



THE ORIGINAL OYSTER BAR AT DURANGO

• CHILLED SEAFOOD •

Oysters On The Half Shell*
20.99 (1/2 Dozen) | 28.99 (Dozen)

Oyster Shooter* • 8.99
Choice of High Ground Vodka or El Mexicano Blanco Tequila

Shrimp Cocktail • 18.99

Cold Seafood Combo* • 27.99
Shrimp Cocktail, Oysters, Clams on the Half Shell

Seafood Jackpot* • 66.99
Assortment of Chilled Shrimp Cocktail, Oysters, Clams, Lobster Tail

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

Clams On The Half Shell*
18.99 (1/2 Dozen) | 26.99 (Dozen)

• STARTERS •

Caesar Salad • 13.99
Traditional Caesar Dressing with a Kick of Horseradish with Jumbo Shrimp • 21.99

Clam Chowder
9.99 (Cup) | 12.99 (Bowl)
New England or Manhattan

Cajun BBQ Peel & Eat Shrimp
17.99 (1/2 Lb) | 28.99 (1 Lb)
N'Awlins Classic over Rice

Steamers
21.99 (Littleneck Clams) | 21.99 (PEI Mussels)
Served in Traditional Garlic & Herb Broth or Red Beer-Style

• KETTLE ROASTS •

Pan Roasts

Shrimp • 28.99 | Crab • 30.99 | Lobster • 33.99 | Combination (Shrimp, Crab & Lobster) 33.99 | Durango (Shrimp, Crab, Chicken & Andouille Sausage) • 31.99
A Locals' Favorite! Creamy Tomato Stew Cooked with Your Choice of Seafood and Finished with a Hint of Brandy, Served with Steamed Rice

Gumbo

House (Shrimp, Crab & Lobster) • 33.99 | Chicken • 24.99 | Shrimp • 28.99 | Crab • 30.99 | Lobster • 33.99
A Rich Creole Stew Cooked with Andouille Sausage, Okra and Your Choice of Chicken or Seafood, Served with Steamed Rice

Kettle Add-Ons: Lobster • 12.99 | Clams • 6.99 | Shrimp • 7.99 | Crab • 10.99 | Chicken • 6.99 | Sausage • 7.99 | Okra • 5.99 | Rice • 4.99

• HOUSE SPECIALTIES •

Cioppino • 31.99
Hearty Fisherman's Stew Cooked with Shrimp, Crab, Cod, Mussels and Clams, Served with Steamed Rice

House Étouffée • 30.99
Traditional Cajun Stew Smothered with Shrimp, Crab and Lobster

Shrimp and Lobster Fra Diavolo • 31.99
Spicy Garlic Tomato Sauce, Linguine

Bouillabaisse • 36.99
Shellfish Stew Featuring Shrimp, Crab, Lobster, Cod, Mussels and Clams, Served with Steamed Rice

Seafood Jambalaya • 31.99
Shrimp, Crab, Lobster, Andouille Sausage, Mussels and Clams Braised with Rice and Creole Spices

Alaskan Chowder • 32.99
Shrimp, Crab and Lobster Served New England, Manhattan or Dirty-Style

Linguine and Clams • 25.99
Choice of Red or White Sauce

Shrimp Scampi • 25.99
Shrimp, Garlic, White Wine, Lemon, Linguine

• COCKTAILS •

Spicy Margarita • 17
Casamigos Blanco Tequila, Lime, Triple Sec, Habanero, Pineapple, Tajín

Oceanside Spritz • 17
La Marca Prosecco, Aperol, S.Pellegrino Aranciata

Big Easy Mule • 17
Grey Goose Essences Watermelon & Basil Vodka, Cucumber, Lime, Ginger Beer

Bloody Mary • 17
Absolut Vodka, Bloody Mary Mix, Fresh Horseradish, Cocktail Sauce, Tabasco, Olives
Add Shrimp • 4

Michelada • 17
Pacifico Lager Beer, Lime, Tabasco, Worcestershire Sauce, Clamato Juice, Tajín

Hurricane Watch • 17
Bacardí Light Rum, Passion Fruit, Pineapple, Lime, Tropical Red Bull

Nitro Espresso Martini • 17
Ketel One Vodka, Mr Black, Cold Brew Arabica Coffee

OB Old Fashioned • 17
Old Forester Bourbon, Cinnamon Demerara, Angostura Bitters

• BEVERAGES •

Pepsi Product • 5 | Freshly Brewed Iced Tea • 5 | Acqua Panna or S.Pellegrino • 6 | Red Bull Energy Drink or Sugarfree • 7

• BEER •

Drafts: Michelob Ultra • 9 | Golden Road Mango Cart Wheat • 10 | Elysian Space Dust IPA • 11 | Pacifico • 10

Bottles: Bud Light • 8 | Michelob Ultra Zero • 8 | Corona Extra • 9 | Nütrl Watermelon Seltzer • 9
Alaskan Amber • 10 | Stella Artois • 10 | Four Peaks Hazy IPA • 10 | Kirin Ichiban • 9 | Modelo Especial • 9

• WINE •

6oz. Glass / 9oz. Glass / Bottle

Bubbles: Sparkling, J Vineyards, California Cuvée • 17 / 22 / 68 | Moscato d'Asti, Prunotto • 16 / 21 / 64

White: Sauvignon Blanc, Kim Crawford • 15 / 20 / 60 | Pinot Grigio, Santa Margherita • 16 / 21 / 64
Chardonnay, Sonoma Cutrer, Russian River Ranches • 17 / 22 / 68 | Chardonnay, Rombauer Vineyards • 26 / 31 / 104

Rosé: Château D'Esclans, Whispering Angel • 17 / 22 / 68

Red: Pinot Noir, La Crema • 17 / 22 / 68 | Merlot, Ferrari-Carano • 20 / 25 / 80
Cabernet Sauvignon, DAOU • 17 / 22 / 68 | Red Blend, The Prisoner • 27 / 32 / 108

🦪 OYSTER BAR HEAT SCALE Choose Your Heat: 8-10 We Dare You | 4-7 We're Impressed | 1-3 Amateur Level

*Consuming raw undercooked meat, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions.