

# GRATON OYSTER BAR

## SHRIMP FESTIVAL

JULY 27 & 28, 2019

- Louisiana Style Shrimp Boil*..... \$14.99  
Half pound of Gulf shrimp in our spicy boil with baby red potatoes,  
andouille sausage, onion, celery, and sweet corn on the cobb.  
**Full pound available for \$26.99**
- Shrimp and Crab Boil*..... \$27.99  
Half pound of Gulf shrimp and a half pound of snow crab in our spicy boil with baby red potatoes,  
andouille sausage, onion, celery, and sweet corn on the cobb.
- Buffalo Shrimp Dip*..... \$14.99  
Gulf shrimp in a rich buffalo dip with onion, cream cheese, gouda cheese, and our white cheese blend.  
Served with house made tortilla chips.
- Oysters NO LA*..... \$15.99  
Six fresh shucked Gulf oysters char grilled then topped with a  
rich creamy sauce of shrimp, bacon, and spinach.
- Ancho Chile Lime Shrimp Taco's*..... \$16.99  
Gulf shrimp sautéed and dressed with shredded lettuce, pico de gallo, shredded cheese and avocado.  
Garnished with chipotle sour cream. Accompanied by red beans and rice.
- Nola Po' boy*..... \$15.99  
Fried shrimp topped with a bacon, spinach and shrimp sauce.  
Garnished with arugula, tomato, red onion, and mayo. Served with parmesan fries.
- Tiger Prawn Po' boy*..... \$15.99  
Gulf prawns lightly battered and flash fried on a Gambino's Louisiana po' boy bread.  
Dressed with arugula, tomato, avocado and crab aioli. Served with choice of side.
- Cajun Shrimp Pasta*..... \$21.99  
Shrimp lightly blackened with fresh peppers and wild mushrooms,  
Finished in our Cajun pasta sauce of butter, garlic, white wine, and heavy cream.  
Tossed with cavatelli noodles and shredded parmesan cheese.
- Smoked Shrimp Lo Mein*..... \$21.99  
Gulf prawns cured and lightly smoked then tossed in maple syrup and cognac sauce  
and served over fresh vegetable lo mein.
- Caribbean Shrimp Skewers*..... \$19.99  
Fresh gulf shrimp seasoned and skewered with fresh mushroom, onion, and pepper and then grilled.

*Served over coconut rice.*

*Blackened Shrimp Etouffee.....\$15.99*

*A classic Cajun dish featuring blackened shrimp, garlic, onions,  
celery, and peppers in a light sauce served over rice.*