

Weddings, Receptions, Rehearsals, Retirements,  
Holidays, Birthdays & Anniversaries! Take a  
virtual tour of our events facilities, then,  
book your special occasion today!



# 2601 OYSTER BAR

Thanks to all who serve our Country & to you for joining us!  
Facebook.com/Jonahsseafood on the line at Jonahsseafood.com.

## APPETIZERS

*Our Oysters are FRESH SHUCKED on the HALF-SHELL! Each One PURE, CLEAN & UNSULLIED! From USDA approved waters.*

- EAST COAST "BLUES"** Chesapeake Bay to the James River Firm texture, low salt, mild brine. Half Dozen 14.9
- PEEL 'N' EAT WILD CAUGHT GULF SHRIMP** Three Quarters of a pound 17.9
- PAN-FRIED FRESH OYSTERS** Cracker Crusted, a Boston style treat! . . . This is truly livin' 14.9
- OYSTERS ROCKEFELLER** Blues, Spinach, Onion, Bacon & Swiss Cheese, Our Rendition of "The Classic" 4 ct. 14.9 6 ct. 20.6
- GULF SHRIMP CEVICHE** Wild caught shrimp brined in fresh squeezed lime juice with tomato, cucumber & cilantro 15.9
- AHI TUNA FISH SPREAD** with fresh chopped jalapeno, cilantro & tomato 11.9
- SPINACH & FIRE ROASTED ARTICHOKE DIP** 12.9      **WILD CAUGHT GULF SHRIMP COCKTAIL** 14.9
- CRAB TORTILLA DIP** with Pico De Gallo 14.9      **CRAB CAKE** Jumbo Lump & King Crab 15.9
- CRAB & SHRIMP NACHOS** 14.9      **FAT FRIES** Salt, Parmesan & Remoulade 4.9

## FLATBREADS

*Thin, Ethnic Cracker Crust topped with Wild Treats. . . . Add Andouille Sausage to your favorite to give it a Creole Kick 3.9*

- CHEESE BURGER FLAT** Fresh-ground filet, lettuce, onion, tomato, & cheddar cheese 16.9
- TOMATO- BASIL FLAT** Smoked Provolone with a touch of Oregano & Thyme 12.9
- SEAFOOD FLAT** Shrimp & Crab with Provolone, Swiss & Parmesan cheeses, Tomato, Basil, Oregano & Thyme 19.9
- HANG FIVE CHICKEN FLAT** Grilled Chicken, Provolone, Fresh Jalapeno, Cilantro, Onion, & Tomato 16.9

## THE CUBAN, SANDWICHES, & SUCH

*These Lusty Pub Sandwiches are sure to please . . . So order up and drink up . . . We set sail with the tide!*

- THE CUBAN** Roast Pork, Ham, Salami, Swiss Cheese, Lettuce & Tomato 13.9
- CHEESEBURGER** Cheddar, Lettuce, Tomato and Onion. An American Classic 13.9
- ORA KING SALMON BURGER** served with a sweet chili sauce. 17.9
- GRILLED CHICKEN** Lettuce, Tomato & Onion, Swiss Cheese and a Garlic Aioli 13.9
- NORWEGIAN COD** Great Sandwich! Pan-fried, Blackened, or Grilled! 20.9
- AHI TUNA SALAD SANDWICH** Chopped #1 Ahi seasoned, on toasted bread with lettuce & tomato. 14.9
- GRILLED WILD CAUGHT GULF SHRIMP** Lettuce & Tomato and our Special Tartar Sauce 17.9
- FILET MIGNON** Hang 5 spice, caramelized onions, topped with swiss cheese. 19.9
- JUMBO LUMP & KING CRAB CAKE** House-made everyday. 17.9
- PARMESAN CRUSTED CRAB QUESADILLA** 16.9

