

OYSTER MENU

BAR RESTAURANT

MONDAY MAY 20TH, 2019

APPETIZERS

- *BLOODY MARY OYSTER SHOOTER
- OYSTERS ROCKEFELLER
- MAINE STEAMERS with DRAWN BUTTER
- CLAMS CASINO
- BROILED BLUEPOINT OYSTERS, ANCHOVY BUTTER
- ROASTED BLUEPOINT OYSTERS with CITRUS GINGER 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
- OYSTER BAR HOUSE MIXED GREEN SALAD
- COLE SLAW
- *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**
- FLORIDA STONE CRAB CLAWS (3 PCS) MUSTARD MAYONNAISE**

SOUPS

- NEW ENGLAND CLAM CHOWDER 8.50
- MANHATTAN CLAM CHOWDER 8.25
- GAZPACHO with MAINE LOBSTER and CORN.** 8.50
- BOUILLABAISSE, AN OYSTER BAR CLASSIC** 31.45

STEWES & 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 | 14.25 | 14.75 |
| CHERRYSTONE CLAM | 14.25 | 14.75 |
| SHRIMP | 15.75 | 16.25 |
| LOBSTER | 22.75 | 23.25 |
| IPSWICH CLAM | 21.75 | 22.25 |
| SEA SCALLOP | 19.95 | 20.25 |
| COMBINATION | 24.45 | 24.95 |

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 26.95
- POACHED NORWEGIAN FARMED SALMON FILET with CUCUMBER SALAD, SAUCE VERTE 30.95
- JUMBO SHRIMP SALAD over MIXED GREENS, LEMON-POPPY DRESSING, EGG and GRAPE TOMATOES 31.95
- *NICOISE SALAD with SEARED MONTAUK BIGEYE TUNA 32.95
- POINT JUDITH SQUID SALAD with PURPLE BASIL VINAIGRETTE 25.95
- MAINE LOBSTER ROLL ON A BRIOCHE BUN with COLE SLAW and SWEET POTATO CHIPS 31.45
- MAINE LOBSTER SALAD over MESCLUN GREENS with CURRY TARRAGON DRESSING 32.95
- *PAN SEARED SCOTTISH OCEAN TROUT FILET (MEDIUM) over MESCLUN GREENS with SHERRY-PORT DRESSING, EDAMAME BEANS, WASABI PEAS, FRIED TOFU and WAKAME SALAD 30.95
- BROILED CHINCOTEAGUE BLACK SEA BASS FILET over ARUGULA and TATSOI with SWEET CORN DRESSING, CABBAGE-TOMATILLO CHOW CHOW, RED BEANS and CHEDDAR CHEESE 35.95

SIDE DISHES

- PARSLEY BUTTERED STEAMED POTATOES 5.50
- FRENCH FRIES 5.75
- KALE SPROUT LOLLIPOPS (A LA CARTE ONLY) 6.50
- VEGETABLE DU JOUR 8.95
- RICE PILAF 5.75
- CREAMED SPINACH (A LA CARTE ONLY) 5.95

RAW BAR

- 7.95 *OYSTERS
- 17.95 GCOB BLUEPOINT (COPPS ISLAND, CT)
- 25.95 AGATE GEM (WASHINGTON ST)
- 14.75 BELON WILD (MAINE)
- 16.75 CHINCOTEAGUE (VIRGINIA)
- CLEVEDON COVE (NEW ZEALAND)
- 14.75 FANNY BAY (BRITISH COLUMBIA)
- 13.55 HAMA HAMA (WASHINGTON ST)
- 13.55 ISLAND CREEK (MASSACHUSETTS)
- 16.25 KUMAMOTO (OREGON)
- KUSSHI (BRITISH COLUMBIA)
- 15.95 MAGNUM (LONG ISLAND, NY)
- 22.05 NONESUCH (MAINE)
- 16.25 NORTHERN SILVER (PRINCE EDWARD ISLAND)
- 20.25 OYSTER PONDS (LONG ISLAND, NY)
- 7.95 PEMAQUID (MAINE)
- 4.95 QUEENS CUP (PRINCE EDWARD ISLAND)
- 13.95 ROYAL MIYAGI (BRITISH COLUMBIA)
- SUMMERSIDE (PRINCE EDWARD ISLAND)
- 18.45 SUNSET BEACH (WASHINGTON ST)
- TOTTEN INLET VIRGINICA (WASHINGTON ST)
- WATCH HILL (RHODE ISLAND)
- 17.95 WELLFLEET (MASSACHUSETTS)
- WIANNO (MASSACHUSETTS) XL 3.35
- 25.95 YAQUINA (OREGON)

*CLAMS: (LONG ISLAND SOUND)

- 8.50 LITTLENECK 2.15 TOP NECK 2.15
- 8.25 CHERRYSTONE 2.15

*SHELLFISH PLATTER

- MEDLEY OF SHELLFISH - 8 OYSTERS, 2 CLAMS, 2 SHRIMP, 3 N.Z. MUSSELS with 1/2 LOBSTER 37.35
- with WHOLE LOBSTER 52.85
- 68.35

SHRIMP & SCALLOPS & CRAB

- GRILLED SHRIMP with GARLIC HERB BUTTER and COCONUT RICE 30.95
- GRILLED CAPE COD EXTRA LARGE SEA SCALLOPS with GARLIC HERB BUTTER 38.95
- FARFALLE with NEW BEDFORD SEA SCALLOPS and JUMBO SHRIMP, BROCCOLI FLORETS and TOMATO-BASIL SAUCE 31.95
- FLORIDA STONE CRAB CLAWS, MUSTARD MAYONNAISE 65.95
- PAN FRIED CAROLINA JUMBO SOFT SHELL CRABS with GARLIC HERB BUTTER 32.95

