

OYSTER MENU

BAR • RESTAURANT

WEDNESDAY NOVEMBER 6TH, 2019

APPETIZERS

*BLOODY MARY OYSTER SHOOTER
OYSTERS ROCKEFELLER
CLAMS CASINO
BROILED BLUEPOINT OYSTERS, ANCHOVY BUTTER
MAINE STEAMERS with DRAWN BUTTER
ROASTED BLUEPOINT OYSTERS with CRUNCHY ASIAGO-LIME 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
MARINATED DUTCH HERRING with MUSTARD DILL DRESSING
FLORIDA STONE CRAB CLAWS (3 PC), MUSTARD MAYONNAISE
JUMBO LUMP MARYLAND CRAB CAKE with SPICY RED SAUCE

SOUPS/SALAD

NEW ENGLAND CLAM CHOWDER 8.50
MANHATTAN CLAM CHOWDER 8.25
BOUILLABAISSE, AN OYSTER BAR CLASSIC 31.95
HOUSE GREEN SALAD with TOMATO 8.95
COLE SLAW 5.95

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	14.45	14.95
CHERRYSTONE CLAM	14.45	14.95
SHRIMP	15.95	16.45
LOBSTER	22.95	23.45
IPSWICH CLAM	21.95	22.45
SEA SCALLOP	20.25	20.45
COMBINATION	24.95	25.25

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, SPICY PESTO SHRIMP AND POACHED SALMON with SAUCE VERTE 28.95
POACHED NORWEGIAN FARMED SALMON FILET with CUCUMBER SALAD, SAUCE VERTE 31.95
JUMBO SHRIMP SALAD OVER MESCLUN GREENS with SPICY PESTO-WHITE BALSAMIC VINAIGRETTE, ROASTED BEETS, ENOKI MUSHROOMS and TOASTED COCONUT-CASHEWS 32.95
*NICOISE SALAD with SEARED MONTUAK BIGEYE TUNA 33.95
POINT JUDITH SQUID SALAD with PURPLE BASIL VINAIGRETTE 27.95
MAINE LOBSTER ROLL ON A TOASTED BRIOCHE BUN with COLE SLAW and SWEET POTATO CHIPS 31.45
MAINE LOBSTER SALAD OVER MESCLUN GREENS with CURRY TARRAGON DRESSING 33.95

SIDE DISHES

PARSLEY BUTTERED STEAMED POTATOES 5.95
FRENCH FRIES 5.95
KALE SPROUT LOLLIPOPS (A LA CARTE ONLY) 6.95
VEGETABLE DU JOUR 9.45
RICE PILAF 5.95
CREAMED SPINACH (A LA CARTE ONLY) 6.25

RAW BAR

7.95 *OYSTERS
17.95 GCOB BLUEPOINT (COPPS ISLAND, CT)
14.95 AGATE GEM (WASHINGTON ST)
16.95 BELON WILD (MAINE)
26.95 CAPE MAY SALTS (NEW JERSEY)
COTUIT (MASSACHUSETTS)
14.95 CUTTYHUNK (MASSACHUSETTS)
14.25 EAST END (LONG ISLAND, NY)
14.25 FALMOUTH (MASSACHUSETTS)
16.95 FANNY BAY (BRITISH COLUMBIA)
HAMA HAMA (WASHINGTON ST)
16.25 ISLAND CREEK (MASSACHUSETTS)
22.25 KUMAMOTO (OREGON)
16.95 MALPEQUE (PRINCE EDWARD ISLAND)
20.75 MARTHA'S VINEYARD (MASSACHUSETTS)
NONE SUCH (MAINE)
11.45 OYSTERPONDS (LONG ISLAND, NY)
14.45 PECONIC GOLD (LONG ISLAND, NY)
PEMAQUID (MAINE) XL 3.95
18.45 TOTTEN INLET (WASHINGTON ST)
TOTTEN INLET VIRGINICA (WASHINGTON ST)
WATCH HILL (RHODE ISLAND)
17.95 WELLFLEET (MASSACHUSETTS)
WIDOWS HOLE (LONG ISLAND, NY)
8.95 YAQUINA (OREGON)

