

# OYSTER BAR STEAKHOUSE®

## DAILY SEAFOOD MENU STARTERS

**Lobster Bisque** Garnished with minced lobster meat, parsley, and green onion 10.95

**“Ahi” Sashimi** Presented with cucumber slaw, pickled ginger, Kikkoman dipping sauce, & wasabi 14.95

**Ceviche** Ask your Captain about our daily special, serving the freshest seafood 12.95

**Z’s Mussels** Mussels simmered in lobster saffron stock with garlic and tomatoes 11.95

**Roasted Clams** Oven roasted with bacon, chives, and fresh herbs served with Hollandaise 12.95

**Provençal Steamed Clams** Steamed in tomato, garlic, white wine, and chopped parsley 12.95

## OYSTERS ON THE HALF SHELL

Kusshi Oysters Deep Bay, B.C. Canada 12.95 1/2 doz

Fanny Bay Oysters Fanny Bay, B.C. Canada 12.95 1/2 doz

Deep Bay Oysters Deep Bay, B.C. Canada 12.95 1/2 doz

Totem Point Oysters Hood Canal #2, Washington 12.95 1/2 doz

Otter Cove Oysters Discovery Bay, Washington 12.95 1/2 doz

Hunter Point Oysters Hood Canal #7, Washington 12.95 1/2 doz

## HAWAII’S BEST “Aloha”

**“Ahi” Bigeye Tuna** Sesame seared RARE, served with Kikkoman Dipping Sauce 30.95

**“Opah” Hawaiian Moonfish** Seared, served with Guava-Coconut Curry Sauce 25.95

**“Tombo” Red Albacore Tuna** Seared, served with Wakame-Sesame Ponzu 26.95

**“Shutome” Broadbill Swordfish** Broiled, topped with Shrimp Étouffée 27.95

**“Walu” Hawaiian Butterfish** Seared, served with Thai Chili Garlic Sauce 26.95

# OYSTER BAR STEAKHOUSE®

## EUROPEAN

**Dover Sole**, Sautéed table side, served with lemon butter 40.95

## SEAFOOD OUR SPECIALTY

**Z's Crab Cakes**, Jumbo lump blue crab served with remoulade sauce 25.95

**Trout & Crab Meat** Sautéed, stuffed with lump crab meat, served with balsamic pecan butter 22.95

**Jumbo Sea Scallops** Broiled MEDIUM RARE, sea scallops with garlic and butter 23.95

**Jumbo Alaskan King Crab Legs**, King Crab legs steamed, served with drawn butter and lemon 35.95 Per Pound

## LOBSTERS, LOBSTERS, LOBSTERS

**Surf & Turf**, Prime filet mignon & broiled lobster tail, served with drawn butter 51.95

**Lobster Tail**, Lobster tails selected from South America served with drawn butter 37.95

### Large Live Maine Lobster

Select one of our live lobsters served with drawn butter and lemon. Ask your Captain about available sizes. 20.95 Per Pound

## LUNCH STARTERS

**CLAM CHOWDER** Ask your captain about our seasonal chowder 7.95

**Z'S PRIME CHILI** 100% Prime Beef Chili with melted cheddar cheese, garnished with sour cream and red corn tortilla chips 5.95

**SHRIMP ON ICE** U'6-U'8 Black Tiger Shrimp served with cocktail sauce or remoulade 4.25 each

**CORNMEAL FRIED OYSTERS** Bucket of crisp oysters served with tarter sauce 11.95

**CALAMARI** Crispy-sautéed with garlic, peppers, pepperoncini & Kalamata olives, served with tarter sauce & orange-chili sauce 8.95

**ESCARGOT** Snails stuffed in Silver Dollar mushrooms served with roasted garlic-herb butter 9.95



# OYSTER BAR STEAKHOUSE®

## Lunch Starters Cont.

**DUCKTRAP SMOKED SALMON** Maine's Ducktrap River smoked salmon finished table side with fresh lemon, olive oil, capers, shallots and lemon zest 10.95

**OYSTERS ROCKEFELLER** Spinach Florentine, Hollandaise, bacon & Parmigiano-Reggiano 11.95

**MUSHROOMS "COLGATE"** Spinach stuffed Silver Dollar mushrooms topped with Parmigiano-Reggiano 7.95

**OYSTERS ON THE HALF SHELL** Ask your server about our regional selections Market

## SALADS

### SOUP & GARDEN SALAD OR HALF CLUB

Choice of soup of the day or clam chowder accompanied with a garden salad (Substitute garden salad for any other salad add \$2.00) or a half club sandwich 7.95

### SMALL PLATE GARDEN SALAD

Mixed field greens, artichokes, tomato, garden vegetables & croutons 6.95

### WASHINGTON'S SALAD

Mixed field greens, Granny Smith apples, Danish Bleu cheese and candied pecans in a maple-walnut vinaigrette 7.95