## OYSTERS, CRAWFISH, SHRIMP, & FISH

*Served with Fresh Greens, dressed with shredded parmesan & house croutons.*

- NORWEGIAN COD** Pan-fried, Blackened or Grilled! with Red Beans & Rice 27.9
- FLORIDA GULF GROUPER** "Straight from the Sunshine State and Always Fresh!" Blackened or Grilled 35.9
- ORA KING SALMON** Rich, medium flake with a hearty finish. Grilled or Blackened with Red Beans & Rice 34.9
- SESAME CRUSTED HAWAIIAN AHI TUNA** robed with toasted sesame seeds & pan-seared, Best rare! 37.8
- GRILLED CHAI-THAI HAWAIIAN AHI TUNA** Spicy! Rubbed with pepper, coconut, cinnamon, & tea, with sweet ocean greens 37.8
- PASCALE SHRIMP** A festival of Spicy Pepper, Butter and Garlic! Perfect for you to sop up with Fresh Made Market Bread 25.9
- PAN-FRIED OYSTERS** Boston style treat! with Red Beans & Rice . . This is truly livin' 26.9
- WILD CAUGHT GULF SHRIMP** Blackened or Grilled! with Red Beans & Rice 24.9
- PONTCHARTRAIN CRAB CAKES** Jumbo Lump and King Crab 29.9
- CRAWFISH ETOUFFEE** Hot and spicy just the way it should be! 26.9

## SALAD & SOUPS

- OYSTER BAR SALAD** Baby greens, classic balsamic vinaigrette, house croutons, and parmesan cheese Side 6.9 Entree 9.9  
Add **CHICKEN** 6.5 Add **SHRIMP** 12.9
- FRENCH ONION SOUP** Roasted onions, swiss cheese, and French bread soakin' Bowl 9.9
- CREAMY CAPE COD CLAM CHOWDER** Cup 6.9 Bowl 12.9
- SPICY GUMBO** Born on the Bayou, perfected Right Here . . . Best Gumbo in the World! Cup 6.9 Bowl 12.9
- RED BEANS and RICE** Creole Cuisine done just right! A Southern Classic! Cup 6.9 Bowl 12.9

**There are risks involved in consuming anything raw or undercooked and they are greater for the aged, pregnant, very young or those with a compromised immune system. If concerned please see a doctor.**



## SPECIALTIES

- LIMONCELLO SPRITZ** Luxardo Limoncello, Ruffino Prosecco, fresh mint & a lemon twist. 12  
**GIROLAMO'S MANHATTAN** Basil Hayden Bourbon, Luxardo Maraschino Originale, and of course a Luxardo cherry. 14  
**PALOMA PLATA** Teremana Blanco and Grapefruit soda with a salt rim. Shockingly refreshing 10  
**THE WGW** Vanilla Vodka & Moscato with a sugar rim 11    **THE GREEN-TEA-NI** Don't ask what's in it! Just do it! 12  
**PEACH BELLE** Peach Vodka, Lemonade, Orange Juice, & Moscato. 11  
**BLOODY IRISH SOUR** Jameson Orange Irish Whiskey, Thatcher's Blood Orange Liqueur, Organic Sour. 12  
**THE RYE SMASH** Templeton's Rye, Muddled Basil Leaves, Fresh Squeezed Lemon & Simple Syrup. 13  
**CARAMEL APPLE MANHATTAN** Crown Royal Apple, Jim Beam Honey, Buttershots, Cranberry & a Cinnamon Rim! 14

## MARTINIS, MARTINIS, & MORE MARTINIS

The classic Martini is always made with Gin OR get a New Classic Martini made with Vodka. Served "Up" in a Chilly glass or on the "Rocks!"  
Try a Bleu Cheese Stuffed Olive with your Favorite for .50 or Cocktail Onions or Anchovie Olives. Our Highballs are 1.5oz. Martinis, Rocks & Ups are 2.5oz.

