

## Howders & Stews

## Salads



### OYSTER HOUSE CLAM CHOWDER

Fresh daily in the Oyster House tradition. Loaded with fresh Clams, potatoes, bacon, cream & white wine. This is the white one! Bowl 4.49 Cup 2.99

### MANHATTAN CLAM CHOWDER

Loaded with fresh Clams, fresh garden vegetables, tomatoes, red wine, fresh herbs. This is the red one! Bowl 4.49 Cup 2.99

### OYSTER BAY STEW

This delicious oyster stew will be made to order for you with fresh Yearling Oysters in a rich creamy sauce with a touch of white wine, chopped potatoes, carrots, bacon, & seasoned to perfection. Oyster lovers, this is the best. Bowl 4.99 Cup 3.49

### CAESAR SALAD

Fresh romaine lettuce, Parmesan cheese, croutons, & caesar dressing topped with tomato & lemon wedge. 6.99  
1/2 Caesar Salad 4.99 Add Crab 4.99  
Add Shrimp 1.49 Add Grilled Chicken 1.49

### GINGER CHICKEN SALAD

Fresh mixed garden greens tossed with tender morsels of Chicken, combined with pine nuts, celery, jicama, and our own light ginger dressing, topped with toasted slivered almonds. Cool and delicious! 8.99

### SEAFOOD LOUIE

Fresh Dungeness Crab, Prawns and Scallops. Topped with olives, sprouts, artichoke hearts and egg, piled high on a bed of iceberg lettuce. Served with our Oyster House Louie dressing 13.99

## Steaks, Ribs, & Chicken

All Oyster House Steaks, Ribs, & Chicken are served with your choice of Clam Chowder or Garden Salad and Baked Potato, Long Grain Wild Rice or fries and a French Roll and Garlic Butter.

### BACON WRAPPED FILET MIGNON

The very finest Black Angus beef available! This tender 10 oz. steak is wrapped in bacon and broiled to your specifications, with a light bearnaise sauce. 18.99

### NEW YORK

This cut is the most popular. 10 ounces of tender and delicious Black Angus steak. 15.99

### BABY BACK RIBS

MMMMMMMM! The best pork ribs, baked slowly in tangy BBQ sauce. 13.99

### NEW YORK STEAK OSCAR

We start with our excellent New York Steak grilled to your specifications. Top it with fresh Dungeness Crab Meat, Fresh Aparagus spears and garnished with a touch of light Hollandaise Sauce. 22.99

### SIRLOIN

8 ounce center cut. Cuts like butter! Black Angus beef. 12.99

### T-BONE

One full pound! 16 ounces of the finest Black Angus beef available. This cut is a real favorite with our steak lovers. 17.99

### HERB ROASTED HALF CHICKEN

Our Roasted Chicken is Washington grown. Slowly roasted with our special herb glaze. 13.99

### ADD ANY OF THE FOLLOWING SEAFOOD SELECTIONS

TO ANY ENTREE	
Lobster Tail .....	9.99
Alaskan King Crab Leg .....	8.99
3 Deep Fried Tiger Prawns .....	6.49
Three Pacific Pan Fried Oysters .....	4.99



## Puget Sound Baskets

All Baskets come with one-half pound of Fries, our orem fresh Colestrate, and all the lemon you can squeeze.

### HALIBUT & CHIPS

Halibut from the ice cold waters of Alaska, dipped in Oyster House beer batter and quickly deep-fried to seal in the natural flavors. Served with tartar sauce and lemon wedge. 11.99

### COD & CHIPS

Lightly Breaded Icelandic Cod, deep-fried to a golden brown and served with tartar sauce. 9.99

### CHICKEN & CHIPS

Tender strips of Chicken Breast, dipped in seasoned batter, deep-fried crisp and golden brown. Served with Oyster House BBQ sauce. 7.99

### CAJUN POPCORN SHRIMP & CHIPS

Bay Shrimp coated with spicy seasoned batter and deep-fried. Served with tangy cocktail sauce. 8.99

### PRAWNS & CHIPS

Large Tiger Prawns dipped in batter and deep-fried to a golden brown, served with our tangy cocktail sauce. 10.99

### OYSTER BASKET & CHIPS

Fresh Yearling Oysters from Oyster Bay, deep-fried in a light house batter, served with tangy cocktail sauce and a lemon wedge. This basket is on the menu by popular demand. 9.99

### CLAMS & CHIPS

Clam strips dipped in seasoned batter, deep-fried to a crispy golden brown. Served with tangy cocktail sauce. 7.99

### COMBO BASKET & CHIPS

The best of the best! Fresh and quickly deep-fried to a golden brown, Pacific Oyster, Prawns, Halibut, Clam Strips, and Cajun Popcorn Shrimp. Served with tangy cocktail sauce, tartar sauce, and a lemon wedge. 14.99

## Pasta

Our pastas are served with the freshest ingredients available. All pasta comes with your choice of Chowder or Salad, French Roll and Garlic Butter and plenty of Parmesan cheese.