### CHEF SALAD

Mixed field greens with garden vegetables, ham, turkey & cheddar cheese 7.95

### CAESAR SALAD

Mr. Z's recipe! Hearts of romaine, Reggiano Parmigiano, croutons, anchovy 7.95

### Z'S STEAKHOUSE SALAD

"Mesclun" lettuces, hearts of palm, asparagus, tomato, cucumber, Feta cheese & red onions 7.95

### CHEF'S BLT ICEBERG WEDGE

Crisp bacon, Beefsteak tomato with chopped eggs and croutons 6.95

### HOME MADE DRESSINGS

Select from Z's House Vinaigrette, Danish Bleu cheese, Buttermilk Ranch, French, Caesar, Maple Walnut, Thousand Island, Avocado Goddess & Honey-Mustard Vinaigrette

# OYSTER BAR STEAKHOUSE®

## SANDWICHES

### PRIME FILET

10oz prime filet cooked to order served with french fries 32.95

### PRIME NEW YORK STRIP

14oz prime strip steak cooked to order served with french fries 31.95

### TOURNEDO OF BEEF

Seared prime beef medallions served with a shiitake Madeira sauce and french fries 15.95

### BLACK & BLUE BURGER

Blackened, topped with sautéed peppers, "Steakhouse onions" & Danish bleu cheese 8.95

### Z'S STEAKHOUSE BURGER

Beefsteak tomato, leaf lettuce, hickory smoked bacon, "Steakhouse onions" & cheddar cheese 8.95

### Z'S CLUB SANDWICH

A hoagie bun stacked with ham, turkey, bacon, cheddar cheese, lettuce, and tomato 7.95

### CHICKEN CORDON BLEU

Grilled chicken breast piled high with ham and gruyere cheese served with honey mustard 8.95

### BLT "DELUXE"

Crisp hickory smoked bacon, served on cheddar cheese bread, lettuce, and tomato 6.95

### Z's Prime Tenderloin Sandwich

Prime tenderloin cooked to order, sliced, and served on toasted hoagie bun with green peppercorn mayonnaise 10.95

### TURKEY REUBEN

Thin sliced smoked turkey grilled with cole slaw served on rye bread with thousand island 7.95

### THAI GRILLED CHICKEN

Grilled chicken glazed with Thai garlic sauce topped with toasted peanut-cilantro salsa served on sesame rice 9.95

**ALL SANDWICHES AND STEAKS ARE SERVED  
WITH FRENCH FRIES**



# OYSTER BAR STEAKHOUSE®

## DINNER STARTERS

### OYSTER SHOOTERS

Served Martini style in spicy tomato cocktail served with corn chips 7.95

### SHRIMP ON ICE

U'6-U'8 Black Tiger Shrimp served with cocktail sauce or remoulade 4.50 each

### CORNMEAL FRIED OYSTERS

Bucket of crisp oysters served with tarter sauce 12.95

### ESCARGOT

Snails stuffed in Silver Dollar mushrooms served with roasted garlic-herb butter 9.95

### CALAMARI

Crispy-sautéed with garlic, peppers, pepperoncini & Kalamata olives, served with tarter sauce & orange-chili sauce 8.95

### MUSHROOMS "COLGATE"

Spinach stuffed Silver Dollar mushrooms topped with Parmigiano-Reggiano 7.95

### OYSTERS ROCKEFELLER

Spinach Florentine, Hollandaise, bacon & Parmigiano-Reggiano 12.95

### JUMBO LUMP CRAB CAKE

Sautéed, served with Santa Fe Mojo 12.95

### DUCKTRAP SMOKED SALMON

Maine's Ducktrap River smoked salmon with fresh lemon, olive oil, capers, shallots and lemon zest 10.95

### STEAK TARTARE

Raw "Prime" Filet Mignon prepared table side, served with toast points 12.95

### VEAL SWEETBREADS

Sliced veal sweetbreads lightly seared, finished with a Shiitake Madeira demi-glace 12.95

### CLAM CHOWDER

Ask your captain about our seasonal chowder 7.95

### CRAB COCKTAIL

Fresh Jumbo Blue Lump crab served with remoulade sauce 12.95

# OYSTER BAR STEAKHOUSE®

## SALADS

### **SMALL PLATE GARDEN SALAD**

Mixed field greens, artichokes, tomato, garden vegetables & croutons 6.95

### **Z'S TOMATO SALAD**

Sliced vine-ripened tomatoes, Danish Blue Cheese, green onions, Z's vinaigrette 6.95

### **WASHINGTON'S SALAD**

Mixed field greens, Granny Smith apples, Danish Bleu cheese and candied pecans in a maple-walnut vinaigrette 8.95

### **CAESAR SALAD**

Mr. Z's recipe! Hearts of romaine, Reggiano Parmigiano, croutons, anchovy 8.95

### **Z'S STEAKHOUSE SALAD**

"Mesclun" lettuces, hearts of palm, asparagus, tomato, cucumber, Feta cheese & red onions 8.95

