

## [Ah, shucks!](#)

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The most extreme seafood lovers can participate in a raw oyster-eating competition in hopes of joining the infamous 15 Dozen Club at Acme Oyster House (724 Iberville St., New Orleans, and 3000 Veterans Blvd., Metairie, Louisiana). (Photo by Paula Burch-Celentano)

If you're a seafood lover living in New Orleans, the world is your oyster. Whether you're a purist preferring them on the half-shell (topped only with a squeeze of lemon and a few drops of Tabasco) or you like them golden-fried and piled high on a po'boy, oyster aficionados revel in the dozens of creative and classic dishes available locally. Here are a few pearls of wisdom for where to go for some of the city's best oyster offerings.

**[Felix's Restaurant & Oyster Bar](#)** (739 Iberville St.)

A favorite French Quarter destination for over 70 years, Felix's provides oyster-lovers with a myriad of options, including chargrilled, Buffalo or Bienville-style platters.

**[Cafe B](#)** (2700 Metairie Road, Metairie, Louisiana)

This Old Metairie bistro serves both elevated comfort food, like steaming bowls of oysters Rockefeller soup topped with Herbsaint, and New Orleans classics, like flash-fried oysters with white remoulade sauce.

**[Pascal's Manale Restaurant](#)** (1838 Napoleon Ave.)

An uptown fixture for over 100 years, this eatery hosts an oyster happy hour every Monday through Friday where freshly shucked selections are half price from 3 to 6 p.m.

**[Drago's Seafood Restaurant](#)** (3232 N. Arnoult Road, Metairie, Louisiana, and 2 Poydras St., New Orleans)

Brushed with garlic butter and dusted with a blend of Parmesan and Romano cheeses, Drago's charbroiled oysters are a delectable local staple.

**[Elysian Seafood](#)** (2381 St. Claude Ave.)

Elysian Seafood keeps on shucking daily at St. Roch Market, providing 75-cent raw oysters nightly during the last hour of service.

**[Seither's Seafood](#)** (279 Hickory Ave., Harahan, Louisiana)

This Harahan hideaway offers seafood stuffed specialty sandwiches, like the oyster, bacon and mozzarella "Monster" po'boy, alongside a traditional raw oyster bar.

**[Luke](#)** (333 St. Charles Ave.)

Chef John Besh's French brasserie focuses on a menu of locally sourced seafood, offering classic plates of P&J oysters stuffed with gulf shrimp and blue crab and extravagant platters piled with lobster, oysters, mussels, crab and ceviche.

**[Antoine's Restaurant](#)** (713 St. Louis St.)

Established in 1840, Antoine's is known as the country's oldest family-run restaurant. A must-try dish, the legendary oysters Rockefeller was invented here, originally named for the richness of its sauce.

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