

## **20<sup>th</sup> Anniversary - Grafton Cruisin' down the Mississippi on the Hakuna Matata**

**Join us on Tuesday, June 25<sup>th</sup> for an adventure!**

Meet at the Red Roof Shell station in Columbia, Illinois at 9:15 with departure at 9:30. We will have a leisurely drive to Grafton and enjoy the scenic river road. We have arranged for lunch at the Oyster Bar Restaurant which overlooks the river. It is located on the second floor and **there is access to an elevator. Menu attached!** The parking lot is partially paved and has some gravel. Lots of parking spots!!

After lunch we will board the boat at 12:30 and depart for a two-hour cruise. Noticed we didn't say three-hour on the SS Minnow! LOL! This boat has an upper deck that holds 26 people and a lower level that holds 23. When we reach the halfway mark of the cruise the Captain will stop so that we can take a group photo. After the group photo we ask that those that rode on top level be considerate and let others have a chance to go up. There is a cash bar available during the cruise.

When the boat returns to the dock, they offered us free wine tasting in their gift shop/bar. Now who doesn't like that?

In order to reserve the Hakuna Matata we have to have a minimum of 30 people – with a maximum of 49. Unfortunately, the Hakuna Matata does not operate during the weekends. We wanted to give members that still work plenty of time to ask for a day off of work.

The price of the two-hour cruise is \$28 per person. Please make your check out to St. Louis Corvette Club and due by the June 4<sup>th</sup> meeting. Payments can be mailed or given to Val or Ruth. If there is inclement weather the Captain will make the decision to cancel the trip and we will get a refund or be able to reschedule the cruise. Once payment is made it is nonrefundable as we must make payment in full on June 5<sup>th</sup>.

Please rsvp to Mary Ann (Valerie) at 618-719-4937, or Ginger (Ruth) at 314-486-6836. Get it SS Minnow – Gilligan's Island!



# GRAFTON OYSTER BAR

## APPETIZERS

### ALLIGATOR SAUSAGE & SHRIMP CHEESECAKE

The ultimate savory cheesecake of shrimp, alligator sausage from Poche's in Louisiana & a blend of cream cheese and warm Gouda cheese. Served with pita bread. Addictive! 18.99

### BLUE CRAB CAKES

Three house made, wild caught Maryland blue crab cakes served over fried green tomatoes and drizzled with crawfish Carolina sauce 19.99

### FRIED SHRIMP

Served with our own gin cocktail sauce  
1/2 dozen 11.99 Dozen 17.99

### LOUISIANA FRIED ALLIGATOR

Prime, marinated alligator tail meat served with our house made tartar sauce 15.99

### BBQ SHRIMP

Fresh shrimp sautéed with butter Worcestershire sauce & Creole spices a NOLA classic  
1/2 dozen 13.99 Dozen 19.99

### WINGS

A pound of fresh fried chicken wings with our unique Cajun tequila sauce 14.99

### GULF COAST PEEL & EAT SHRIMP

Served shell on, hot or chilled with our own house made gin cocktail sauce.  
1/2 lb 13.99 1 lb 23.99

### CRAB DIP

Blue crab and fresh spinach in a creamy Asiago and Parmesan cheese sauce, served with tortilla chips 16.99

### SHRIMP VODOO

Gulf shrimp hand breaded & fried, tossed in our sweet n' spicy Sriracha voodoo sauce 16.99

### UNCLE DUEY'S FISH FRITTERS

One half pound of farm raised catfish fritters lightly breaded in Uncle Duey's special seasoning and flash fried. Served with house made tartar 14.99

### BOILED CRAWFISH

A steaming bowl of spicy crawfish served with garlic butter. 19.99

### PRINCE EDWARD ISLAND MUSSELS

Steamed in a tomato garlic white wine broth 16.99

### FRIED CALAMARI

Hand cut calamari rings lightly breaded with fresh broccoli and red pepper strips. Served with fresh lemon and cocktail sauce. 15.99

### GLUTEN FREE items

There are risks associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk and should eat oysters fully cooked. The FDA advises that consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

Like us on Facebook: Grafton Oyster Bar  
Visit our website.

## OYSTERS

ALWAYS THE FRESHEST / BEST AVAILABLE

### BLUE POINT OYSTERS

Connecticut farm raised Blue Point Oysters on the half shell served liquor on with horseradish and our own gin cocktail sauce. Market price

### OYSTER MEDLEY

A sampling of two each of Bienville, Oysters, Rockefeller & Cardinale 17.99

### CRABBY OYSTERS

Six fresh shucked Gulf oysters chargrilled then topped with a rich creamy blue crab, cheese, spinach and Creole spices sauce 12.99

### OYSTERS CARDINALE

Six freshly shucked oysters topped with a rich Cajun crawfish cream sauce, then baked 17.99

