



# OYSTER BAR

## MENU



### Oysters on the Half Shell

Pacific, Atlantic or Premium  
\$3.50 Each | 6 for \$18 | 12 for \$36  
Premium - add \$2

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#### Dressed Oyster

Salmon Roe, Wasabi Tobiko, Lime, Soy, Sriracha,  
Sesame Oil, Daikon

\$20

#### Umami Fried Oysters

Panko Breaded, Okonomi Sauce, Japanese Style Mayonnaise,  
Shaved Bonito, Nori, White Sesame Seeds

\$18



### Grand Seafood Tower

\$80

Chilled Poached Half Lobster Tail, Jumbo Shrimp, Oysters on  
the Half Shell, Snow Crab Claws & Legs, Marinated Octopus Salad



### Starters & Small Plates

#### Lobster Bisque

\$10

#### New England Clam Chowder

\$10

#### Seared Ahi Salad

Toasted Rice, Glazed Shitake, Seaweed, Sweet Chili Aioli

\$20

#### Classic Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese  
add Scallop \$10, or Shrimp \$16

\$12

#### Shrimp Lettuce Wraps

Shrimp, Glass Noodle, Daikon, Carrot, Thai Basil,  
Green Leaf Lettuce, Almond Sauce

\$14

#### Poke Nachos

Marinated Ahi Tuna, Avocado, Cucumber, Nori, Red Onion,  
Sesame Seeds, Fried Wontons, Japanese Style Mayonnaise

\$16

#### Shrimp Cocktail

Jumbo Shrimp, Traditional Cocktail Sauce

\$20

**Baja Style Campechana** \$20

Shrimp, Octopus, Scallop, Calamari, with Tomato, Cucumber, Jalapeño, Cilantro, Onion, Lime

**Crab Legs by the Pound**  
with Drawn Butter (Market Price)

**Warm Water Lobster Tail** (Market Price)



## Cold Plates & Sushi

**Hamachi Crudo** \$16

Avocado, Cucumber, Mandarin Orange, Rice Crisps, Citrus Vinaigrette

**Scallop Roll** \$18

Diver Scallop, Cucumber, Pickled Daikon, Kewpie Mayo, Eel Sauce, Tobiko

**Rainbow Roll** \$16

Crab, Cucumber, Carrot, Daikon, topped with Ahi, Salmon & Hamachi

**Deep Fried Crunch Roll** \$16

Hamachi, Avocado, Jumbo Lump Crab, Shredded Carrot, Japanese Panko, Unagi Sauce & Sriracha

**Spicy Tuna Roll** \$16

Ahi Tuna, Green Onions, Sriracha Aioli, Chili Oil

**California Roll** \$12

Jumbo Lump Crab, Avocado, Cucumber, Sesame Seeds

**Chirashi** \$24

Chef's Selection of Fish, Rice, Cucumber, Salmon Roe, Tobiko, Pickled Daikon, Wasabi & Pickled Ginger



## Entrees

**Specialty Pan-Roast** \$40

Shrimp, Scallop, Clams, Rockfish, Lobster in San Marzano Tomato, Red Wine, Peppers, Cream served with Steamed Rice

**Kimchi Seafood Ramen** \$26

Scallops, Shrimp, Clams, Ramen Noodles, Marinated Soft Poached Egg, Kimchi, Spam

**Sausage & Seafood Gumbo** \$28

Andouille Smoked Sausage, Smoked Roma Tomatoes, Okra, Crawfish, Shrimp & Steamed Rice

**Shrimp Scampi** \$28

Shrimp, White Wine, Lemon Juice, Butter, Shallots, Tomatoes, Shaved Garlic

**Seafood Puttanesca with Fettuccine** \$36

Half Lobster Tail, Shrimp, Clams, Mussels, Capers, Garlic & Shallots, White Anchovy, Tomatoes, Basil, Crushed Red Pepper Flakes

**Steamed Clams or Mussels** \$26

White Wine, Lemon Juice, Spanish Chorizo, Popcorn Shoots

**Seafood Cioppino Stew** \$36

Diver Scallops, Whitefish, Shrimp, Clams, Mussels, Tomatoes, Saffron



Menu subject to change. Gratuities and local applicable taxes not included in price. If you have a food allergy, please speak to the chef, manager or your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Must be 21 or older to gamble. Know When To Stop Before You Start. © Gambling Problem? Call 1-800-GAMBLER. Owned by the Rincon Band of Luiseño Indians. Managed by HCAL, LLC. ©2020, Caesars License Company, LLC. All rights reserved.