



THE ORIGINAL OYSTER BAR AT RED ROCK

• CHILLED SEAFOOD •

Cold Seafood Combo* • 24.99
Shrimp Cocktail, Oysters, Clams on the Half Shell

Seafood Jackpot* • 63.99
Assortment of Chilled Shrimp Cocktail, Oysters, Clams, Lobster Tail

Shrimp Cocktail • 15.99

• STARTERS •

Oysters On The Half Shell*
17.99 (1/2 DOZEN) | 25.99 (DOZEN)

Oyster Shooter* • 6.99
Choice of Vodka, Tequila, or Mezcal

Caesar Salad • 10.99
Traditional Caesar dressing with a kick of horseradish with Jumbo Shrimp • 18.99

Clam Chowder
Cup 7.99 | Bowl 10.99
New England or Manhattan

Cajun BBQ Peel & Eat Shrimp
14.99(1/2 LB) | 25.99 (1 LB)
N'Awlins classic over rice

• KETTLE FAVORITES •

Pan Roasts 🍷

A Locals' Favorite! Creamy tomato stew cooked with your choice of seafood and finished with a hint of brandy. Served with steamed rice.

Shrimp • 25.99 | Crab • 27.99 | Lobster • 30.99 | Combination 30.99 (Shrimp, Crab & Lobster)
Durango • 28.99 (Shrimp, Crab, Chicken & Andouille Sausage)

Gumbo 🍷

A rich Creole stew cooked with andouille sausage, okra and your choice of chicken or seafood. Served with steamed rice.

House (Shrimp, Crab & Lobster) • 30.99 | Chicken • 21.99 | Shrimp • 25.99 | Crab • 27.99 | Lobster • 30.99

Kettle Add-Ons: Lobster 9.99 | Clams 4.99 | Shrimp 5.99 | Crab 8.99 | Chicken 4.99 | Sausage 5.99 | Okra 3.99 | Rice 3.99

Chef's Featured Oysters*
MP (1/2 DOZEN) | MP (DOZEN)

Clams On The Half Shell*
15.99 (1/2 DOZEN) | 23.99 (DOZEN)

Steamers
Served in traditional garlic & herb broth or red beer-style
Littleneck Clams 18.99
PEI Mussels 18.99

BAR

• HOUSE SPECIALTIES •

Cioppino • 28.99
Hearty fisherman's stew cooked with shrimp, crab, cod, mussels and clams. Served with steamed rice.

House Étouffée • 27.99
Traditional Cajun stew smothered with shrimp, crab and lobster.

Bouillabaisse • 34.99
Shellfish stew featuring shrimp, crab, lobster, cod, mussels and clams. Served with steamed rice.

Seafood Jambalaya • 28.99
Shrimp, crab, lobster, andouille sausage, mussels and clams braised, with rice and Creole spices.

Alaskan Chowder • 29.99
Served New England, Manhattan or dirty-style

• COCKTAILS •

Old Fashioned
Demerara, Angostura Bitters
Four Roses Bourbon 17
Whistle Pig 6yr "Piggy Back" Rye 21

Mojito
Cold Pressed Lime Juice, Essential Mint Oil, Organic Agave Nectar
Bacardi Superior Light Rum 16
Diplomatico Planas Rum 19

Manhattan
Martini & Rossi Rubino Riserva Vermouth
Angostura Bitters
Wild Turkey Bourbon 18
Basil Hayden Bourbon 21

Greek Sangria
Moschofilero Rose Wine, Metaxa, Garnished with peaches and strawberries 16

Margarita
Orange Liqueur, Fresh Lime Juice
Olmecca Altos Plata Tequila 16
Komos Rose Reposado Tequila 26

Bloody Mary
Hendry's Vodka, Tomato Juice, Spices 16

• BEVERAGES •

Pepsi Product • 4 | Freshly Brewed Iced Tea • 4 | Panna or S.Pellegrino • 5 | Red Bull Energy or Sugarfree • 6

• BEER •

Mythos Lager 10 | Fix Lager 10 | Stella Artois Lager 10 | Modelo Lager 9 | Michelob Ultra 9

• WINE •

Sauvignon Blanc, Dashwood, Marlborough, New Zealand, 2022 15
Sauvignon Blanc, Domaine Gerard Fiou, Sancerre, Loire Valley, France, 2022 23
Chardonnay, Lu & Oly, Columbia Valley, Washington State, 2021 15
Chardonnay, William Hill Estate Winery, Napa Valley, California, 2021 20

🍷 OYSTER BAR HEAT SCALE - Choose Your Heat • 8-10 We Dare You • 4-7 We are Impressed • 1-3 Amateur Level

Shared entrée plate charge • 5

*Consuming raw or under cooked meats, seafood, shellstock, or eggs may increase your risk of foodborne illness, especially if you certain medical conditions.