1/2 Shell, lemon, mignonette, cocktail sauce	
High Tide Seafood Tower	\$87.00
4 Local, 4 Special & 4 Premium Oysters, 6 Jumbo Shrimp, 6 Clams on the 1/2 Shell, Split Chilled Lobster Tail, lemon, mignonette, cocktail sauce	

SOUPS & SALADS

New Jersey Crab Soup	\$10.25
New Jersey tomato broth, hearty seasonal vegetables	
Spinach & Brie Salad	\$14.75
Spinach, fresh strawberries, almond crusted brie with strawberry balsamic vinaigrette	
Garden Salad	\$9.25
Spring mix, cherry tomatoes, cucumbers, red onion, focaccia croutons with Oyster Bay vinaigrette	
Seashore Caesar	\$11.50
Romaine lettuce, celery, radish, parmesan cheese, focaccia croutons, family recipe Caesar dressing	
Truffled Beets	\$12.50
Roasted beets, feta, truffle vinaigrette, pistachios, arugula	

STARTERS

Fried Tomatoes	Roasted Long Hots	Crab & Shrimp Crostini	Oysters Rockefeller
Panko encrusted Jersey tomatoes served over chilled crab salad, topped with spicy remoulade	Stuffed with Italian sweet sausage & fontina cheese, served with garlic bread	Toasted french baguette, parmesan gratinée, crab & shrimp imperial	Classically broiled with creamed spinach & hollandaise
\$16.75	\$13.00	\$16.00	\$17.75
Bang Bang Shrimp	Crispy Calamari	Delicata Squash & Burrata	
Crispy Rock Shrimp tossed in a creamy sweet chili sauce	Tempura dusted & fried served with pepperoncini aioli	Caramelized delicata squash, arugula, dried cranberries, pepitas, aged balsamic with grilled pita	
\$15.25	\$14.50	\$14.50	

STEAKS

All steaks served with daily vegetable, mashed potatoes, and our signature OBCM Steak Sauce

8 oz. Hanger Steak	8 oz. Center Cut Filet	12 oz. NY Strip
\$33.25	\$45.25	\$41.50

Add 4 oz Cold Water Lobster Tail \$22.25•Jumbo Lump Crab Neptune\$13.75•4 Coconut Shrimp with sweet spicy chili sauce \$11.75

ENTREES

Braised Short Ribs	\$33.75	Andouille Crusted Grouper	\$33.75
Natural pan gravy and roasted cipollini onions served over mashed potatoes		10 oz. grouper filet, smoked andouille crust, over rice pilaf with a lemon chive beurre blanc	
Chicken Florentine	\$26.50	Roasted Atlantic Salmon	\$34.00
Sautéed chicken breast, spinach, peas and orzo in garlic caper white wine sauce		Mediterranean herb crust, parmesan risotto and sauce Choron	
Crispy Duck Breast	\$30.75	Oyster Bay Jambalaya	\$31.75
Vermont maple glazed, served with mashed sweet potatoes & grilled asparagus		Local scallops, rock shrimp, andouille sausage simmered in a New Orleans Gumbo served over rice pilaf	
Grilled Pork Chop	\$33.75	Seasonal Vegetable Stir Fry	\$23.50
12 oz. Rib Chop, mashed sweet potatoes, grilled asparagus with Makers Mark Demi		Seasonal vegetables and mushrooms, sautéed with grain rice, toasted sesame and scallions	

WE RESERVE THE RIGHT TO ADD 20% GRATUITY TO PARTIES OF 5 OR MORE. SEPARATE CHECKS UP TO 4 MAX ONLY IF REQUESTED PRIOR TO ORDERING.

OYSTER BAY KINDLY ASKS THAT ALL GUESTS ORDER AN ENTREE IF SITTING IN THE DINING ROOM.

UNFORTUNATELY, WE ARE UNABLE TO ACCEPT THIRD PARTY GIFT CARDS. THANK YOU FOR UNDERSTANDING.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WINES BY THE GLASS

WHITE

Rose, Bieler Pere & Fils, Cote de Provence	\$11.50
Pinot Grigio (Organic), ERA, Italy	\$9.50
Pinot Grigio, San Angelo, Italy	\$12.25
Lugana, San Benedetto, Zenato, Italy	\$14.25
Sauvignon Blanc, Oyster Bay, New Zealand	\$10.25
Sauvignon Blanc, Ferrari-Carano, Sonoma	\$12.25
Chardonnay, Shannon Ridge, California	\$10.25
Chardonnay, Route Stock, Sonoma	\$13.75
Moscato, Terra D'Oro, California	\$9.75
Riesling, Pacific Rim, Washington State	\$10.50
Prosecco, Zardetta, Italy (on tap)	\$10.50

