

# SMALL PLATES

# APPS

# SOUPS & GREENS

# HANDHELDS

served w/ house chips or fries

PARKER HOUSE ROLLS garlic butter - flaky sea salt	4
HUSH PUPPERS (6) jalapeño - onion - spiced honey butter	7
CHITTY-CHITTY SHRIMP viet slaw** - toasted sesame - sriracha aioli	10
FRIED GREEN TOMATOES queso fresco - chipotle cream candied jalapeño jam - pickled onions (vegetarian upon request)	10
BLACKENED BLUE CRAB CLAWS white wine - butter - shallot - cream	MKT

try our house made  
ranch oyster  
crackers 3

SHRIMP ON THE ROCKS (5) cocktail & charred lemon	9
MINI SHRIMP & GRITS smoked gouda grits - shallot tasso ham - charred lemon tomato chutney	10
FLIGHT OF EGG (6) 2 each of 3 different deviled egg styles no substitutions	10



@seasideoysterbar seaside oyster bar

OLD BAY P&E SHRIMP ½ pound hot or cold - charred lemon - house cocktail	14
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SEAFOOD POUTINE shrimp - mussels - bacon - prov & smoked gouda seafood chowder - crispy french fries - chives	16
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TUNA TARTARE* marinated ahi tuna* - avocado - citrus ponzu watermelon radish - ginger dressing** - sriracha	17
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SMOKED FISH DIP smoked fish of the day - candied jalapeño jam chive - fried wonton chips - sweet drop peppers	15
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SOB MUSSELS butter - white wine - garlic house croutons - butter - charred lemon charred cherry tomato - garlic french bread	12/16
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SLAMMIN' SALMON SLIDERS (3)* pastrami style salmon* - capers - scallion cream cheese dill - pickled onion - everything seasoned parker house rolls	14
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BLOODY CALA-MARY marinated calamari - banana pepper - jalapeño w/ mini bloody mary shot (no booze)	13
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NOLA STYLE BBQ SHRIMP thyme - butter - house spice blend grilled garlic french bread - caramelized onion	14
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SOB WINGS (8) mild - medium - hot - lemon pepper - SOB hot sauce served w/ celery & herbed ranch or bleu cheese fries: +4	12
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AHI TUNA NACHOS* ahi tuna* - fried wontons - unagi - scallion - sriracha seaweed salad - sriracha aioli - sesame - wasabi aioli	18
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ADD TO ANY SALAD    curried chicken salad: +4    grilled/fried chicken: +4    grilled shrimp: +6    seared tuna\*: +8    blackened redfish: +8

BISQUE, PLEASE! lobster bisque - sherry - compound butter herb oil - served w/ grilled french bread extra lobster meat +5	8/14
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SEAFOOD CHOWDER applewood bacon - potato - clam - cream - white wine ranch oyster crackers - carrots - thyme - shrimp	6/12
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COBB SALAD red onion - bleu crumble - sliced boiled egg cucumber - radish - applewood bacon tomato - spring mix - croutons - avocado	17
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TITANIC ICEBERG WEDGE shallot - applewood bacon - heirloom grape tomato bleu crumble & dressing - green onion - balsamic reduction	12/21
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SEA-SAR romaine chopped lettuce - cracked black pepper caesar dressing - house croutons - parmesan	10
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ASIAN CHOP SALAD red & green cabbage - cilantro - carrots - scallion wasabi almonds & peas - red pepper - ginger dressing** chow mein noodles - toasted sesame - spring mix	12
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CURRIED CHICKEN SALAD SANDWICH croissant - tender chicken - spring mix - apple - honey tomato - onion - celery - grape - yellow curry	15
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SOB BURGER* craft blend beef* - arugula - bacon jam - brioche SOB smokey burger sauce - provolone - garlic	16
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ROCKIN REDFISH TACOS    TWO/13    THREE/17 fried or blackened redfish - viet slaw** - ginger dressing** sriracha aioli - cucumber - pickled onions - corn/flour tortilla served w/ black beans	
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YARDBIRD blackened chicken breast - arugula - honey mustard grilled pineapple - brioche - tomato - provolone - sweet ginger soy	15
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CRAB CAKE SANDWICH lump cake - tomato - old bay - dijon - seasoned panko smoked tartar - arugula - buttered brioche	MKT
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PO-BOY choice of 1 fried: shrimp - oyster - grouper - catfish - soft shell crab tomato - arugula - smoked tartar - french bread served w/ viet slaw**	15
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LOBSTER ROLL cold: tarragon-cucumber dressing hot: butter - old bay - lemon - chive lotsa lobster: +8	MKT
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SOFT-SHELL CRAB BLT fried soft-shell crab - arugula - green tomato - heirloom tomato applewood bacon - smokey mayo - french bread balsamic reduction - cracked pepper served open faced	18
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SHRIMP ROLL chopped shrimp - tarragon-cucumber dressing - butter toasted roll - sob seasoning - dill	15
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SIDES	sob seasoned fries	grilled seasonal veggies	side pasta
	smoked gouda grits	hush puppies	cucumber salad
	viet slaw**	house chips	white rice (steamed)
	grilled corn	side salad	caramelized onion mash
	rosemary red potatoes	black beans	rosemary beef gravy

FREE WILLY blackened redfish - arugula - sweet ginger soy - tomato honey mustard - brioche - grilled pineapple - provolone	17
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\* THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
\*\*VIET SLAW & GINGER DRESSING CONTAIN PEANUTS