25.95 *CLAMS: (LONG ISLAND SOUND)
17.95 LITTLENECK 2.25 TOP NECK 2.25
CHERRYSTONE 2.25

*SHELLFISH PLATTER

MEDLEY OF SHELLFISH - 8 OYSTERS,
2 CLAMS, 2 SHRIMP, 3 N.Z. MUSSELS 37.15
with 1/2 LOBSTER 53.65
with WHOLE LOBSTER 70.15

SHRIMP & SCALLOPS & CRAB

GRILLED SHRIMP with GARLIC HERB BUTTER AND COCONUT RICE 31.95
GRILLED MAINE EXTRA LARGE SEA SCALLOPS with GARLIC HERB BUTTER 38.95
PENNE PASTA with NEW BEDFORD SEA SCALLOPS, FLORIDA ROCK SHRIMP, BUTTERNUT SQUASH, GREEN PEAS, ARTICHOKEs and SAFFRON WHITE WINE SAUCE 32.95
FLORIDA STONE CRAB CLAWS, MUSTARD MAYONNAISE (1ST OF THE SEASON) 65.95
JUMBO LUMP MARYLAND CRAB CAKES with SPICY RED SAUCE and FRENCH FRIES 31.95

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

JUMBO SHRIMP SALAD OVER MESCLUN GREENS with SPICY PESTO-WHITE BALSAMIC VINAIGRETTE, ROASTED BEETS, ENOKI MUSHROOMS and TOASTED COCONUT-CASHEWS 32.95
JUMBO LUMP MARYLAND CRAB CAKES with SPICY RED SAUCE and FRENCH FRIES 31.95
BROILED KEY LARGO MAHI-MAHI FILET with BLACK GARLIC-CHIVE BEURRE BLANC, SAUTEED SPINACH with MIXED MUSHROOMS and RICE PILAF 32.95
PENNE PASTA with NEW BEDFORD SEA SCALLOPS, FLORIDA ROCK SHRIMP, BUTTERNUT SQUASH, GREEN PEAS, ARTICHOKEs and SAFFRON WHITE WINE SAUCE 32.95
ANCHO-ESPRESSO RUBBED and GRILLED MONKFISH FILET over GARLIC MASHED POTATOES with BABY KALE SPROUTS LOLLI POPS and ROASTED CORN-MUSHROOM WINE SAUCE 32.95

TODAY'S CATCH

SERVED WITH VEGETABLES AND STEAMED POTATO
(EXCEPT TODAY'S SPECIALS IN BOLD)

2.85 ARCTIC CHAR FILET, BROILED 31.95
3.85 BLACK COD (SABLEFISH) FILET, PAN FRIED 39.95
3.95 BLUEFISH FILET, BROILED 28.95
3.15 BRANZINO (GREEK) FILET, GRILLED, LEMON, CAPERS, EXTRA VIRGIN OLIVE OIL 33.95
3.35 CATFISH FILET, CAJUN GRILLED, SALSA 28.95
3.25 COD (SKREI) FILET, BROILED 31.95
3.35 DOVER SOLE, WHOLE, SAUTEED, MEUNIERE 42.95
3.35 FLOUNDER, WHOLE, BROILED 29.95
3.75 GROUPER, RED FILET, CAJUN GRILLED, SALSA 35.95
3.75 HALIBUT FILET, BROILED 38.95
3.95 LEMON SOLE FILET, BROILED OR PAN FRIED 35.95
3.05 **MAHI MAHI FILET, BROILED, BLACK GARLIC-CHIVE BEURRE BLANC 32.95**
3.75 **MONKFISH (LOTTE) FILET, ANCHO-ESPRESSO GRILLED, ROASTED CORN-MUSHROOM SAUCE 32.95**
3.05 *OCEAN TROUT (SCOTTISH) FILET, (MED), PAN SEARED, BEARNAISE 33.95
3.75 RAINBOW TROUT, WHOLE BONELESS, PAN FRIED, GRENBOLOISE 28.95
3.95 REDFISH (DRUM) FILET, BLACKENED, SALSA 31.95
3.25 RED SNAPPER FILET, BROILED 35.95
3.25 SALMON, FARMED (NORWEGIAN) FILET, BROILED, HOLLANDAISE 31.95
*SALMON, KING FARMED (NEW ZEALAND) FILET, (MED), PAN SEARED, BEARNAISE 34.95
SEA BASS, BLACK FILET, BROILED 35.95
3.25 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 26.95
OLD FASHIONED FISH-N-CHIPS with FRENCH FRIES 28.95

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) 19.95

NON-SEAFOOD

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

HOMEMADE DESSERTS

HAZLENUT CHOCOLATE BAR with OREO COOKIE CRUST 9.95
APPLE DUMPLING with CREME ANGLAISE 8.95
PUMPKIN VELVET CAKE with CREAM CHEESE FROSTING 8.95
CHOCOLATE MOUSSE 7.50
RICE PUDDING 5.95
CREME CARAMEL 6.95
VERY FRESH FRUIT SALAD 7.45
FLORIDA KEY LIME PIE 8.25
NEW YORK CHEESECAKE 8.50
STRAWBERRY-RHUBARB SORBET 6.95
PISTACHIO 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