RED

Pinot Noir, DeLoach, Russian River	\$9.75
Pinot Noir, The Calling, Russian River	\$13.75
Merlot, Murphy Goode, California	\$10.25
Cabernet Sauvignon, Noble Vines, California	\$10.25
Cabernet Sauvignon, The Bolt, Charles & Charles WA	\$11.25
Malbec, Piattelli Reserve, Argentina	\$11.25
Toscana, Rubio, Italy	\$12.75

WINES BY THE BOTTLE

WHITE

Rose, Domaines Ott, By.ott, France	\$54.00
Rose, Wolfer, Summer in a Bottle, New York	\$57.00
Pinot Grigio, Santa Margherita, Italy	\$51.00
Pinot Gris, King Estate, Oregon	\$52.00
Pinot Grigio, Terlato, Italy	\$55.00
Pinot Gris, Trimbach Reserve, France	\$64.00
Lugana, San Benedetto, Zenato, Italy	\$45.00
Sauvignon Blanc, Chalk Hill, Sonoma	\$47.00
Sauvignon Blanc, Honig, Napa	\$52.00
Sauvignon Blanc, Lewis, Napa	\$71.00
Sauvignon Blanc, Rochioli, Russian River	\$81.00
Sancerre, Chateau de Sancerre, France	\$65.00
Chardonnay, Graymore, California	\$51.00
Chardonnay, Starmont, Napa Valley	\$53.00
Chardonnay, Diatom, California	\$58.00
Chardonnay, Crossbarn, Sonoma	\$59.00
Chardonnay, Gary Farrell, Russian River	\$71.00
Chardonnay, Paul Hobbs, Russian River	\$96.00
Chardonnay, Cakebread, Napa Valley	\$105.00
Pouilly-Fuisee, Joseph Drouhin, France	\$64.00
Riesling, Trimbach, France	\$48.00
Albarino, Vionta, Spain	\$42.00
White Pinot Noir, Left Coast, Oregon	\$51.00
White Blend, Sokol Blosser Evolution, Oregon	\$47.00

CHAMPAGNE & SPARKLING

Prosecco, Santa Margherita, Italy	\$55.00
Sparkling, Mumm, Napa Valley	\$66.00
Champagne, Moet & Chandon Imperial, France	\$120.00
Champagne, Perrier-Jouet, Grand Brut, France	\$126.00

RED

Pinot Noir, Juggernaut, Russian River	\$48.00
Pinot Noir, Siduri, California	\$55.00
Pinot Noir, AuBon Climat, California	\$61.00
Pinot Noir, Elizabeth Spencer, Sonoma	\$72.00
Pinot Noir, Crossbarn, Sonoma	\$73.00
Pinot Noir, Gary Farrell, Russian River	\$87.00
Pinot Noir, Domaine Drouhin, Oregon	\$90.00
Merlot, Lapostolle Grand Selection, Chile	\$45.00
Merlot, Charles Krug, Napa Valley	\$66.00
Merlot, Frank Family, Napa Valley	\$76.00
Malbec, Felino, Argentina	\$45.00
Malbec, Kaiken Ultra, Argentina	\$54.00
Red Blend, Decoy by Duckhorn, Napa Valley	\$53.00
Red Blend, Paradux by Duckhorn, Napa Valley	\$84.00
Cabernet Sauvignon, Ravel & Stitch, California	\$52.00
Cabernet Sauvignon, Alexander Valley, California	\$57.00
Cabernet Sauvignon, Bonanza, California	\$60.00
Cabernet Sauvignon, Daou, California	\$61.00
Cabernet Sauvignon, Girard, Napa Valley	\$70.00
Cabernet Sauvignon, Chappellet, Napa Valley	\$81.00
Cabernet Sauvignon, Honig, Napa Valley	\$93.00
Cabernet Sauvignon, Jordan, California	\$109.00
Cabernet Sauvignon, Faust, Napa Valley	\$125.00
Zinfandel, Terra D'Oro, California	\$41.00
Zinfandel, Seghesio, Sonoma	\$64.00
Shiraz, Molly Dooker "The Boxer", Australia	\$70.00
Chianti, Nozzole Classico Res, Italy	\$58.00
Rosso di Montalcino, il Poggione, Italy	\$75.00
Ripassa, Zenato, Italy	\$66.00
Brunello, Col D'Orcia, Italy	\$92.00