



**\$24.99**



## **Choice of First Course**

**Dinner Salad**

**Caesar Salad**

**Soup Du Jour**

**Broad Creek Seafood Gumbo**

**Hot Oyster Combination**

**Oysters on the Half Shell**

2 Rockefeller and 2 Savannah

Half a dozen Broad Creek oysters

## **Choice of Second Course**

**Grilled Mahi-Mahi**

**Seafood Medley**

Chargrilled, lightly seasoned mahi filets, served over a bed of lemon grass essence infused vegetables, roasted potatoes and topped with fried julienne leeks

An array of fresh broiled seafood consisting of seasoned shrimp, scallops, fish filets, an oyster Savannah, and an oyster Rockefeller, topped with a light red wine demi glace. Served with rice and vegetables

**Crab Cake Dinner**

**Shrimp and Scallop Pasta**

One 4 oz. blue lump crab cake, lightly floured and pan seared served with chili-lime tartar sauce, mashed potatoes, sautéed corn, mushrooms, onions and tomatoes

Fresh steamed shrimp and scallops, served over julienne vegetables and pasta du jour, topped with your choice of marinara or alfredo sauce

**Paupiette of Flounder**

Two filets of flounder layered, rolled and broiled with seasoned crabmeat. Served with mashed potatoes and vegetables

**Grilled Salmon**

Fresh Atlantic salmon topped with a tangy honey-mustard sauce. Served with baked potato and vegetables

**Tilapia**

Pan sauteed, topped with shrimp, scallops, mushrooms, diced tomatoes, scallions and finished with lemon beurre blanc. Served with rice and vegetables

**6 oz. Petite Filet Mignon**

Grilled filet mignon served with béarnaise sauce, baked potato and vegetables

## **Choice of Third Course**

**Chocolate Mousse**

**Strawberry Shortcake**

**Santa Rita Chardonnay (Chile)**

**\$19.99/bottle**

**Amizetta "Complexity" (Napa)**

**\$29.99/bottle**

**Not valid with any other promotional offers. Sorry, no split plate or substitutions. For your convenience, Old Oyster Factory adds an 18% gratuity to separate checks and parties of six or more.**