### **CHEF'S BLT ICEBERG WEDGE**

Crisp bacon, Beefsteak tomato with chopped eggs and croutons 6.95

### **HOME MADE DRESSINGS**

Select from Z's House Vinaigrette, Danish Bleu cheese, Buttermilk Ranch, French, Caesar, Maple Walnut, Thousand Island, Avocado Goddess & Honey-Mustard Vinaigrette

## SOUFFLÉ

### **SOUFFLÉ**

Our pastry chef's signature "Piece de Resistance," Baked to order using seasonal fresh ingredients. Ask about seasonal favorites, Place your order with your Captain ahead of time. Select from chocolate, Grand Marnier, raspberry or Bourbon-chocolate chip-pecan. 7.95



# OYSTER BAR STEAKHOUSE®

## GRILLES, ROASTS & CHOPS

### **RIB-EYE STEAK**

Our "Prime," well marbled aged beef 32.95

### **STEAK "AU POIVRE"**

Black pepper crusted "Prime" Filet, served with brandy-green peppercorn sauce 45.95

### **NEW YORK STRIP STEAK**

Center cut from "Prime" beef strip loin, the most flavorful cut  
14 oz. 36.95 18oz. 45.95

### **PORTERHOUSE STEAK**

24 oz. Bone in "Prime" Steak cut from the short loin to combine the strip steak and Filet Mignon 65.95

### **"BEST FILET IN TOWN"**

Our signature "Prime" Filet Mignon aged especially for Z's  
10 oz. 34.95 14 oz. 44.95

### **PORK RIB CHOP**

Served with Calvados-apple demi-glace 24.95

### **VEAL PORTERHOUSE**

Served with Shiitake mushroom, Beefsteak tomato and Danish Bleu cheese sauce 42.95

### **RACK OF LAMB**

Full Australian rack of lamb, served with a mint demi-glace 42.95

### **MAPLE LEAF FARM'S DUCK BREAST**

Two seared breasts served with Shiitake mushrooms and a cherry-balsamic reduction 29.95

### **PRIME BEEF BURGER**

Topped with sautéed peppers, "Steakhouse onions" & Danish Bleu cheese, lettuce and tomato served with french fries 14.95

# OYSTER BAR STEAKHOUSE®

## SIDES

### **FRESH CREAM STYLE CORN**

Home style cut sweet corn, fresh cream and butter 6.95

### **SAUTÉED SPINACH**

Fresh baby spinach sautéed with olive oil, garlic, onion & white wine 6.95

### **SPINACH FLORENTINE**

Baked with mushrooms, onions, bacon & Mornay sauce 6.95

### **“MAKERS MUSHROOMS”**

Ragout of Oyster, Shiitake, Silver dollar & Portobello mushrooms sautéed with garlic butter & Makers Mark Kentucky Bourbon 7.95

### **STEAMED ASPARAGUS PECAN**

Jumbo asparagus served with pecan brown butter 7.95

### **LOADED BAKED POTATO**

Sweet butter, sour cream, bacon, green onions & Cheddar cheese 5.95

### **AU GRATIN POTATOES**

Scalloped potatoes baked in cream with Gruyere cheese 6.95

### **JACK'S SWEET POTATOES**

Creamed roasted sweet potatoes with bacon, pecans & Jack Daniels whiskey 6.95

### **CHEESE BROWNS**

Z's Signature hash browns topped with Cheddar cheese 5.95

**PROUDLY SERVING USDA PRIME STEAKS AND FRESH SEAFOOD**



# OYSTER BAR STEAKHOUSE®

## Signature Desserts

### **Godiva Chocolate Crème Brulee**

Godiva & bittersweet chocolate custard with a caramelized sugar crust 6.95

### **Mixed Berry Shortbread**

An assortment of fresh berries flavored with orange liqueur, served on shortbread, topped with whipped cream 6.95

### **Chocolate Molten Cake**

Rich chocolate cake with a hot fudge center & raspberry sauce 6.95

### **Z's Steakhouse Cookie**

Extra large chocolate chunk cookie topped with a scoop of homemade vanilla bean ice cream and drizzled with chocolate sauce 7.95

### **Yummy Butter Cake**

A delectable creation by our Pastry Chef using fresh seasonal ingredients. Ask your captain for daily flavors 6.95

## Classic Favorites

### **New York Style Cheesecake**

Classic rich and creamy cheesecake on a buttery graham cracker crust served with strawberry sauce 6.95

### **Bourbon Pecan Pie**

Bourbon infused pecan pie with chocolate chips, served warm with a scoop of vanilla bean ice cream 6.95

### **Key Lime Pie**

Key Lime pie served in a graham cracker crust topped with whipped cream 6.95

### **Pineapple Rum Cake**

Three layer white cake, crushed pineapple, Myer's Rum, with a cream cheese icing and toasted coconut 6.95