# OYSTERS

**RAW OYSTERS\***  
market price - daily rotating selection  
see server for raw oyster\* menu of the day

**CHARBROILED OYSTERS**  
sold in 6 or 12  
chef's choice oysters - allow 25 minutes for preparation

**ROSEMARY BEACH**  
garlic - rosemary - butter - parm

**ROCKEFELLER**  
arugula - parm - gouda - shallot - cream - panko



## SEAFOOD TOWER\*

serves 2-4 +MKT

chilled snow crab - dozen raw oysters\*  
chilled smoked fish dip - chilled tuna tartare\*  
chilled p&e shrimp - chilled lobster - chilled blue crab claws  
house cocktail - mignonette - charred lemon

allow minimum of 35 minutes for preparation  
chef's choice oysters - no substitutions

# LAND SPECIALTIES

**FINGER LICKIN' FRICKIN' CHICKEN** THREE/11 FIVE/15  
five hand breaded, island style marinated chicken tendies  
served w/ honey mustard & fries

**SOB ALFREDO** 15  
linguini pasta - sliced bell pepper - butter  
alfredo sauce - cajun seasoning - garlic  
served w/ side salad & garlic french bread  
grilled/fried chicken: +4 grilled shrimp: +6 blackened redfish: +8



**BRAISED SHORT RIBS** 28  
wine braised beef short ribs - thyme - garlic - fried garlic - cabernet  
sweet onion - carrots - balsamic reduction - caramelized onion mashed  
served w/ side salad & garlic bread  
(limited amount daily)



**POKE BOWL \*** 17  
marinated salmon\* or ahi tuna\*  
sesame seed - spring mix - green onion - avocado  
cucumber salad - viet slaw\*\* - garlic chili crisp - white rice

**NOLA PASTA** 17  
linguini pasta - butter - nola bbq seasoning - charred lemon  
thyme - heirloom grape tomato  
served w/ side salad & garlic french bread  
grilled/fried chicken: +4 grilled shrimp: +6 blackened redfish: +8

**ULTIMATE LOW COUNTRY BOIL** MKT  
shrimp - crawfish - potato - corn - mushroom  
boiled egg - smoked sausage - mussels - lemon  
choose flavor: garlic butter - old bay - nola bbq style - sob mix

**HOGTOWN BAYOU SEAFOOD & GRITS**  
smoked gouda grits - shallot - tasso ham  
charred lemon - tomato chutney  
fried catfish: 18 blackened shrimp: 20 blackened redfish: 23

**BLACKENED REDFISH** 28  
pan fried grit cake - asian slaw - cajun cream sauce  
rosemary red potatoes - charred lemon  
served w/ side salad

**HAWT CHICKEN & WAFFLE** 18  
brined fried chicken - mike's hot honey  
bacon jam - buttermilk waffle - green onion  
spiced honey butter - smoked gouda grits

**ASIAN GLAZED BLACKENED CHICKEN** 20  
toasted sesame - sweet soy ginger - charred orange  
crisp garlic - over bed of seasonal veggies  
served w/ side salad & white rice

**CATFISH PLATE** 20  
crispy cornmeal breaded filets - smoked tartar  
served w/ slaw, fries & hush puppers

**SNOW CRAB** BY THE POUND/MKT  
your choice: nola style bbq - garlic butter - steamed  
served w/ corn, red potatoes & viet slaw\*\*

**ASIAN GLAZED SALMON** 23  
crisp garlic - sweet soy ginger - charred orange  
toasted sesame - over bed of seasonal veggies  
served w/ side salad & white rice

**SEAFOOD PLATTER**  
grouper - shrimp - oysters - calamari - catfish  
choose one: 20 two: 23 three: 26  
served w/ hush puppers, viet slaw\*\*, & fries or side salad  
your choice: fried or blackened  
(catfish, calamari & oysters fried only)

**FISH & CHIPS & CHIPS** 20  
3 pieces of beer battered FOTD  
served w/ fries & house chips - smoked tartar & malt vinegar

# SEASIDE SPECIALTIES

## SEAFOOD BLOODY MARYS

SERVED W/ CELERY, OLIVES, PICKLES, PEPPERONCINI PEPPER  
& CHARRED LEMON. SPICY UPON REQUEST.

**DAVEY JONES' LOCKER\*** 60  
32 oz mason jar - hush puppers - p&e shrimp  
bacon - slim jim - boiled egg - chicken wing  
1/2 lobster tail - lobster claw  
1 cluster of snow crab legs  
1/2 dozen chef's choice raw oysters\*

**LEONARDO DA'PINCHY\*** 110  
32 oz mason jar - hush puppers - p&e shrimp  
bacon - slim jim - boiled egg - chicken wing  
lobster tail - lobster claws - 2 clusters of crab legs  
dozen chef's choice raw oysters\*



## DELECTABLE DESSERTS

**KEY LIME PIE** 6  
a slice of our key lime pie  
topped w/ whipped cream, lime slice  
& drizzled raspberry

**SALTED CARAMEL APPLE PIE** 8  
warm slice of warm apple pie  
topped with salted caramel, candied pecans  
& served w/ a scoop of vanilla ice cream

**WARM BROWNIE & ICE CREAM** 6  
warm brownie served w/vanilla ice cream  
& caramel drizzle

**FRIED OREOS** 5  
6 deep fried oreos dusted  
w/ powdered sugar

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\*\*VIET SLAW & GINGER DRESSING CONTAIN PEANUTS

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE - A 3% SERVICE FEE WILL BE ADDED TO ALL TO-GO ORDERS

WES 4.28



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