### CHAR-GRILLED OYSTERS

Six fresh shucked oysters grilled over an open flame with garlic butter, Creole spices and grated Parmesan cheese 17.99

### OYSTERS BIENVILLE

Freshly shucked oysters baked with a shrimp, mushroom and Parmesan cream sauce 17.99

### FRIED OYSTERS

Six fresh shucked Gulf oysters served with our homemade tartar sauce 17.99

### GULF OYSTERS

Fresh shucked Louisiana Gulf oysters rinsed in cold salt water. Served with horseradish and our own gin cocktail sauce. Market price

### ROCKEFELLER

Six freshly shucked oysters topped with a classic spinach & bacon cream sauce, then baked 17.99



## SOUPS & SALADS

### GRILLED PEAR SALAD

Fresh field greens with sliced grilled pear, Gorgonzola cheese, candied pecans, dried cranberries & sweet basil vinaigrette 12.99  
With grilled chicken 16.99  
With grilled shrimp 17.99

### CAESAR

Romaine lettuce, croutons, Parmesan cheese & Caesar dressing.  
Large 11.99 \*Dinner 7.99  
With grilled chicken 15.99  
With sautéed shrimp 16.99

### JUSTA

Fresh greens with red onion, tomato and croutons topped with a blend of cheese.  
Large 11.99 \*Dinner 7.99  
With grilled chicken 15.99  
With grilled shrimp 16.99

Choice of house made dressing: Remoulade, Basil Vinaigrette, Ranch, Bleu Cheese, & Poppy Seed

## SANDWICHES

ALL SANDWICHES SERVED WITH CAVUN FRIES, HOUSE MADE CHIPS OR COLESLAW

### GRILLED CHICKEN

A 8 or all natural grain fed split chicken breast seasoned with our blend of Cajun spices and served with house made cracked pepper mayonnaise 12.99

### CHEESEBURGER

One half pound ground beef with cheese 13.99 Your choice of American, Swiss or cheddar

### FISH & CHIPS

Beer battered cod served open face on grilled French bread with pickle chips, yellow onion & tartar sauce 15.99

### BLACKJACK SANDWICH

Fresh blackened Mahi Mahi, Cheddar cheese, lettuce, tomato, and red onion served with house made remoulade sauce and choice of side 18.99

### PO' BOYS

Traditional NOLA sandwich on fresh baked Gambino's bread, served dressed with lettuce, tomato, mayo, pickle, red onion, & peppercorn mayo. Your choice of fried shrimp or fried catfish 15.99  
Fried crawfish tail 16.99

### SHRIMP VODOO PO' BOY

Large Gulf shrimp dredged in a light flour breading, flash fried, and tossed in our famous creamy Sriracha voodoo sauce. Served on New Orleans Gambino's bread and garnished with garlic aioli, fresh tomato and shredded lettuce 16.99



## OYSTER BAR SPECIALTIES

BAKED POTATOES SERVED AFTER 5 PM

### BEEF PONTCHARTRAIN

Fresh beef medallions topped with white cheese and a mushroom, white wine, garlic and butter cream sauce. Served w/ baked potato & choice of salad or butter roasted green beans 28.99

### SHRIMP VOODOO TACOS

Fresh fried shrimp tossed in our famous voodoo sauce, topped with shredded white cheese and house slaw. Served with jambalaya and garnished with pico de gallo 17.99

### BLACKENED SHRIMP TACOS

Large blackened shrimp topped with cheese, shredded lettuce, pico de gallo and chipotle sour cream. Served with red beans & rice. 17.99

### FISH TACOS

Wild caught fried mahi-mahi with Cajun coleslaw, pico de gallo, white cheese, and remoulade, served with red beans & rice 17.99

### MAHI-MAHI TACOS

Lightly blackened topped with shredded lettuce, white cheese, pico de gallo and drizzled with voodoo sauce. Served with red beans and rice 17.99

### SEAFOOD RAVIOLI

Fresh sautéed gulf shrimp in a roasted garlic and Parmesan cream sauce. Tossed with fresh broccoli, mushrooms and shrimp, lobster and scallop ravioli. Finished with shredded Parmesan 24.99

### SEAFOOD PASTA

Fresh shrimp, crawfish, mussels, and scallops sautéed and tossed with linguini in a rich Tuscan cream sauce. 25.99

### WILD MUSHROOM PASTA

A blend of shiitake, portobello & oyster mushrooms, with your choice of sautéed shrimp or grilled chicken in a creamy butter and white wine sauce. Seasoned with fresh garlic, crushed red pepper and finished with Parmesan cheese \*chicken 21.99 \*shrimp 23.99

### CRAWFISH MONA

Crawfish tails & linguini noodles served in a rich, spicy butter & cream sauce. Finished with Parmesan cheese. 20.99 Substitute shrimp 22.99, Or chicken 21.99



### BEEF TOURNEDOS

Three 4oz grilled medallions topped with brown butter lump crab and a whiskey peppercorn cream sauce. Served with baked potato and butter roasted green beans 32.99

