

OYSTER MENU

BAR RESTAURANT

FRIDAY FEBRUARY 21ST, 2020

APPETIZERS

- *BLOODY MARY OYSTER SHOOTER
- OYSTERS ROCKEFELLER
- CLAMS CASINO
- BROILED BLUEPOINT OYSTERS, ANCHOVY BUTTER
- MAINE STEAMERS with DRAWN BUTTER
- ROASTED BLUEPOINT OYSTERS with GRILLED PINEAPPLE-CITRUS-CHIPOTLE BUTTER**
- FRIED OYSTERS with TARTAR SAUCE
- FRIED CALAMARI with MARINARA SAUCE
- FRIED WHOLE IPSWICH CLAMS, TARTAR SAUCE
- CAJUN FRIED POPCORN SHRIMP with CREOLE REMOULADE
- JUMBO SHRIMP COCKTAIL
- MAINE LOBSTER COCKTAIL
- JUMBO LUMP CRABMEAT COCKTAIL
- COLD POACHED NEW ZEALAND GREENLIP MUSSELS with DIJON-DILL SAUCE
- *CAVIAR SANDWICH
- JUMBO SHRIMP with YELLOW TOMATOES, FRESH MOZZARELLA CHEESE and BASIL PESTO OIL
- GRILLED SPANISH CUTTLEFISH (SEPIA) with PRESERVED LEMON OIL and FRENCH GREY SEA SALT**

SOUPS/SALAD

- NEW ENGLAND CLAM CHOWDER 8.95
- MANHATTAN CLAM CHOWDER 8.75
- TUSCAN WHITE BEAN SOUP with FLORIDA ROCK SHRIMP 8.75
- BOUILLABAISSSE, AN OYSTER BAR CLASSIC** 32.95
- HOUSE GREEN SALAD with TOMATO** 8.95
- COLE SLAW 5.95

STEW & PAN-ROASTS

CREAM, BUTTER and CLAM JUICE (PAN-ROAST ADD SWEET CHILI SAUCE & TOAST) WITH YOUR CHOICE OF SHELLFISH COOKED IN OUR ORIGINAL STEAM KETTLES

- | | STEW: | PAN-ROAST: |
|------------------|-------|------------|
| OYSTER | 14.95 | 15.45 |
| CHERRYSTONE CLAM | 14.95 | 15.45 |
| SHRIMP | 16.45 | 16.95 |
| LOBSTER | 23.45 | 23.95 |
| IPSWICH CLAM | 22.45 | 22.95 |
| SEA SCALLOP | 20.75 | 20.95 |
| COMBINATION | 25.45 | 25.75 |

COLD BUFFET

- JUMBO SHRIMP AND JUMBO LUMP CRABMEAT OVER CAESAR SALAD with PARMESAN CHEESE 32.95
- FOURSOME OF SEAFOOD SALADS with CRABMEAT CAESAR, BASIL SQUID, LEMON-POPPY SHRIMP AND POACHED SALMON with SAUCE VERTE 29.95
- POINT JUDITH SQUID SALAD with PURPLE BASIL VINAIGRETTE 28.95
- *NICOISE SALAD with SEARED MONTAUK BIGEYE TUNA 33.95
- POACHED NORWEGIAN FARMED SALMON FILET with CUCUMBER SALAD, SAUCE VERTE 31.95
- JUMBO SHRIMP SALAD over MIXED GREENS, LEMON-POPPY DRESSING, EGG and GRAPE TOMATOES 32.95
- MAINE LOBSTER ROLL on a TOASTED BRIOCHE BUN with COLE SLAW and SWEET POTATO CHIPS 31.95
- WHOLE POACHED MAINE LOBSTER with LEMON-DILL MAYONNAISE, FRENCH BEAN SALAD 33.95
- GRILLED MONTAUK SWORDFISH STEAK over BABY SPINACH with LEMON-DILL VINAIGRETTE, GOAT CHEESE, SHIITAKE MUSHROOMS, CANDIED ALMONDS and POINT REYES BLUE CHEESE . 34.95**

SIDE DISHES

- PARSLEY BUTTERED STEAMED POTATOES 5.95
- FRENCH FRIES 5.95
- VEGETABLE DU JOUR 9.45
- RICE PILAF 5.95
- CREAMED SPINACH (A LA CARTE ONLY) 6.25
- POLENTA FRIES (A LA CARTE ONLY) 5.25

