

# Aw, Shucks!

## OYSTER BAR & BISTRO

### ENTREES

#### **10oz ANGUS RESERVE STRIPLOIN 36**

Served with Roasted Mini Red Potatoes and Seasonal Vegetables

#### **8oz AAA FILET MIGNON 38**

Served with Roasted Mini Red Potatoes and Seasonal Vegetables

#### **Add 6oz Caribbean Lobster Tail 19**

#### **Add Shrimp Skewer (3) 8**

#### **Add Peppercorn Sauce 3**

#### **AUSTRALIAN LAMB SHANK 27**

Slow Braised Lamb Shank served with Seasonal Vegetables and Yukon Mashed Potatoes

#### **CHICKEN BALLONTINE 19**

Mushroom Chive Goat Cheese stuffed Chicken Leg served with Seasonal Vegetables, Yukon Mashed Potatoes and a Cabernet Sauvignon Demi

#### **CATCH OF THE DAY - MP**

Served with Seasonal Vegetables, Roasted Potatoes and Chef's choice of Sauce

#### **MIXED GRILL 32**

Ask your server for the Chef's Choice of Mixed Seafood, Served with Roasted Potatoes, Seasonal Vegetables and a Lemon Beurre Blanc

#### **WYSE BAY ATLANTIC SALMON 26**

Pomery Panko Crusted Atlantic Salmon Fillet served with Roasted Potatoes, Seasonal Vegetables and a Citrus Beurre Blanc

#### **WILD FOREST MUSHROOM RISOTTO 22**

Wild Forest Mushrooms, Porcini Cabernet Sauvignon Reduction, Arugula, Parmesan Reggiano

#### **SHUCKS ANGUS RESERVE CHAR BROILED BURGER 15**

7 oz Fresh Artisan Patty, topped with Lettuce, Tomato and Truffle Aioli on a Brioche Bun, Fresh Cut Fries

Add Bacon 2 • Add Aged White Cheddar 1

### PASTA

#### **SACCHETTI 19**

Truffle Ricotta Stuffed Pasta in a Wild Forest Mushroom Cream Sauce

#### **PENNE A LA VODKA 16**

Crisp Pancetta, Shallots and Garlic served in a Rose Sauce

#### **SHRIMP LINGUINE 17**

Black Tiger Shrimp sautéed in a Lemon Chili Olive Oil with Cherry Tomatoes and topped with Arugula

#### **RICOTTA GNOCCHI 19**

Fresh Gnocchi served in a Arugula Pesto Cream Sauce with fresh Arugula and Parmesan Reggiano

#### **SEAFOOD LINGUINE 26**

Mussels, Calamari, Black Tiger Shrimp and Scallops in a Tomato Basil Sauce

**UPGRADE TO CAESAR SALAD OR SOUP 2**

CHEF *Alexander Abate*