

OYSTER MENU

BAR RESTAURANT

SATURDAY DECEMBER 8TH, 2018

APPETIZERS

- *BLOODY MARY OYSTER SHOOTER
- OYSTERS ROCKEFELLER
- MAINE STEAMERS with DRAWN BUTTER
- CLAMS CASINO
- BROILED BLUEPOINT OYSTERS, ANCHOVY BUTTER
- MARINATED DUTCH HERRING with MUSTARD DILL DRESSING
- ROASTED BLUEPOINT OYSTERS with 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
- OYSTER BAR HOUSE MIXED GREEN SALAD
- COLE SLAW
- COLD POACHED NEW ZEALAND GREENLIP MUSSELS with DIJON-DILL SAUCE
- *CAVIAR SANDWICH
- JUMBO SHRIMP with YELLOW TOMATOES, FRESH MOZZARELLA CHEESE and BASIL PESTO OIL

SOUPS

- NEW ENGLAND CLAM CHOWDER 8.25
- MANHATTAN CLAM CHOWDER 7.95
- BAVARIAN LENTIL SOUP with JUMBO LUMP CRABMEAT and SRIRACHA CREME FRAICHE 8.25
- BOUILLABAISSSE, 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	17.75	18.25
COMBINATION	24.45	24.95

COLD BUFFET

- JUMBO SHRIMP AND JUMBO LUMP CRABMEAT OVER CAESAR SALAD OVER ROMAINE 32.95
- FOURSOME OF SEAFOOD SALADS with CRABMEAT CAESAR, BASIL SQUID, LEMON POPPY SHRIMP and POACHED SALMON with SAUCE VERTE 26.95
- POACHED FARMED NORWEGIAN SALMON FILET with CUCUMBER SALAD, SAUCE VERTE 29.95
- JUMBO SHRIMP SALAD OVER MIXED GREENS, LEMON-POPPY DRESSING, EGG and GRAPE TOMATOES 30.95
- *NICOISE SALAD with SEARED MONTAUK BIGEYE TUNA 31.95
- POINT JUDITH SQUID SALAD with PURPLE BASIL VINAIGRETTE 25.95
- MAINE LOBSTER ROLL ON A BRIOCHE BUN with COLE SLAW and SWEET POTATO CHIPS 31.55
- MAINE LOBSTER OVER MESCLUN GREENS with CURRY TARRAGON DRESSING 31.95
- BROILED KEY LARGO RED SNAPPER FILET with GREEK TOMATO, FETA CHEESE and CUCUMBER SALAD, GRILLED PITA, TZATZIKI SAUCE 34.95

SIDE DISHES

- PARSLEY BUTTERED STEAMED POTATOES 5.25
- FRENCH FRIES 5.50
- KALE SPROUT LOLLIPOPS (A LA CARTE ONLY) 5.95
- VEGETABLE DU JOUR 8.45
- RICE PILAF (A LA CARTE ONLY) 5.75

RAW BAR

- 7.95 *OYSTERS PER PIECE
- 17.55 GLOB BLUEPOINT (COPPS ISLAND, CT) 2.65
- 25.95 CAPE MAY SALTS (NEW JERSEY) 2.95
- 14.25 CHINCOTEAGUE (VIRGINIA) 2.85
- 15.95 CUTTYHUNK (MASSACHUSETTS) 3.25
- 8.95 EAST END (LONG ISLAND, NY) 2.95
- FANNY BAY (BRITISH COLUMBIA) 3.25
- HAMA-HAMA (BRITISH COLUMBIA) 3.65
- 13.25 ISLAND CREEK (MASSACHUSETTS) 3.65
- 13.55 KATAMA (MASSACHUSETTS) 3.15
- 13.55 KUSSHI (BRITISH COLUMBIA) 3.95
- 16.25 MALPEQUE (PRINCE EDWARD ISLAND) 2.95
- NONESUCH (MAINE) 3.65
- PEMAQUID (MAINE) 3.85
- 22.05 SHIGOKU (WASHINGTON ST) 3.05
- 16.25 SKOOKUM (WASHINGTON ST) 3.05
- 20.25 SUNSET BEACH (WASHINGTON ST) 3.95
- 7.95 TOTTEN INLET VIRGINIA (WASHINGTON ST) 2.95
- 4.95 WATCH HILL (RHODE ISLAND) 3.15
- 9.95 WELLFLEET (MASSACHUSETTS) 3.05
- 13.95 YAQUINA (OREGON) 3.05
- 18.45 *CLAMS: (LONG ISLAND SOUND)
- LITTLENECK 2.15 TOP NECK 2.15
- CHERRYSTONE 2.15

*SHELLFISH PLATTER

- 8.25 MEDLEY OF SHELLFISH - (EAST COAST) 8 OYSTERS,
- 31.45 2 CLAMS, 2 SHRIMP, 3 N.Z. MUSSELS 35.55
- WITH 1/2 LOBSTER 51.05
- WITH WHOLE LOBSTER 66.55