### HOLY TRINITY

For the undecided, includes jambalaya, red beans & rice, and crawfish étouffée 19.99

### SHRIMP & GRITS

White cheddar, andouille & onion grit cake, topped with sautéed shrimp & smothered in a savory creole cream sauce 19.99

### RED BEANS & RICE

A rich bean stew containing our special recipe andouille sausage & house smoked tasso 14.99

### FRIED CATFISH PLATTER

Fresh Mississippi farm raised catfish fillet, fried and served with red beans & rice 16.99

### CRAWFISH ENCHILADAS

Crawfish stuffed tortillas bathed in a smooth spicy cheese sauce and topped with pico de gallo & chipotle sour cream. Served with jambalaya 18.99

### JAMBALAYA

A traditional Creole rice dish containing shrimp, chicken, andouille & ham 15.99

### CRAWFISH ÉTOUFFÉE

Our version of a classic Cajun dish featuring sautéed crawfish tail meat, garlic, onions, peppers & celery 18.99

### SNOW CRAB

Jumbo Alaskan snow crab Cajun steamed & served with butter roasted green beans and your choice of potato 1/2 lb market price \*1 lb market price

### CHICKEN

PONTCHARTRAIN  
Cajun marinated split chicken breast charbroiled and topped with white cheese and a lemon, garlic butter, white wine and mushroom cream sauce served w/ baked potato & choice of salad or butter roasted green beans 22.99

## DRINK MENU

SIGNATURE DRINKS

**Grafton Red Sangria**  
Cabernet, Rum, Tepezapote, Cranberry, Orange Juice, Pineapple Juice

**Voodoo Punch**  
Rumhouse Coconut Rum, Peach Schnapps, Blue Curacao, Pineapple Juice, Sour Mix, Sierra Mist

**Mai Tai**  
Appleton Dark Rum, 7 Whip Light Rum, Orange Juice, Simple Syrup, Gosling's Black Rum Flavored

**Harbor Water**  
Rumhouse Coconut Rum, Malibu Liqueur, Blue Curacao, Pineapple Juice

**Blackberry Fizz**  
Raspberry Vodka, Black Raspberries Liqueur, Lemonade, Sierra Mist

**Soco Hurricane**  
An Oyster Bar original for over 15 years! Southern Comfort, Sierra Mist, Cranberry Vodka, Fruit Juices

**Rum Runner**  
Appleton Dark Rum, Banana Liqueur, Black Raspberry Liqueur, Fruit Juices

**Pineapple Express**  
Peachy Pear Vodka, Amaretto, Pineapple Juice, Cranberry Juice

**Cucumber Mule**  
Cucumber Vodka, Lime Juice, Ginger Beer

**Horny Gator**  
Rumhouse Coconut Rum, Banana Liqueur, Malibu Liqueur, Pineapple Juice, Sour Mix, Sierra Mist

**Creole Maddy**: A HOKA style kick to a classic Vodka, Sriracha, House Made Bloody Mary Mix, Lime And Creole Seasoning Salt



### WINE LIST

WINE SOLD BY THE GLASS OR BOTTLE

- Uno Moscato 8/30
- Uno Sweet Red 8/30
- Seaglass Riesling 7/27
- Proverb Pinot Grigio 7/27
- Mezzacorona Pinot Grigio 8/30
- Chateau Sauvignon Blanc 8/30
- St James Blackberry 7/27
- Proverb Chardonnay 7/27
- Proverb Pinot Noir 7/27
- Meiomi Pinot Noir 10/37
- Proverb Merlot 7/27
- Proverb Cabernet 7/27
- Bonanza Cabernet 8/30
- Clos De Bois Chardonnay 8/30
- Proverb Sauvignon Blanc 7/27



### CAN BEERS

4 Hands City Wide • Zwickel • Founders All Day IPA  
Natural Light • PBR • Old Bakery Citrus Wheat  
Guinness • Schlitz  
High Noon: Pineapple, Grapefruit, Watermelon, Peach

### BOTTLE BEERS

Bud Zero • Abita Amber • Michelob Ultra  
Michelob Golden Light • Stella • Busch • Busch Light  
Stag • Corona • Corona Premier • Budweiser  
Coors Light • Bud Light • Bud Light Lime  
Bud Select • Miller Light • Select 55 • Modelo

### DRAUGHT BEERS

We feature 12 draught beers on tap. Please ask your server or bartender for the current selections.

### SOFT DRINKS

We proudly serve Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mountain Dew, Lemonade, Unsweet Tea, Red Bull And Sugar Free Red Bull



GIFT CERTIFICATES AVAILABLE  
T-SHIRTS AVAILABLE  
SHORT SLEEVE \$25  
CATERING AVAILABLE ON OR OFF SITE  
ASK YOUR SERVER FOR DETAILS.