- GIN** SAPPHIRE~BEEFEATER~TANQUERAY~HENDRICK'S~HENDRICK'S GRAND CABARET~EMPRESS INDIGO~DRY TOWN~FAR NORTH SOLVEIG  
**VODKA** TITO'S~EFFEN CUCUMBER~LUKSUSOWA~CHOPIN~BELVEDERE~AMERICAN HARVEST~WHEATLEY~SMIRNOFF~SMIRNOFF LIME  
KETEL ONE~KETEL CITROEN~KETEL ORANJE~GREY GOOSE~GOOSE L'ORANGE~GOOSE LE CITRON~STOLI ELIT~STOLI RAZBERI  
3 OLIVES POMEGRANATE~ABSOLUT~HANGER 1 ROSE~360 GEORGIA PEACH~360 MADAGASCAR VANILLA~SUNNY  
**MARTINIS** THE MONKEY featuring Bacardi, Captain Morgan, Malibu Rum & a 1000 tiny Bananas, Baby! Be good to the Monkey 12  
THE LITTLE MERMAID Razberi Stoli & Midori, Lemonade, & Blue Curacao. . SPLASH! 12  
THE ESPRESSO 360 Vanilla, Kahlua, Tia Maria, Espresso & cream 13    THE MILK CHOCOLATE 360 Vanilla, Godiva liqueur & Cream 12  
THE PINEAPPLE Malibu & Blue Curacao, Sweet, Cool Blue Hawaii 11    THE MEXICAN Mi Campo Reposado & Orange Curacao 12  
THE CUCUMBER Effen Cucumber & Thatcher's Cucumber Liqueur, an Afternoon Delight 12  
THE FLIRTINI Wheatley, Orange Liqueur, Champagne & Pineapple! 12    THE RASPBERRY 360 Vanilla, Raspberry Puree & Lemonade 11

From Lot's of different places **WHISKY, WHISKEY & MORE WHISKY** Highball 1.5oz ~ 2.5oz Rocks/Up

- BOURBONS & BLENDS** GENTLEMAN JACK~JACK SINGLE~JACK BONDED~BEN HOLLADAY~NOBLE OAK~NEW RIFF~BULLEIT~WOODFORD  
WOODINVILLE~HOWLER HEAD BANANA~MAKER'S MARK~MAKER'S 46~BEAM FIRE~BEAM HONEY~BASIL HAYDEN TOAST~FAR NORTH BODALEN  
WILD TURKEY~FOUR ROSES SMALL BATCH~FOUR ROSES SINGLE~CROWN APPLE~ELIJA CRAIG~BASIL HAYDEN~HIGH WEST PRISONER'S SHARE  
LONGBRANCH~BLADE & BOW~BUFFALO TRACE~KNOB CREEK~SUNTORY TOKI~LEGENT~CEDAR RIDGE~QUINTESSENTIAL~HIGH WEST  
TRAVELLER~ANGEL'S ENVY~AMADOR DOUBLE BARREL~DRAGON'S MILK ORIGIN~IRON FISH MAPLE~IRON FISH MEZCAL~IRON FISH FOUR CASK

**RYES** BASIL HAYDEN DARK ~ TEMPLETON ~ WOODFORD ~ NEW RIFF ~ KNOB CREEK ~ POWERS IRISH  
FAR NORTH ROKNAR ~ HIGH WEST A MIDWINTER NIGHT'S DRAM ~ JACK BONDED

**SINGLE MALT SCOTCH** GLENLIVET 12 ~ GLENLIVET NADURRA CASK STRENGTH 16 ~ GLENLIVET 18 ~ GLENLIVET ACHIVE 21  
SCAPA 16 ~ GLENFIDDICH 12 ~ BALVENIE DOUBLE WOOD 12 ~ TALISKER 10 ~ MACALLAN SHERRY WOOD 12  
LAPHROAIG 10 ~ GLENMORANGIE 10 ~ GLENMORANGIE LASANTA ~ GLENMORANGIE QUINTA RUBAN PORT CASK 14

**IRISH** JAMESON ~ JAMESON CASK MATES IPA ~ JAMESON ORANGE ~ POWERS GOLD LABEL ~ MIDLETON BARRY CROCKETT LEGACY

## **OUR FEATURED WINE**

### **2021 Oyster Bay Pinot Noir *Marlborough, NZ***

Oyster Bay Pinot Noir is elegant, cool climate Pinot Noir at its best. Fragrant, soft and flavorful,  
with aromas of ripe cherries and sweet fruit tannins that provide structure and length.