SHRIMP & SCALLOPS & CRAB

- GRILLED SHRIMP with GARLIC HERB BUTTER and COCONUT RICE 30.95
- GRILLED MAINE EXTRA LARGE SEA SCALLOPS with GARLIC HERB BUTTER 38.95
- RIGATONI with JUMBO LUMP CRABMEAT, ASPARAGUS, SUN-DRIED TOMATOES and PINK VODKA SAUCE 31.95

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

- BROILED KEY LARGO RED SNAPPER FILET with GREEK TOMATO, FETA CHEESE and CUCUMBER SALAD, GRILLED PITA, TZATZIKI SAUCE 34.95
- GRILLED CAROLINA SWORDFISH STEAK OVER MASHED SWEET POTATOES, CITRUS-CHIPOTLE BUTTER and BRAISED RED SWISS CHARD 33.95
- RIGATONI with JUMBO LUMP CRABMEAT, ASPARAGUS, SUN-DRIED TOMATOES and PINK VODKA SAUCE 31.95
- FRIED BUFFALO CALAMARI (SQUID) with ROQUEFORT CHEESE DRESSING and SWEET POTATO FRENCH FRIES 26.95
- GRILLED WHOLE GREEK BRANZINO with BLOOD ORANGE-DILL OIL, BLACK LAVA SALT and GARLIC BROCCOLI RABE 32.95

TODAY'S CATCH

- SERVED WITH VEGETABLES AND STEAMED POTATO (EXCEPT TODAY'S SPECIALS IN BOLD)
- ARCTIC CHAR FILET, BROILED 30.95
 - BLUEFISH FILET, BROILED 25.95
 - BRANZINO, WHOLE, GRILLED, BLOOD ORANGE-DILL OIL, BLACK LAVA SALT 32.95**
 - BLACK COD (SABLEFISH) FILET, PAN FRIED 39.95
 - CATFISH FILET, CAJUN GRILLED, SALSA 25.45
 - COD FILET (ICELANDIC), BROILED 30.95
 - FLOUNDER, WHOLE, BROILED 29.95
 - GROUPEL, RED FILET, CAJUN GRILLED, SALSA 34.95
 - LEMON SOLE FILET, BROILED or PAN FRIED 34.95
 - MAHI-MAHI FILET, BROILED 30.45
 - MONKFISH (LOTTE), BROILED, TOURNADOS, BEARNAISE 29.95
 - *OCEAN TROUT (SCOTTISH), FILET, PAN SEARED (MED), BEARNAISE 29.95
 - RAINBOW TROUT, WHOLE BONELESS, PAN FRIED, GRENOBLOISE 25.45
 - RED SNAPPER FILET, BROILED 34.95
 - SALMON, FARMED (NORWEGIAN) FILET, BROILED, HOLLANDAISE 29.95
 - *SALMON, RED KING FARMED (NEW ZEALAND) FILET, (MED), PAN SEARED, BEARNAISE 34.95
 - SEA BASS, BLACK FILET, BROILED 34.95
 - SWORDFISH STEAK, GRILLED, CITRUS-CHIPOTLE BUTTER 33.95**
 - *TUNA, BIGEYE STEAK, PAN SEARED, TERIYAKI SAUCE, RICE PILAF 32.95

FRIED SEAFOOD PLATTER

- FRIED GRAND CENTRAL OYSTER BAR BLUEPOINT OYSTERS with TARTAR SAUCE and FRENCH FRIES 24.95
- FRIED NEW BEDFORD SEA SCALLOPS with FRENCH FRIES and TARTAR SAUCE 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 25.95
- FRIED BUFFALO CALAMARI (SQUID) with ROQUEFORT CHEESE DRESSING and SWEET POTATO FRENCH FRIES 26.95

SMOKEHOUSE

- SMOKED IDAHO RAINBOW TROUT FILET (APPETIZER) with HORSERADISH CREAM 10.25
- SMOKED IDAHO RAINBOW TROUT, WHOLE with HORSERADISH CREAM 20.95
- *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 33.95
- HALF ROASTED CHICKEN with FRENCH FRIES and VEGETABLES 19.95
- KIDZ CHICKEN FINGERS with FRENCH FRIES 19.95

HOMEMADE DESSERTS

- VANILLA BEAN FLOURLESS WHITE CHOCOLATE CAKE 8.50
- OVEN ROASTED HUDSON VALLEY APPLE PIE with HUCKLEBERRY 7.50
- OLD FASHIONED PUMPKIN PIE 7.50
- CHOCOLATE MOUSSE 6.75
- RICE PUDDING 5.00
- CREME CARAMEL 6.95
- VERY FRESH FRUIT SALAD 5.95
- FLORIDA KEY LIME PIE 7.25
- NEW YORK CHEESECAKE 6.95
- PINEAPPLE ORANGE SORBET 6.50
- RUM RAISIN ICE CREAM 6.75
- CHOCOLATE or VANILLA ICE CREAM 5.75
- HOT FUDGE SUNDAE 7.50
- ANY DESSERT A LA MODE ADD 2.00

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

♻️ MENU PRINTED ON RECYCLED PAPER