

42ND ST. OYSTER BAR & SEAFOOD GRILL

A SOUTHERN SEAFOOD TRADITION SINCE 1931

SATURDAY, AUGUST 24, 2024

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

RAW HALF SHELL SELECTIONS*

We ask for your patience while these are shucked to order. each

Chesapeake, VA - medium cup, juicy, and briny	2.85
Pirate Pearls, NC - buttery with mild salinity	3.00
Pamlico Bounty, NC - salty and fresh with a clean aftertaste.....	3.00
Bellhaven Beauties, NC - briny with a perfect balance of salty and sweet.....	3.00
Cedar Island Selects, NC - medium size with a very briny flavor.....	3.00
Currituck Selects, NC - clean, fresh flavor, low salinity	3.00
Salty Sweets, VA - deep cup with mild salinity and sweet and tangy finish.....	3.00
NC Top Neck Clams (6 or 12).....	8.95/16.95

STARTERS & TASTERS

Fried Green Tomatoes Pimento Cheese & Cajun Fried Shrimp	10.95
PEI Mussels Butter & Garlic or Marinara w/ Parmesan	10.95
Buffalo Shrimp & Grits Bleu Cheese Crumbles and Celery	9.95
Baked Crabmeat & Artichoke Dip Seasoned and Fried Pita Points	15.95
Popcorn Shrimp Regular or Cajun Fried	11.45
Fried Calamari Marinara & Parmesan	14.55
Chicken Tenders Honey Mustard	9.95
Fried Shrimp Regular or Cajun Fried	12.95
Fried Oysters Regular or Cajun Fried	16.45
Buffalo Fried Shrimp Bleu Cheese and Celery (Sauce on Side).....	13.45
Buffalo Fried Oysters Bleu Cheese and Celery (Sauce on Side).....	15.95
Shrimp Cocktail 6 or 12	12.95/17.95
Snow Crab Legs 1 pound	29.95
Jumbo Lump Crab Cake Fried with Remoulade	17.50
Blackened Bacon Wrapped Scallops Remoulade	16.95
Sesame Crusted Rare #1 Ahi Tuna* Sweet Wasabi and Sesame Ginger Sauces	16.95

BAKED OYSTERS

OYSTERS ARE RUNNING ON THE SMALL SIZE CURRENTLY

Oysters Rockefeller Spinach, Bacon, Parmesan Cream.....	16.95
42nd St. Oysters Breadcrumbs, Spicy Butter, Bacon, Parmesan	16.95
Pimento Cheese Oysters	16.95
Oyster Sampler 2 of each above	16.95

CUPS & BOWLS

Manhattan Clam Chowder	4.95/7.95
New England Clam Chowder	4.95/7.95
Seafood Bisque	5.95/8.95
Oyster Stew Butter, Half & Half, Salt, White Pepper.....	6.95/9.95

GREENS

Mixed Greens Tomato, Cucumber, Carrot, Red Cabbage, Black Olives	7.95
Mixed Greens with- Shrimp or Chicken Fried Oysters or Crab Cake	14.35/18.35
Spinach Cocktail Shrimp, Cucumber, Red Onion, Hot Bacon Dressing	14.95
Sesame Crusted Rare #1 Ahi Tuna* Sweet Wasabi and Sesame Ginger Sauces	16.95

Dressings

Dijon Vinaigrette*, Bleu Cheese, Ranch, 1000 Island, Balsamic Vinaigrette*, Catalina, Honey Mustard, FF Italian

42ND ST. CREOLE

Shrimp Creole Salad or Coleslaw	23.95
Blackened Chicken Creole Salad or Coleslaw	19.95

SEAFOOD ENTRÉES

SERVED WITH A SIDE ITEM & SALAD OR COLESLAW

Snow Crab Legs 1.5 Pounds	48.45
Sautéed Shrimp Butter, Garlic, Cajun Spices	23.95
VA Sea Scallops Fried or Sautéed with Butter, Garlic & Cajun Spices	32.95
42nd St. Platter* Cajun Butter & Garlic Sautéed Shrimp and Scallops, and your choice of Fresh Fish	36.95
Cold Water Lobster Tail 9 ounces	47.55

SIDE ITEMS 4.00

42nd St. Cheese Potato, Baked Potato, Mashed Potato, Baked Sweet Potato, Vegetable Medley, Coleslaw, French Fries, Collard Greens (ham), Black Eyed Peas (ham) Housemade Spicy Potato Chips