RAW BAR

- 7.95 *OYSTERS
- 18.95 GCOB BLUEPOINT (COPPS ISLAND, CT)
- 15.95 AGATE GEM (WASHINGTON STATE)
- 16.95 BELON WILD (MAINE)
- 26.95 BOSS GIBSON (NEW BRUNSWICK)
- CAPE MAY SALTS (NEW JERSEY)
- 15.95 COTUIT (MASSACHUSETTS)
- 15.25 CHINCOTEAGUE (VIRGINIA)
- 15.25 FANNY BAY (BRITISH COLUMBIA)
- 16.95 FIRE ISLAND BLUE'S (LONG ISLAND, NY)
- HAMA-HAMA (WASHINGTON STATE)
- 16.95 ISLAND CREEK (MASSACHUSETTS)
- 22.25 KUMAMOTO (OREGON)
- 17.95 KUSSHI (BRITISH COLUMBIA)
- 20.75 MARTHA'S VINEYARD (MASSACHUSETTS)
- MERE POINT (MAINE)
- 11.95 NONE SUCH (MAINE)
- 15.45 RASPBERRY POINT (PRINCE EDWARD ISLAND)
- SALTY ISLAND KISS (PRINCE EDWARD ISLAND)
- SHIGOKU (WASHINGTON STATE)
- 18.45 SKOOKUM (WASHINGTON STATE)
- WATCH HILL (RHODE ISLAND)
- WELLFLEET (MASSACHUSETTS)
- 17.95 YAQUINA (OREGON)
- *CLAMS: (LONG ISLAND SOUND)

- LITTLENECK 2.35 TOP NECK 2.35
- CHERRYSTONE 2.35

*SHELLFISH PLATTER

- MEDLEY OF SHELLFISH - 8 OYSTERS, 2 CLAMS, 2 SHRIMP, 3 N.Z. MUSSELS 37.05
- with 1/2 LOBSTER 53.55
- with WHOLE LOBSTER 70.05

SHRIMP & SCALLOPS & CRAB

- GRILLED SHRIMP with GARLIC HERB BUTTER AND COCONUT RICE 32.95
- GRILLED MAINE EXTRA LARGE SEA SCALLOPS with GARLIC HERB BUTTER 38.95
- PENNE PASTA with GRILLED JUMBO SHRIMP, JUMBO LUMP CRABMEAT, DILL WINE SAUCE, ASPARAGUS and MIXED MUSHROOMS 32.95**

LOBSTER

THE LIVE LOBSTERS in our TANK ARE SHIPPED DIRECTLY FROM MAINE TO US. PICK YOUR OWN TODAY'S MARKET PRICE: 32.95 PER POUND

TODAY'S SPECIALS

- GRILLED MONTAUK SWORDFISH STEAK over BABY SPINACH with LEMON-DILL VINAIGRETTE, GOAT CHEESE, SHIITAKE MUSHROOMS, CANDIED ALMONDS and POINT REYES BLUE CHEESE . 34.95

- FRIED SALT COD CAKES with SPICY AMALFI TOMATO SAUCE and SAFFRON ORZO with PETITE PEAS . 29.95**

- PENNE PASTA with GRILLED JUMBO SHRIMP, JUMBO LUMP CRABMEAT, DILL WINE SAUCE, ASPARAGUS and MIXED MUSHROOMS 32.95**

- *PAN SEARED BRITISH COLUMBIA FARMED KING SALMON FILET (MEDIUM) with SMOKED PAPRIKA-KEY LIME OIL and GARAM MASALA ROASTED CAULIFLOWER PUREE . 35.95

- ANCHO GRILLED LOUISIANA CATFISH FILET over BACON-CHEDDAR STONE GROUND WHITE GRITS with ROSEMARY BEURRE BLANC and BRAISED COLLARD GREENS . 29.95**