Enjoy! 13.5%abv by the glass 10 by the bottle 40

## **WINE, WINE, & MORE WINE**

Visit the Wine Bar or ask to see the Wine Bar's List of additional wines by the bottle you may enjoy! by the glass ~ by the bottle

- 2019 Quilt Napa Valley Cabernet Sauvignon *Napa Valley, CA* 17 ~ 68    2020 Duckhorn Vineyards Merlot *Napa Valley, CA* 16 ~ 64  
2021 Prisoner Wine Co. Unshackled Red Blend *California* 14 ~ 56    2020 Complicated Pinot Noir *Monterey County, CA* 12 ~ 48  
2018 Coppola Votre Santé Pinot Noir *California* 9 ~ 36    2019 Browne Heritage Cabernet Sauvignon *Columbia Valley, Washington* 9 ~ 36  
2020 Terra D'Oro Zinfandel *Amador County* 9 ~ 36  
2021 Quilt Napa Valley Chardonnay *Napa Valley, CA* 14.5 ~ 56    2021 Folie A Deux Chardonnay *Russian River, California* 8.75 ~ 35  
2022 Chateau Ste. Michelle Riesling *Columbia Valley, Washington* 8 ~ 32    2022 Oyster Bay Sauvignon Blanc *Marlborough, NZ* 8.5 ~ 34  
2021 Alverdi Pinot Grigio *Terra Degli Osci, Italy* 8.25 ~ 33    2022 Bieler Père et Fils Rosé *Provence, France* 8.5 ~ 34  
Ruffino Prosecco *Veneto, Italy* 8.25 ~ 33    Pizzolato Moscato *Italy* 8.50 ~ 34

## **OUR FEATURED BREW**

**Founders Brewing Co.    MORTAL BLOOM    Grand Rapids, MI**

This radiantly beautiful hazy IPA will wrap your tastebuds with intense citrus and tropical notes of pineapple and mango.  
The Intense flavor balanced by a soft mouthfeel—incredibly flavorful and aromatic without any harsh aftertaste.

ENJOY! 6.2% abv 50 ibu 6

## **DOMESTIC, IMPORTED, MICRO, & DRAFT BREWS**

- |                      |                                      |                                            |                            |                          |
|----------------------|--------------------------------------|--------------------------------------------|----------------------------|--------------------------|
| Stella Artois        | Sam Adams Boston                     | North Coast Scrimshaw Pils                 | Dogfish Head Citrus Squall | Ace Perry Cider          |
| Blue Moon            | New Belgium 1554                     | Corona                                     | Stone IPA                  | Ace Mango Cider          |
| Weihenstephaner Hefe | Old Speckled Hen                     | Corona Light                               | Founders All Day IPA       | High Noon:               |
| Budweiser            | Guinness Pub Can                     | Heineken                                   | Lagunitas Hazy Wonder IPA  | Watermelon, Lemon,       |
| Bud Light            | Guinness 0.0 NA Pub Can              | Heineken 0.0 NA                            | Bell's Porter              | Peach or Pineapple       |
| Ultra                |                                      |                                            |                            | Stella Rosa:             |
| Miller Lite          |                                      |                                            |                            | Ruby Grapefruit,         |
| Coor's Light         | <b>Blue Moon Belgian White Draft</b> | <b>3 Floyds Zombie Dust Pale Ale Draft</b> |                            | Watermelon, or Pineapple |
| Coor's Banquet       | <b>Guinness Stout Draft</b>          | <b>Two Brothers Domaine DuPage</b>         |                            | Stiegl Grapefruit Radler |