HOUSE SPECIALTIES

Shrimp & Grits	24.95
Roasted Tomato and Red Pepper Cream Sauce with Sautéed Shrimp, Onions, Peppers, Mushrooms and Andouille Sausage over Cheddar Grits Served with Toast & Salad	
Jumbo Lump Crab Cakes (2)	34.95
Served Fried with Remoulade, Side Item & Salad	
Cioppino	24.95
San Francisco Bay Area's Famous Tomato Based Italian Style Seafood Stew with • Shrimp, Scallops, White Fish, Oysters, Mussels, Peppers and Onions Served with Toast & Salad	
Pan Seared #1 Hawaiian Ahi Tuna*	34.95
Served RARE with Sweet Wasabi & Sesame Ginger Sauces, Sesame Seed Garnish, Side Item & Salad	

TONIGHT'S FEATURES

SMALL PLATES/TASTERS

Jumbo Coconut Shrimp Sweet Thai Chili Aioli	12.95
Salt & Pepper Fried Grouper Fingers Horseradish Cream	15.95
Blackened Rare Ahi Bites Crispy Wontons, Asian Slaw, Sweet Thai Chili Aioli.....	15.95

ENTREES

Norfolk Style Crabmeat	36.95
Jumbo Lump, Swimming Blue Crab Sautéed with White Wine, Butter, Garlic and Lemon Juice. Served with a Side Item and Salad	
Lightly Blackened Asian Sea Bass.....	34.95
Garlic Poached Spinach, Shallot Buerre Blanc and Crispy Potato Straws -Served with a Salad	
Live NC Fried Jumbo Soft Shell Crab (2) Remoulade	32.95
Served with a Side Item and Salad	

FRESH FISH*

Sword - North Carolina (31.95), Salmon - Canada (27.95)
Mahi - North Carolina (31.95) Unicorn Fish - Hawaii (28.95)

Available Blackened or Grilled. Served with a Side Item & Salad
Complement with Lemon-Zest Scallion or Roasted-Garlic Cajun Compound Butter

STEAK* & CHICKEN

SERVED WITH VEGETABLE MEDLEY, POTATO AND SALAD

Chicken Breast 1 or 2 Grilled or Blackened	15.95/21.95
Filet Mignon 5oz or 10oz Bacon Wrapped	34.95/44.95
Ribeye 14oz	38.55
NY Strip 12oz	35.95

Go Surf & Turf: Add 1 below to any Steak or Chicken

With Sautéed Shrimp	+9.50
With Crab Cake	+13.50
With Blackened Bacon Wrapped Scallops	+14.50
With 1 lb Snow Crab Legs	+27.00
With 9oz. Cold Water Maine Lobster Tail	+33.95

STEAMED SEAFOOD*

(Served with 1 set up)

Oysters Chesapeake, VA. (sm-med) 1/2 Peck or Peck (Available only at the oyster bar)	29.95/43.95
Peel & Eat Shrimp 1/2 lb or lb. Regular or Spicy	14.95/21.95

Add additional set ups for \$2 each

PASTA

SERVED WITH TOAST & SALAD

Penne Primavera with Shrimp	23.95
Garlic, Seasonal Vegetables, Basil, White Wine, Roasted Red Pepper Butter & Parmesan	
Shrimp & Crabmeat Fettuccine	24.95
Poblano Pepper Cream, Red Peppers & Pepperjack Cheese	
Blackened Bacon Wrapped Scallops Penne	24.45
Roasted Tomato Cream, Spinach & Parmesan	

FRIED SEAFOOD

REGULAR FRIED OR CAJUN FRIED

Flounder	19.95
Popcorn Shrimp	21.95
Calamari Marinara & Parmesan	22.95
Shrimp	23.95
Oysters	27.95
Combination of Two	25.95
Combination of Three	27.95

Served with a Side Item & Coleslaw

Scallops or Crab Cake Available in a Combination for an Additional Cost

*These items may be raw or cooked to order - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

BEVERAGES

Soft Drinks	3.25
Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Cheerwine, Mountain Dew, Starry, Lemonade	
Coffee, Iced Tea, Hot Tea	3.25
Aquafina 500mL	3.25
San Pellegrino 750mL	5.50

