

**L&E**  
**OYSTER BAR**

**Oysters** *daily selection*

half dozen 18    dozen 35

**Snacks and Sides**

olives 7    shrimp cocktail 18  
cast iron cornbread 10    french fries 6  
smoked fish dip 14    cajun street corn 7  
mushroom toast 13    mashed potatoes 6  
garlic boule 7    pimento cheese 10  
clam chowder 7    fried calamari 18  
shrimp ceviche 18    asparagus almondine 13

**Salads**

green salad *mixed leaf lettuce, shallot, capers, dijon vinaigrette* 7  
crab & heirloom tomatoes *tomato vinaigrette, celery mayo, breadcrumb* 20  
wedge salad *iceburg lettuce, bacon, tomato, blue cheese dressing* 17  
classic louie salad *shredded lettuce, onions, capers, louie dressing*  
— shrimp 16    crab 18    lobster 25 —

**Sandwiches**

lobster roll *with housemade chips* 27  
shrimp po'boy *with fries* 18  
burger *bacon, tillamook cheddar, caramelized onion, fries* 17

**Entrees**

mojo shrimp *grilled garlicky shrimp, orzo salad* 19  
crab cake *with coleslaw and remoulade* 17  
fried oysters *with coleslaw* 15  
moules frites *PEI mussels and housecut fries* 24  
fish & chips *beer battered pacific cod and housecut fries* 17  
grilled fish *whole branzino, citrus rice pilaf* 29  
lobster thermidore *mac n cheese* 32  
crab linguine *in lobster chablisienne* 28  
squid gemelli *lemon, chili, cream, white wine* 26  
"bouillabasic" *black cod, clams, tomato saffron broth* 40  
"B1" braised short ribs *with mirepoix* 36

*raw or undercooked food may increase your risk of foodborne illness  
Please advise your server of any food allergies*