



THE ORIGINAL OYSTER BAR AT DURANGO

• CHILLED SEAFOOD •

Oysters On The Half Shell*
18.99 (1/2 DOZEN) | 26.99 (DOZEN)

Oyster Shooters* • 7.99
Choice of Vodka, Tequila, or Mezcal

Cold Seafood Combo* • 25.99
Shrimp Cocktail, Oysters,
Clams on the Half Shell

Seafood Jackpot* • 64.99
Assortment of Chilled Shrimp Cocktail,
Oysters, Clams, Lobster Tail

Shrimp Cocktail • 16.99

Chef's Featured Oysters*
MP (1/2 DOZEN) | MP (DOZEN)

Clams On The Half Shell*
16.99 (1/2 DOZEN) | 24.99 (DOZEN)

• STARTERS •

Caesar Salad • 11.99
Traditional Caesar dressing
with a kick of horseradish
with Jumbo Shrimp • 19.99

Clam Chowder
Cup 8.99 | Bowl 11.99
New England or Manhattan

Cajun BBQ Peel & Eat Shrimp
15.99(1/2 LB) | 26.99 (1 LB)
N'awlins Classic Over rice

Steamers
Served in traditional garlic
herb broth or red beer-style
Littleneck Clams 19.99
PEI Mussels 19.99

• KETTLE FAVORITES •

Pan Roasts 🍷

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

Shrimp • 26.99 | Crab • 28.99 | Lobster • 31.99 | Combination 31.99 (Shrimp, Crab & Lobster)
Durango • 29.99 (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) • 31.99 | Chicken • 22.99 | Shrimp • 26.99 | Crab • 28.99 | Lobster • 31.99

Kettle Add-Ons: Lobster 10.99 | Clams 5.99 | Shrimp 6.99 | Crab 9.99 | Chicken 5.99 | Sausage 6.99 | Okra 4.99 | Rice 3.99

• HOUSE SPECIALTIES •

Cioppino • 29.99
A hearty fisherman's stew cooked with
shrimp, crab, cod, mussels, and clams.
Served with steamed rice.

House Étouffée • 28.99
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 • 29.99
Shrimp, crab, lobster, andouille sausage,
mussels, and clams braised with rice
and creole spices.

Alaskan Chowder • 30.99
Served New England,
Manhattan or dirty-style

• COCKTAILS •

Big Easy Mule • 15
Grey Goose Essences Watermelon
& Basil Vodka, Cucumber, Lime, Ginger Beer

Spicy Margarita • 15
Casamigos Blanco Tequila, Lime, Triple Sec,
Habanero, Pineapple, Tajín

Oceanside Spritz • 15
Aperol, Prosecco, San Pellegrino Aranciata

OB Old Fashioned • 15
Old Forester Bourbon, Cinnamon Demerara,
Decanter Bitters

Bloody Mary • 15
Absolut Vodka, Bloody Mary Mix, Fresh
Horseradish, Cocktail Sauce, Tabasco, Olives
Add Shrimp \$3

Nitro Espresso Martini • 16
Ketel One Vodka, Mr Black,
Cold Brew Arabica Coffee

Hurricane Watch • 15
Bacardi Light Rum, Passionfruit,
Pineapple, Lime, Tropical Red Bull

Michelada • 15
Pacific Lager Beer, Lime, Tabasco,
Worcestershire Sauce, Clamato Juice, Tajín

• BEVERAGES •

Pepsi Products • 4 | Fresh Brewed Iced Tea • 4 | Panna or S. Pellegrino • 5 | Red Bull Energy or Sugar Free • 6

• BEER •

Drafts: Michelob Ultra • 8 | Golden Road Mango Cart • 9 | Elysian Space Dust IPA • 10 | Pacifico • 9
Bottles/Cans: Bud Light • 7 | Budweiser Zero • 7 | Corona Extra • 8 | Nütrl Watermelon • 8 | Alaskan Amber • 9 | Stella Artois • 9
Four Peaks HAZY • 9 | Kirin Ichiban • 8 | Modelo Especial • 8 | Fruitland Modern Times Tropical Sour • 8

• WINE •

6oz. Glass | 9oz. Glass | Bottle

Bubbles, Sparkling, J Vineyards, California Cuvée • 16 | 21 | 64 • Moscato d'Asti, Prunotto • 15 | 20 | 60
White, Sauvignon Blanc, Kim Crawford • 14 | 19 | 56 • Pinot Grigio, Santa Margarita • 15 | 20 | 60
Chardonnay, Sonoma Cutrer, Russian River Ranches • 16 | 21 | 64 • Chardonnay, Rombauer Vineyards • 25 | 30 | 100
Rosé, Château D'Esclans, Whispering Angel • 16 | 21 | 64
Red, Pinot Noir, La Crema • 16 | 21 | 64 • Merlot, Ferrari-Carano • 19 | 24 | 76
Cabernet Sauvignon, Daou • 16 | 21 | 64 • Red Blend, The Prisoner • 26 | 31 | 104

🦪 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 under cooked meat, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions.

BRITISH