LOBSTER

THE LIVE LOBSTERS IN OUR TANK ARE SHIPPED DIRECTLY FROM MAINE TO US. PICK YOUR OWN TODAY'S MARKET PRICE: 30.95 PER POUND

TODAY'S SPECIALS

- CHILLED: *PAN SEARED SCOTTISH OCEAN TROUT FILET (MEDIUM) over MESCLUN GREENS with SHERRY-PORT DRESSING, EDAMAME BEANS, WASABI PEAS, FRIED TOFU and WAKAME SALAD 30.95
- CHILLED: BROILED CHINCOTEAGUE BLACK SEA BASS FILET over ARUGULA and TATSOI with SWEET CORN DRESSING, CABBAGE-TOMATILLO CHOW CHOW, RED BEANS and CHEDDAR CHEESE 35.95
- FARFALLE with NEW BEDFORD SEA SCALLOPS and JUMBO SHRIMP, BROCCOLI FLORETS and TOMATO-BASIL SAUCE 31.95
- BROILED FARMED NORWEGIAN SALMON FILET over BROCCOLINI with MUSHROOM-BALSAMIC BUTTER 30.95
- FRIED MAINE SEA SCALLOPS with BLACK GARLIC-YUZU AIOLI and WEDGE FRIES 32.95

PER PIECE

- 2.75 ARCTIC CHAR FILET, BROILED 30.95
- 3.75 BLACK COD (SABLEFISH) FILET, PAN FRIED 39.95
- 3.95 BLUEFISH FILET, BROILED 26.95
- 2.95 BRANZINO, WHOLE (GREEK), BROILED, LEMON, CAPERS, EXTRA VIRGIN OLIVE OIL 32.95
- 3.25 CATFISH FILET, CAJUN GRILLED, SALSA 26.95
- 3.65 COD (SKREI) FILET (NORWEGIAN), BROILED 30.95
- 3.65 DOVER SOLE, SAUTEED, MEUNIERE 41.95
- 3.95 GROUPE, RED FILET, CAJUN GRILLED, SALSA 34.95
- 3.95 HALIBUT FILET, BROILED 38.95
- 2.95 LEMON SOLE FILET, BROILED OR PAN FRIED 34.95
- 3.65 MAHI MAHI FILET, BROILED 30.95
- 2.95 MONKFISH (LOTTE), BROILED, TOURNEDOS, BEARNAISE 30.95
- 3.65 *OCEAN TROUT FILET (SCOTTISH), (MED), PAN SEARED, BEARNAISE 30.95
- 3.05 RAINBOW TROUT, WHOLE BONELESS, PAN FRIED, GRENBOLOISE 26.95
- 3.05 RED SNAPPER FILET, BROILED 34.95
- 3.95 SALMON, FARMED (NORWEGIAN) FILET, BROILED, MUSHROOM-BALSAMIC BUTTER 30.95
- 3.15 SEA BASS, BLACK FILET, BROILED 35.95
- 2.95 SWORDFISH STEAK, GRILLED 33.95
- 3.15 *TUNA, BIGEYE STEAK, PAN SEARED, TERIYAKI SAUCE, RICE PILAF 33.95

TODAY'S CATCH

SERVED with VEGETABLES and STEAMED POTATO (EXCEPT TODAY'S SPECIALS in BOLD)

FRIED SEAFOOD PLATTER

- FRIED GRAND CENTRAL OYSTER BAR BLUEPOINT OYSTERS with TARTAR SAUCE and FRENCH FRIES 24.95
- FRIED MAINE SEA SCALLOPS with BLACK GARLIC-YUZU AIOLI and WEDGE FRIES 32.95
- FRIED JUMBO SHRIMP in TEMPURA BATTER, FF 30.45
- FRIED IPSWICH WHOLE BELLY CLAMS with TARTAR SAUCE and FRENCH FRIES 30.95
- FRIED COCONUT JUMBO SHRIMP with COCONUT RICE and PINEAPPLE 30.95
- FRIED SQUID (CALAMARI) with MARINARA SAUCE and FRENCH FRIES 25.95
- OLD FASHIONED FISH N CHIPS with FRENCH FRIES 26.95

SMOKEHOUSE

- SMOKED IDAHO RAINBOW TROUT FILET (APPETIZER) with HORSERADISH CREAM 11.95
- SMOKED IDAHO RAINBOW TROUT, WHOLE with HORSERADISH CREAM 21.95
- *SMOKED NORTH ATLANTIC SALMON 15.95
- *EGGS BENEDICT with SMOKED NORTH ATLANTIC SALMON and HOLLANDAISE (UNTIL 6PM) 18.95

NON-SEAFOOD

- *GRILLED SIRLOIN STEAK with FRENCH FRIES and VEGETABLES 38.95
- HALF ROASTED CHICKEN with FRENCH FRIES and VEGETABLES 19.95

HOMEMADE DESSERTS

- INDIVIDUAL CINNAMON-PRALINE CHOCOLATE TRUFFLE CAKE 8.50
- PAVLOVA with WHITE CHOCOLATE MASCARPONE CREAM and MIXED BERRY COMPOTE 7.50
- NORMANDY APPLE PIE 7.50
- CHOCOLATE MOUSSE 7.25
- RICE PUDDING 5.95
- CREME CAMEL 7.45
- VERY FRESH FRUIT SALAD 6.95
- FLORIDA KEY LIME PIE 7.50
- NEW YORK CHEESECAKE 7.25
- LEMON SORBET 6.95
- CARAMEL GELATO 7.25
- CHOCOLATE OR VANILLA ICE CREAM 6.75
- HOT FUDGE SUNDAE 7.95
- ANY DESSERT A LA MODE ADD 2.45

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

♻️ MENU PRINTED ON RECYCLED PAPER