- SAUTEED DUTCH DOVER SOLE, MEUNIERE with SESAME BOK CHOY . 42.95**

PER PIECE

- 2.90 ARCTIC CHAR FILET, BROILED 32.95
- 3.80 BLACK COD (SABLEFISH) FILET, PAN FRIED 39.95
- 3.95 BRANZINO (GREEK) WHOLE, GRILLED, LEMON, CAPERS, OLIVE OIL 33.95
- 3.25 **CATFISH FILET, ANCHO GRILLED, ROSEMARY BEURRE BLANC 29.95**
- 3.40 COD (NORWEGIAN) FILET (SKREI), BROILED 32.95
- 3.10 **DOVER SOLE (DUTCH), WHOLE, SAUTEED, MEUNIERE 42.95**
- 3.05 FLOUNDER, WHOLE, BROILED 29.95
- 3.80 HALIBUT FILET, BROILED 38.95
- 3.70 LEMON SOLE FILET, BROILED OR PAN FRIED 35.95
- 3.95 MAHI MAHI FILET, BROILED 33.45
- 3.95 MONKFISH (LOTTE), TOURNEDOS, BROILED, BEARNAISE 33.45
- 3.35 RAINBOW TROUT, WHOLE BONELESS, PAN FRIED, AMANDINE 29.95
- 3.80 RED SNAPPER FILET, BROILED 35.95
- 3.65 SALMON, FARMED (NORWEGIAN) FILET, BROILED, HOLLANDAISE 31.95
- 3.20 *SALMON, KING FARMED (BRITISH COLUMBIA) FILET, (MED), PAN SEARED, SMOKED PAPRIKA-KEY LIME OIL 35.95
- 3.10 SEA BASS, BLACK FILET, BROILED 35.95
- 3.30 SHAD ROE, BROILED, TOMATO and BACON 33.95
- 3.30 SHAD FILET, BROILED, TOMATO and BACON 32.95
- 3.30 SHAD FILET and ROE, BROILED, TOMATO and BACON 33.95
- 3.30 SWORDFISH STEAK, GRILLED 34.95
- *TUNA, BIGEYE STEAK, PAN SEARED, TERIYAKI SAUCE, RICE PILAF 34.95

FRIED SEAFOOD PLATTER

- FRIED GRAND CENTRAL OYSTER BAR BLUEPOINT OYSTERS with TARTAR SAUCE and FRENCH FRIES 28.95
- FRIED NEW BEDFORD SEA SCALLOPS with TARTAR SAUCE and FRENCH FRIES 32.95
- FRIED JUMBO SHRIMP in TEMPURA BUTTER with FRENCH FRIES 31.95
- FRIED IPSWICH WHOLE BELLY CLAMS with TARTAR SAUCE and FRENCH FRIES 31.95
- FRIED COCONUT JUMBO SHRIMP with COCONUT RICE and PINEAPPLE 31.95
- FRIED SQUID (CALAMARI) with MARINARA SAUCE and FRENCH FRIES 27.95
- OLD FASHIONED FISH-N-CHIPS with FRENCH FRIES 28.95
- FRIED SALT COD CAKES with SPICY AMALFI TOMATO SAUCE and SAFFRON ORZO with PETITE PEAS . 29.95**

SMOKEHOUSE

- SMOKED IDAHO RAINBOW TROUT FILET (APPETIZER) with HORSERADISH CREAM 12.45
- SMOKED IDAHO RAINBOW TROUT, WHOLE with HORSERADISH CREAM 22.45
- *SMOKED NORTH ATLANTIC SALMON 15.95
- *EGGS BENEDICT with SMOKED NORTH ATLANTIC SALMON and HOLLANDAISE (UNTIL 6PM) 19.95

NON-SEAFOOD

- *GRILLED SIRLOIN STEAK with FRENCH FRIES and VEGETABLES 39.95
- HALF ROASTED CHICKEN with FRENCH FRIES and VEGETABLES 22.95
- KIDZ CHICKEN FINGERS with FRENCH FRIES 22.95

HOMEMADE DESSERTS

- COFFEE-HAZENUT-CHOCOLATE TRUFFLE CAKE 9.95
- CARAMELIZED BLACK MISSION FIG and POACHED APPLE STRUBEL with CREME ANGLAISE 8.95
- PASSION FRUIT-CHIBOUST CREAM TART with STRAWBERRIES and MANGO 8.95
- CHOCOLATE MOUSSE 7.50
- RICE PUDDING 5.95
- CREME CARAMEL 7.50
- VERY FRESH FRUIT SALAD 7.45
- FLORIDA KEY LIME PIE 8.25
- NEW YORK CHEESECAKE 8.50
- ORANGE-MELON SORBET 6.95
- SALTED CARAMEL ICE CREAM 7.25
- CHOCOLATE OR VANILLA ICE CREAM 6.75
- HOT FUDGE SUNDAE 7.95
- ANY DESSERT A LA MODE . ADD 2.50

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

♻️ MENU PRINTED ON RECYCLED PAPER