



Your choice of starter, entrée & dessert

\$20.99

First Course

House Salad

Hot Oyster Combination

2 Rockefeller and 2 Savannah

Broad Creek Seafood

Oysters on the Half Shell

Half a dozen Gulf Coast oysters

Second Course

Grilled Mahi-Mahi

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

Crab Cake Dinner

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

6oz. Petite Filet Mignon

Grilled filet mignon served with baked potato and vegetable

Grilled Seafood Trio

One 3 oz. piece of salmon, 4 shrimp and a scallop served with rice and vegetable

Shrimp and Scallop Pasta

Fresh steamed shrimp and scallops, served over julienne vegetables and Penne pasta, topped with your choice of marinara or Alfredo sauce

Third Course

Chocolate Mousse

Bread Pudding

2006 BV Napa Valley Cabernet Sauvignon \$20.99/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 parties of six or more.**