DESSERTS

Key Lime Pie Whipped Cream, Lime	7.95
Apple Pie with Rum Sauce à la mode, if you like.....	8.95/11.45
French Silk Pie Whipped Cream, Chocolate Chips, Chocolate Syrup.....	7.95
Peanut Butter Silk Pie Chocolate Sauce, Caramel, chocolate chips, peanuts, whipped cream	8.95
NY Style Cheesecake Add Strawberry Topping	8.95/9.95
Sorbet Ask your server what flavors are available	5.25
Ice Cream Sundae With Rum, Chocolate, Strawberry or Caramel Sauce	7.95

NC DRAFT BEER & CIDER

Bull City Off Main Cider 6.0%, Durham	6.25
Bull Durham Kolsch 5.2%, Durham.....	6.25
Carolina Brewing Co. Pale Ale 5.6%, Holly Springs	6.00
East Bower Ginger Agave Cider 6.3%, Raleigh	6.75
Fullsteam Pay Check Pilsner 4.5%, Durham	6.75
Lonerider Sweet Josie Brown Ale 6.1% Raleigh.....	6.25
Noda Lil Slurp New England Hazy IPA 6% Charlotte.....	6.25
R&D Brewing Seven Saturdays IPA 6.2%, Raleigh	6.75
Raleigh Brewing Co. The First Squeeze 6.0%, Raleigh.....	6.75
Raleigh Brewing Co. Hell Yes Ma'am 9.2% Raleigh.....	7.00
Red Oak Amber Lager 5.0%, Whitsett	6.25
Sycamore Southern Girl Blonde Ale 5.2%, Charlotte	6.50
Trophy Wife Session IPA 4.9%, Raleigh	6.25
Wicked Weed Pernicious 7.3% Asheville	7.00
Wicked Weed Watermelon Dragonfruit Burst 4.5% Asheville.....	7.00

WINE BY THE GLASS

Oyster Friendly Whites

Muscadet , (The Ultimate Oyster Wine), Claude Branger, Muscadet Sèvre et Maine, France, 2020	11/42
Grüner Veltliner , Stadt Krems, Kremstal, Austria, 2020	11/42
Bordeaux Blanc , Chateau L'Orangerie, Bordeaux, France, 2021	10/38
Albariño , Martin Codax, Rías Baixas, Spain, 2021	12/46
Vinho Verde , Broadbent, Vinho Verde, Portugal, 2019	8/30
Soave , Pieropan, Soave Pieropan, Italy 2019	10/38

Sparkling

Cava , Mistinguett, Brut, Spain, NV	9/34
Rosé , Avissi, Extra Dry, Italy, NV	14/54
Prosecco , Col Solivo, Extra Dry, Italy, NV	10/38

Whites

Pinot Grigio , La Fiera, Delle Venezie, Italy, 2020	8/30
Pinot Gris , Chehalem, Willamette Valley, OR, 2019	12/46
Sauvignon Blanc , Allan Scott, Marlborough, New Zealand, 2021	12/46
Sauvignon Blanc , J. Lohr, Monterey, Paso Robles, CA, 2023	12/46
Riesling , Shades of Blue, Mosel, Germany, 2020	10/38
Gewürztraminer , Villa Wolf, Pfalz, Germany, 2019	10/38
Chardonnay , 42nd St. Oyster Bar, California, NV	8/30
Chardonnay , Vézinet, Mâcon-Villages, France, 2020	12/46
Chardonnay , Dough, North Coast, CA, 2019	12.5/48

Rosé

Rosé , La Jolie Fleur, Méditerranée, Provence, France, 2023	12/46
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Reds

Pinot Noir , J Vineyards, Sonoma County, CA, 2022	15/60
Pinot Noir , Cooper Hill by Cooper Mountain Vineyards, Willamette Valley, OR, 2020	14/54
Tempranillo , Flaco, Madrid, Spain, 2019	10/38
Malbec , La Posta, Paulucci, Mendoza, Argentina, 2020.....	12/46
Merlot , 42nd St. Oyster Bar, California, NV	8/30
Merlot , J. Lohr, Paso Robles, California, 2020	11/40
Cabernet Sauvignon , 42nd St. Oyster Bar, California, NV	8/30
Cabernet Sauvignon , Hess, Maverick Ranches, Paso Robles, CA, 2020	15/55
Zinfandel , Terra D'Oro, Amador County, CA 2019	12/46

PLEASE ASK YOUR SERVER FOR A COPY OF OUR AWARD WINNING WINE LIST

A Note to 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 inform us of anything that might make your dining experience more memorable.

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