### SALTWATER BAY SEAFOOD LASAGNA

Layers of Pasta with Fresh Salmon, Halibut, Scallops, Shrimp, with Ricotta Cheese and Herbs. Topped with our creamy Alfredo Sauce. 12.99

### SHOALWATER CLAM LINGUINI

Fresh Clams, red onion, garlic, and clam nectar tossed in Linguini and seasoned to perfection. Garnished with fresh clams in the shell. 12.99

### BOSTON HARBOR BLACKENED CHICKEN

Strips of tender blackened Chicken Breast over creamy Alfredo Fettucini with red and green peppers and garlic. Delicious! 12.99

### WOODWARD BAY CRAB AND GORGONZOLA TORTELLINI

Fresh Dungeness Crab atop Cheese Tortellini, tossed in a fabulous Shallot, White Wine, and Gorgonzola Cream Cheese Sauce. 15.99

### PERCIVAL ANGEL HAIR PRIMAVERA

Fresh red and green peppers, mushrooms, red onions, and garlic are tossed in extra virgin olive oil and our Tomato Basil Cream Sauce. Garnished with Parmesan cheese. This is a pasta you must try. 12.99

## Seafood Dinners

Oyster House seafood is local when possible and is purchased seven days a week. With choice of Chowder or Salad and choice of Baked Potato, Long Grain Wild Rice, or Fries. Served with a French Roll and Garlic Butter. Our Oysters come directly from Oyster Bay thanks to the Olympia Oyster Company.

### OLYMPIA OYSTERS PAN FRIED

Succulent Olympia Oysters dusted with seasoned flour, pan fried in butter. Served with our tangy cocktail sauce and lemon wedge. *With pride! This rare and delicate treat is our house specialty.* 19.99

### PACIFIC OYSTERS PAN FRIED

Fresh yearling oysters dusted with flour and pan fried in butter. Served with our tangy cocktail sauce and lemon wedge. 13.99

### STEAMBOAT ISLAND STEAMERS

Large bowl of fresh local Steamers simmered in white wine, garlic, tomatoes and onion. Served piping hot with drawn butter. 15.99

### TWO LOBSTER TAILS

Two delicious 5 oz. Lobster tails, broiled to perfection and served with drawn butter. 24.99

### ALASKAN KING CRAB LEGS

Considered the best Crab Meat in the world. Three large King Crab Legs, steamed and seasoned with Old Bay Seasoning. Served with drawn butter. 25.99

### THE OYSTER HOUSE FEAST!

This feast is a large platter of the very freshest and best quality seafood available. One Lobster Tail, two Oysters Rockefeller, Broiled Prawns on a skewer, Snow Crab Legs in the shell, our original Steamer Clams, Broiled Salmon, Broiled Halibut, and all the drawn butter you will need. This is a way to taste all the great seafood of this area. 32.99

### NORTHWEST CIOPPINO

Fresh Oysters, Crab in the shell, Steamer Clams in the shell, Mussels in the shell, Scallops, Bay Shrimp, Halibut, and Salmon, served in a sumptuous red wine tomato sauce, with onions, garlic, and fresh herbs. This is delicious. 19.99

### SAUTEED PRAWNS

Tender and delicious Tiger Prawns sauteed to perfection in a butter and white wine sauce and perfectly seasoned with fresh herbs. 14.99

### BROILED SALMON

Fresh Salmon filet broiled to perfection and topped with herb lemon butter. 14.99

### BROILED HALIBUT

Fresh Halibut from the cold waters of Alaska, broiled and topped with herb lemon butter. 15.99

### THE MCNEIL ISLAND HANGTOWN FRY

Fresh Yearling Oysters, sauteed in a three egg omelette, with spinach and mushrooms. Topped with Parmesan cheese, sour cream, and our fresh salsa. Served with country fried potatoes, bacon, and toast. 11.99

### CAJUN SEAFOOD SAUTE

Prawns, Halibut, Salmon, Scallops, Bay Shrimp, and Pacific Oysters sauteed in butter, white wine, and spicy Cajun Seasonings with red and green peppers, mushrooms, and red onions. 12.99

### SNOW CRAB LEGS

One and a half pounds of delicious Crab Legs in the shell. Steamed to perfection and served with lots of drawn butter. 16.99

### CRAB CAKES

Three crisp and delicious cakes of Dungeness Crabmeat and our own fresh seasonings. Served with lemon aioli. 16.99



320 4th Ave  
Downtown Olympia

The Oyster House

Call us at  
360-753-7000