

# 42<sup>ND</sup> ST. OYSTER BAR & SEAFOOD GRILL

A RALEIGH TRADITION  
SERVING THE FRESHEST SEAFOOD  
SINCE 1931

## STARTERS & TASTERS

**Oysters on the Half Shell**

**Oysters Rockefeller – 6ea**

With Spinach, Bacon and Parmesan Cheese

**42<sup>nd</sup> St. Oysters – 6ea**

With Spicy Butter and Bacon

**42<sup>nd</sup> St. Crab Cake**

Lump Crabmeat Mixture Lightly Breaded

**Fried Oysters (Regular or Cajun Style)**

**Fried Shrimp (Regular or Cajun Style)**

**Fried Chicken Fingers**

**Buffalo Chicken Wings – Doz.**

**Fried Calamari (Regular or Cajun Fried)**

## SOUP & CHOWDER

**Clam Chowder**

New England Style

**Seafood Bisque**

## SALADS

**House Salad or Caesar Salad**

Add to your salad: fried shrimp or oysters

Add to your salad: 42<sup>nd</sup> St. crab cake

**Homemade Tuna Salad**

over mixed greens

**Homemade Shrimp Salad**

over mixed greens

## STEAMED SEAFOOD

**Steamed Shrimp (regular or spicy)**

Served with butter, cocktail sauce and Cole slaw

½ lb.

1 lb.

**Steamed Oysters (regular or spicy)**

Served with butter, cocktail sauce and Cole slaw

1 dozen

2 dozen

## SANDWICH COMBINATIONS

All sandwiches are served with French fries.

**Crab Cake**

**Fried Oyster**

**Fried Fish (catfish)**

**Fried Shrimp**

Regular or Buffalo Style

**Hamburger ½ lb.**

**Cheeseburger ½ lb.**

**Grilled Chicken Breast**

**Tuna Salad**

## STEAKS & COMBINATIONS

Served with our vegetable of the day  
and choice of a side item

**Ribeye Steak – 12 oz.**

**Combo Dinner**

Ribeye steak with choice of shrimp

or crab cake

## 42<sup>ND</sup> ST. SPECIALS

**Seafood Pasta Alfredo**

19.95

Penne pasta tossed in creamy alfredo sauce  
with sautéed shrimp and crabmeat, topped  
with parmesan cheese

**Cajun Chicken Pasta Alfredo**

Penne pasta tossed in creamy alfredo sauce  
and topped with seasoned chicken breast  
and parmesan cheese

The following are served with cole slaw  
and choice of a side item

**42<sup>nd</sup> St. Crab Cakes**

Two lump crab cakes lightly seasoned and fried

**Chicken Breasts**

Two fresh grilled or Cajun-sautéed chicken breasts

**Fried Shrimp**

**Fried Calamari**

**Norfolk Shrimp**

Plump shrimp sautéed in white wine, butter and  
lemon juice

**Catfish**

Fried or Cajun-sautéed

**Fried Oysters**

## SIDE ORDERS

**42<sup>nd</sup> St. Cheese Potato**

**French Fries**

**Cole Slaw**

**Vegetable of the Day**

## DESSERTS

**Caramel Apple Pie**

**NY Style Cheesecake**

# 42ND ST. OYSTER BAR & SEAFOOD GRILL

## BREAKFAST

Served until 10:00 am

All breakfasts are served with grits or hash browns.

### Chesapeake Benedict

Succulent lump crab meat, Hollandaise sauce and poached eggs on a toasted English muffin

### Eggs Benedict

A classic with cured ham, Hollandaise sauce and poached eggs on a toasted English muffin

### Two Eggs Any Style

Served with choice of bacon or sausage and sourdough toast

### Coastal Carolina Omelette

Three egg omelette with lump crab meat, melted Swiss cheese, Hollandaise sauce and sourdough toast

### 42nd St. Breakfast

Sautéed shrimp and mushrooms in tasso gravy over creamy low-country style grits and topped with smoked gouda cheese. Served with sourdough toast

### Ham & Cheddar Omelette

Three egg omelette with diced ham and melted cheddar, served with sourdough toast

### Garden Omelette

Three egg omelette with cheddar, mushrooms, onions, tomatoes and bell peppers

### Carolina Breakfast Sandwich

Egg, your choice of bacon or sausage and cheddar cheese on sourdough toast

### Golden Hot Cakes

Fluffy hot cakes stacked high and served with whipped butter and maple syrup with choice of bacon or sausage

### Seasonal Fresh Fruit

With yogurt and granola

## SPIRITS

### Gold Collection

Grey Goose, Skyy, Absolut, Ketel One, Knob Creek, Jack Daniel's, Maker's Mark, Bombay Sapphire, Tanqueray, Remy Martin VSOP, Hennessy V.S., Glenfiddich, Johnnie Walker Black, Crown Royal, Bacardi Gold, 1800 Reposado, Kahlua, Baileys, Disaronno Original, Grand Marnier

### Silver Selections

Bacardi Superior, Beefeater, Canadian Club, Cuervo Gold, Captain Morgan, Dewar's, Jim Beam, Martini & Rossi, Smirnoff

## BEER

### Draft Selections

Newcastle Brown Ale, Blue Moon, Yuengling Lager, Dos Equis Amber, Carolina Pale Ale, Samuel Adams, Budweiser, Bud Light

### By the Bottle

Heineken, Heineken Premium Light, Amstel Light, Corona Extra, Michelob Ultra, St. Pauli NA

## WINE BY THE GLASS

### From Sterling Vineyards ...

Vintner's Collection Chardonnay  
Vintner's Collection Merlot

### From Ecco Domani ...

Pinot Grigio

### From Century Cellars by BV ...

Vineyard Select Chardonnay  
Vineyard Select Cabernet Sauvignon

### From Beringer ...

White Zinfandel



Corner of Jones & West Sts., Raleigh

Noted as one of North Carolina's most famous eating establishments, the 42<sup>nd</sup> Street Oyster Bar has been serving fabulous seafood since 1931. The building that houses the restaurant today was originally opened as a grocery store in 1927. But it was in 1931 that new owners took over the building and started selling fresh oysters. Shortly after prohibition ended in 1933, they started selling beer, the first draft beer sold in Raleigh, and the combination of fresh oysters and ice cold beer made the business one of the most popular in the area.

So if the original 42<sup>nd</sup> St. Oyster bar is located at the corner of Jones & West Streets, why is it called 42<sup>nd</sup> St.? The story goes that a group of doctors from Raleigh attended a medical convention in New York City and spent quite a bit of time enjoying food and spirit on 42<sup>nd</sup> Street. After their return to Raleigh, they would call each other and say, "I'll meet you after work at 42<sup>nd</sup>. Street". So in 1933, the old grocery store officially began calling itself 42<sup>nd</sup>. St. and the rest is a Raleigh legend.

While visiting in Raleigh, we hope you make time to stop by our original location at the corner of Jones & West Sts., where you can still enjoy the south's best tasting oysters, fresh seafood and ice cold draft beer that our reputation is based on.