



# THE OYSTER BAR



## BEVERAGE MENU

### BLOODY MARYS 11

Skyy Vodka  
Sauza Hacienda Silver Tequila  
Saké

### COCKTAILS 12

Creole Punch Featuring Maker's Mark Bourbon  
Classic Margarita Featuring Sauza Hacienda Silver Tequila

### SPARKLING

Mionetto Prosecco 16  
Le Courtage Brut Champagne 12  
Sho Chiku Bai Mio Sparkling Saké 12

### ROSE, WHITE & SAKE

Dr. Loosen Riesling 12  
Coppola Rosso & Bianco Pinot Grigio 12  
Brancott Estate Sauvignon Blanc 12  
Rodney Strong Chardonnay 15  
Miraval Rosé 14  
Hakutsuru Sayuri Nigori Saké 14

### RED

Meiomi Pinot Noir 12  
House Cabernet Sauvignon 14

### DRAFT BEER

Bud Light 7  
Four Peaks Kilt Lifter 8  
Rotating Seasonal  
Ask Your Server

### BOTTLED BEER

Budweiser 5  
Coors Light 5  
Sapporo 6  
Shock Top Belgian White 6  
Corona Extra 6  
Heineken 6  
Firestone Walker 805 6  
Stella Artois 6  
Sierra Nevada Pale Ale 6  
Lagunitas IPA 6  
Upgrade to Michelada



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## OYSTER SHOOTERS

Freshest Oyster in Town with

SKYY® VODKA 7

SAUZA HACIENDA SILVER TEQUILA 7

BLOODY MARY 7

BEER 7

## CLASSICS

SHRIMP COCKTAIL 17

Served Chilled

LUMP CRAB COCKTAIL 25

Side of Dijon Aioli

PEEL & EAT SHRIMP 18

1 Pound Beer Boiled, Cajun Dusted

DOZEN OYSTERS  
ON THE HALF SHELL\* 37

Raw & Fresh

Half Dozen 19

STEAMED CLAMS 19

White Wine, Butter, Garlic, Herbs

STEAMED MUSSELS 18

White Wine, Butter, Garlic, Herbs

Seasonal

## SALADS

HOUSE SALAD 9

Choice of Dressing

CAESAR SALAD\* 14

Traditional With A Hint of Lemon

Add Chicken 4

Add Shrimp 6

Add Crab 10

SHRIMP LOUIE SALAD 19

Avocado, Egg, Cucumber, Black Olives,  
Red Onion, Cherry Tomatoes

CRAB LOUIE SALAD 27

Avocado, Egg, Cucumber, Black Olives,  
Red Onion, Cherry Tomatoes



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## SOUPS

### CLAM CHOWDER 9

New England Style  
Manhattan Style

## FAVORITES

### CIOPPINO 35

Shrimp, Crab Legs, Clams,  
Mussels, Marinara

### BOUILLABAISSSE 35

FRENCH SEAFOOD STEW  
Shrimp, Lobster, Crab Legs,  
Clams, Mussels, Cod

### PAN ROASTS

Crab 34  
Shrimp 27  
Lobster 35  
House Roast 33  
Add Andouille 4  
Add Crawfish 6

### SEAFOOD BOIL

Potato, Onion, Andouille,  
Corn, Citrus Beer Broth  
Shrimp 31  
Clams & Mussels 25  
Crab Legs 36  
House Boil 34  
Lobster Boil 36

### JAMBALAYA 23

Shrimp, Chicken, Andouille,  
Tomato, Rice

### LINGUINE

White Wine Garlic  
Chicken 21  
Clams 22  
Shrimp 25  
Add Red Sauce 4

### GUMBO 21

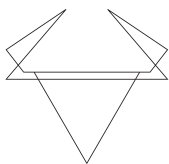
Andouille, Shrimp, Okra, Rice  
Add Chicken 4  
Add Crab 8

DINE LIKE A  
WINNER WITH US  
AT

LAKE TAHOE, NEVADA

ALPINE  
UNION

EAT | DRINK | SKI



PARK PRIME

ON THE MOVE?  
GRAB AND GO AT

