

OYSTERS

| | |
|----------------------------|--------------|
| Raw Dozen | Market Price |
| Raw Half Dozen | Market Price |
| Steamed Peck | Market Price |
| Steamed Half Peck. | Market Price |

SHRIMP

| | |
|-----------------------------|--------------|
| Steamed Pound | Market Price |
| Steamed Half Pound. | Market Price |

SCALLOPS

| | |
|-----------------------------|--------------|
| Steamed Pound | Market Price |
| Steamed Half Pound. | Market Price |

Seasonings for shrimp and scallops upon request:
Old Bay • Cajun • Garlic • Lemon Pepper • Cavender's Greek Seasoning

BUFFALO SHRIMP OR SCALLOPS

Served with a side of bleu cheese

| | |
|-------------------------------|--------------|
| Shrimp Pound | Market Price |
| Shrimp Half Pound | Market Price |
| Scallops Pound. | Market Price |
| Scallops Half Pound | Market Price |

SHRIMP AND GRITS

\$12.50

Add bacon, cheese and sausage \$2.00 each

SCALLOPS AND GRITS

\$16.50

Add bacon, cheese and sausage \$2.00 each

GROWDER

Chowder and Grits with Bacon and Cheese

Cup . . . \$5.50

Bowl . . . \$7.00

SOUP DU JOUR

Ask your server for today's special

Cup . . . \$5.25

Bowl . . . \$6.50

OYSTER BAR SPECIALS

BEAUFORT BASKET \$19.50

A medley of sausage, shrimp and potatoes served
with a side of corn on the cob and slaw

CAPITAL CITY OYSTERS . . Half Dozen . . . market price

Steamed oysters on the half shell covered in
garlic alfredo sauce, topped with bacon and
cheddar cheese

THE OYSTER SHOOTER \$6.50

Your choice of Absolut Peppar or Bacardi Lemon chilled
mixed with homemade Mother Shucker's Bloody Mary
Mix, Tobasco and a Raw Oyster

JALAPEÑO INFUSED VODKA

OYSTER SHOOTER \$6.50

ALASKAN SNOW CRAB LEGS Market Price

Every night of the week!

SIDE ITEMS

Red Potatoes \$3.00

(loaded potatoes add \$6.00)

Cole Slaw \$3.00

Corn Cobbetts \$3.00

Smoked Sausage \$4.00



**BUY A JAR OF
MOTHER SHUCKER'S
ORIGINAL COCKTAIL SAUCE
TO TAKE HOME
\$6.00 PER JAR**

*Although the Oyster Bar Columbia uses the highest quality Gulf Oysters available there is always
a health risk when consuming raw oysters or any other raw shellfish food product.
Therefore, please understand when we ask that you eat at your own risk.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE SELECTION

CHAMPAGNE

| | glass | bottle |
|--------------------------------|-------|------------|
| Coppola Sofia Rosé, CALIFORNIA | | (187ml) 8 |
| Chandon Brut Classic, NAPA | | (187ml) 10 |
| Moët Brut Imperial, FRANCE | | (187ml) 18 |
| Mionetto Prosecco Brut | | (187ml) 8 |

CHARDONNAY

| | | |
|--------------------------------------|------|-----------|
| Jacob's Creek, AUSTRALIA | 5.75 | (1.5L) 21 |
| Rodney Strong, SONOMA | 8 | 32 |
| Cht. Ste. Michelle, WASHINGTON STATE | 8 | 32 |

SAUVIGNON BLANC

| | | |
|---------------------------|-----|----|
| Oyster Bay, CALIFORNIA | 8 | 30 |
| Kim Crawford, NEW ZEALAND | 8.5 | 32 |

PINOT GRIGIO

| | | |
|------------------------------------|------|-----------|
| Jacob's Creek, AUSTRALIA | 5.75 | (1.5L) 21 |
| Ruffino Lumina Pinot Grigio, ITALY | 6 | 24 |

RIESLING

| | | |
|--|---|----|
| Charles Smith Kung Fu Girl, WASHINGTON ST. | 6 | 24 |
|--|---|----|

MOSCATO

| | | |
|-------------------------------------|---|----|
| Seven Daughters Moscato, CALIFORNIA | 6 | 24 |
|-------------------------------------|---|----|

ROSÉ

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|--------------------------------|-----|----|
| The Palm Provence Rosé, FRANCE | 7.5 | 30 |
|--------------------------------|-----|----|

WHITE ZINFANDEL

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|--------------------------|------|-----------|
| Shadow Brook, CALIFORNIA | 5.75 | (1.5L) 21 |
|--------------------------|------|-----------|

CABERNET SAUVIGNON

| | | |
|--------------------------|------|----|
| Jacob's Creek, AUSTRALIA | 5.75 | 18 |
| Josh Cellars, CALIFORNIA | 8 | 32 |

RED BLEND

| | | |
|-------------------------------|---|----|
| Z Alexander Brown, CALIFORNIA | 9 | 36 |
|-------------------------------|---|----|

MERLOT

| | | |
|--------------------------|------|----|
| Jacob's Creek, AUSTRALIA | 5.75 | 18 |
|--------------------------|------|----|

PINOT NOIR

| | | |
|----------------------|-----|----|
| Seaglass, CALIFORNIA | 6.5 | 22 |
| Poppy, MONTEREY | 9 | 34 |

FEATURED WINES

See Menu Inserts for Current Selections

HALF BOTTLES

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|---|----|
| Chalk Hill Chardonnay, SONOMA | 16 |
| Joel Gott Sauvignon Blanc, CALIFORNIA | 15 |
| Benton Lane Pinot Noir, OREGON | 18 |
| Meomi Pinot Noir, CALIFORNIA | 16 |
| Josh Cellars Cabernet Sauvignon, CALIFORNIA | 15 |

BEER SELECTION

DOMESTICS . . . \$3.75

Bud Light • Bud Light Lime • Budweiser
Coors Light • Coors Banquet • Michelob Ultra
Yuengling • Miller Lite • O'Doul's (N/A)

IMPORTS & CRAFTS . . . \$4.75

Sam Adam's • Sierra Nevada Pale Ale
Sierra Nevada Hazy Little Thing
Sweetwater 420 • Sweetwater Goin' Coastal
Guinness Pub Draft Can • Angry Orchard Cider
Heineken • Amstel Light • Fat Tire
Blue Moon • Stella Artois • Shiner Bock
Shiner Light Blonde • Newcastle Brown Ale
White Claw (Assorted Flavors)

SPECIALTY BEERS

Abita Amber • Abita Purple Haze
Sam Adam's Seasonal • River Rat Brewing
~ ask about our seasonal beers and crafts ~

DAILY BEER SPECIALS

Corona Premier . . . \$3.75
Corona Extra • Corona Light . . . \$3.75
Modelo Especial • Negra Modelo . . . \$3.75
PBR . . . \$2.50