



THE ORIGINAL OYSTER BAR AT DURANGO

• CHILLED SEAFOOD •

Cold Seafood Combo\* • 24.99

Shrimp Cocktail, Oysters, Clams on the Half Shell

Chef's Featured Oysters\*

MP (1/2 DOZEN) | MP (DOZEN)

Clams On The Half Shell\*

15.99 (1/2 DOZEN) | 23.99 (DOZEN)

Oysters On The Half Shell\*

17.99 (1/2 DOZEN) | 25.99 (DOZEN)

Oyster Shooter\* • 6.99

Choice of Vodka, Tequila, or Mezcal

Seafood Jackpot\* • 63.99

Assortment of Chilled Shrimp Cocktail, Oysters, Clams, Lobster Tail

Shrimp Cocktail • 15.99

• STARTERS •

Clam Chowder

Cup 7.99 | Bowl 10.99  
New England or Manhattan

Steamers

Served in traditional garlic & herb broth or red beer-style

Littleneck Clams 18.99

PEI Mussels 18.99

Caesar Salad • 10.99

Traditional Caesar dressing with a kick of horseradish with Jumbo Shrimp • 18.99

Cajun BBQ Peel & Eat Shrimp

14.99 (1/2 LB) | 25.99 (1 LB)  
N'Awlins classic over rice

• KETTLE FAVORITES •

Pan Roasts 🍷

A Locals' Favorite! Creamy tomato stew cooked with your choice of seafood and finished with a hint of brandy. Served with steamed rice.

Shrimp • 25.99 | Crab • 27.99 | Lobster • 30.99 | Combination 30.99 (Shrimp, Crab & Lobster)  
Durango • 28.99 (Shrimp, Crab, Chicken & Andouille Sausage)

Gumbo 🍷

A rich Creole stew cooked with andouille sausage, okra and your choice of chicken or seafood. Served with steamed rice.

House (Shrimp, Crab & Lobster) • 30.99 | Chicken • 21.99 | Shrimp • 25.99 | Crab • 27.99 | Lobster • 30.99

Kettle Add-Ons: Lobster 9.99 | Clams 4.99 | Shrimp 5.99 | Crab 8.99 | Chicken 4.99 | Sausage 5.99 | Okra 3.99 | Rice 3.99

• HOUSE SPECIALTIES •

Cioppino • 28.99

Hearty fisherman's stew cooked with shrimp, crab, cod, mussels and clams. Served with steamed rice.

House Étouffée • 27.99

Traditional Cajun stew smothered with shrimp, crab and lobster.

Bouillabaisse • 34.99

Shellfish stew featuring shrimp, crab, lobster, cod, mussels and clams. Served with steamed rice.

Seafood Jambalaya • 28.99

Shrimp, crab, lobster, andouille sausage, mussels and clams braised, with rice and Creole spices.

Alaskan Chowder • 29.99

Served New England, Manhattan or dirty-style

• COCKTAILS •

The Big Easy • 15

Ketel One, peach, lime, ginger beer, Cajun spice, Peychaud's Bitters

Oceanside Spritz • 14

Aperol, prosecco, San Pellegrino Aranciata

Bayou Iced Tea • 14

Old Forester Bourbon, spiced pear, lemon, black tea

Catch of the Day • 15

Casamigos Blanco, Génepy, triple sec, lime, habanero tincture

Coastal G&T • 14

Sipsmith Lemon, cardamom bitters, Fever-Tree Mediterranean Tonic

Hurricane Watch • 15

Bacardi, passion fruit, pineapple, lime, Tropical Red Bull

• BEVERAGES •

Pepsi Product • 4 | Freshly Brewed Iced Tea • 4 | Panna or S.Pellegrino • 5 | Red Bull Energy or Sugarfree • 6

• BEER •

Drafts: Michelob Ultra • 8 | Golden Road Mango Cart Wheat • 9 | Elysian Space Dust IPA • 10 | Pacifico • 9

Bottles: Bud Light • 7 | Budweiser Zero • 7 | Corona Extra • 8 | Nütrl Watermelon seltzer • 8

Alaskan Amber • 9 | Stella Artois • 9 | Four Peaks Hazy IPA • 9 | Kirin Ichiban • 8 | Modelo Especial • 8

• WINE •

250ml cans 12

Bubbles, Underwood, Oregon | Sauvignon Blanc, Kim Crawford, New Zealand | Chardonnay, Imagery, California  
Pinot Noir, Underwood, Oregon | Cabernet Sauvignon, Imagery, California



OYSTER BAR HEAT SCALE - Choose Your Heat • 8-10 We Dare You • 4-7 We are Impressed • 1-3 Amateur Level

Shared entrée plate charge • 5

\*Consuming raw or under cooked meats, seafood, shellstock, or eggs may increase your risk of foodborne illness, especially if you certain medical conditions.

BRITISH