



# OYSTER BAR MENU

All of our raw oysters are shucked to order and served over shaved ice with lemon, crackers, House cocktail sauce, extra horseradish and your choice of hot sauce. We also can provide you with the ingredients to make your own if you like. Your server will have today's Market Price for half and full dozens.



DOZEN ON THE HALF SHELL

## OYSTER FLIGHTS

Just like beer, but with oysters. Char-broiled to perfection, never microwaved and available by the half dozen or full dozen. All are Market Priced. Combos are available either 3&3 or 6&6 at the price of the highest. All are served with DDX bread for "soppin" up the juices.

### THE ORIGINAL

Parmesan garlic butter, lemon and house-seasoned bread crumbs.

### BIENVILLE

Broiled and topped with a shrimp, sherry cream sauce with parmesan. A New Orleans Classic!

### ROCKEFELLER

Our spinach mixture with a touch of Pernod. From here we do a little twist on the classic. The Rockefeller mix is on the bottom and a fried oyster is placed on top and covered with our hollandaise sauce.

### DDX CRAB

The Ultimate!!! Our crab dip over the oyster, along with Monterey Jack/cheddar cheese.

### BACON/JALAPEÑO/CHEESE

This has a little heat. Bacon, parmesan butter and our bread crumbs infused with fresh jalapeño and pepper jack cheese.

### MARTIN

A blend of chopped shrimp, cream cheese, blue cheese and green onion.

### TODAY'S SPECIAL

Ask your server.



### SPECIAL FLIGHT

Served only by the dozen and all with our House bread crumbs with lemon and garlic parmesan butter. All subs \$1.49. Three jumbo shrimp, three jumbo scallops, three oysters and three jumbo lump crab.