

S & P



OYSTER Co.

M Y S T I C



Fresh Beginnings

Premium Blue Point Oysters (minimum of three)	each	\$2.50
Specialty Oysters		PTM
Fried Oysters 8 oz. served over a creamy horseradish sauce		\$13.95
Spicy Mediterranean Calamari deep fried, then tossed with sautéed Kalamata olives, sun dried tomatoes, artichokes and spicy pepper rings		\$11.75
Seafood Stuffed Potato Skins lobster, shrimp & crab in a special sauce, topped with Swiss cheese and scallions		\$10.95
Warm Spinach and Artichoke Dip with our own flat bread chips		\$9.25
Prince Edward Island Mussels sautéed with leeks, white burgundy and garlic		\$10.95
Yellowfin Tuna encrusted with black and white sesame seeds tossed with jicama, avocado, cilantro, lime and roasted Poblano peppers over crispy tri-colored tortilla strips		\$13.75
Wood Grilled Proscuitto Wrapped Sea Scallops served over a sautéed spinach, capers and shallots		\$12.25
Seafood Crepe shrimp, crab and lobster with a Madiera shallot cream sauce		\$10.95
Lobster Salad with Fresh Tarragon over avocado salsa with a balsamic reduction		\$12.95
Jumbo Shrimp wood grilled or steamed with your choice of remoulade or a unique cocktail sauce (minimum of three)	each	\$2.95
Deep Fried Poblano Pepper stuffed with crab, shrimp, lobster, leeks and cream cheese served over a red and green sauce		\$9.95

Soups

Lobster Bisque	cup	\$6.50	bowl	\$8.95
New England Clam Chowder	cup	\$4.75	bowl	\$5.95
Seafood White Bean Chili served with our own corn tortilla chips			crock	\$8.95
Oyster Stew			bowl	\$8.95





Lunch Selections served until 4:00 PM

Baked Stuffed Sole topped with a creamy lobster sauce served with mashed potatoes and vegetables	\$13.95
Seafood Ambrosia shrimp, Stonington sea scallops, crab and Native cod topped with seafood stuffing served with mashed potatoes and vegetables	\$14.95
Caribbean Chicken and Shrimp Salad wood grilled with Island spices and topped with a fresh pineapple salsa	\$14.50
Wood Grilled Vegetable Salad asparagus, eggplant, portabella mushroom, red pepper and Spanish onions served over mixed greens with a roasted shallot vinaigrette sprinkled with feta cheese	\$11.25
Broiled Seafood Platter shrimp, Stonington sea scallops, and stuffed sole drizzled with lobster sauce served with rosemary red potatoes and vegetable	\$16.95
Lobster Salad Roll served the New England way; on a hotdog roll and lightly tossed with mayonnaise, celery and black pepper	\$17.95
Warm Lobster Roll 5 oz. of lobster sautéed with butter	\$17.95
Oyster Grinder sautéed with tri-colored peppers, onions, garlic and fresh basil topped with Gorgonzola cheese	\$13.99
California Vegetable Burger topped with Swiss cheese, tomato, avocado and micro mix	\$8.50
Wood Grilled Portabella Mushroom Sandwich topped with baby spinach, roasted red peppers and Swiss cheese in gyro bread	\$8.95
Applewood Bacon Cheddar Burger Certified Angus Beef stacked on a wood grilled Spanish onion with Vermont white cheddar	\$9.75
Chicken Cobb Wrap a soft flour tortilla filled with wood grilled chicken, crumbled bacon, plum tomatoes, chopped romaine lettuce, red onion and a creamy avocado bleu cheese sauce	\$9.25
Pulled Pork Tenderloin Sandwich in a spicy BBQ style sauce topped with fried onion straws	\$9.50

All sandwiches are served with your choice of a medley of natural gourmet chips or jicama, carrot and roasted Poblano pepper slaw.

If you prefer potato salad or french fries instead, add \$1.75





Fish & Shellfish served all day

Seafood Ambrosia shrimp, Stonington sea scallops, crab and cod topped with seafood stuffing served with mashed potatoes and vegetables	\$23.95
North Atlantic Salmon farm raised, wood grilled topped with a lemon dill caper sauce served with grilled asparagus and spring vegetable polenta	\$21.50
Yellowfin Tuna wood grilled and brushed with a miso sesame ginger sauce served over a yucca croquette with julienne vegetables	\$24.95
Sicilian Swordfish wood grilled, then baked with capers, scallions, basil, garlic and plum tomatoes served with Basmati rice, asparagus and carrots	\$23.99
Baked Stuffed Sole topped with a creamy lobster sauce served with mashed potatoes and vegetables	\$22.50
Blackened Seasoned Tilapia topped with pineapple salsa, placed on a bed of sautéed fresh spinach and served with Basmati rice	\$18.95
Fresh Native Cod broiled with seasoned panko served with wood grilled asparagus and mashed potatoes	\$15.95
Broiled Seafood Platter shrimp, Stonington sea scallops and stuffed sole drizzled with lobster sauce served with rosemary red potatoes and vegetables	\$23.95
Whole Lobster Dinner one and one quarter pounds served with mashed potatoes and vegetables	\$28.99
Alaskan King Crab Legs one and one quarter pounds served with rosemary red potatoes and vegetables	\$32.95
Fisherman's Platter deep fried shrimp, cod and Stonington sea scallops served with french fries and a jicama, carrot and roasted Poblano pepper slaw	\$23.95
Traditional Fish & Chips served with a jicama, carrot and roasted Poblano pepper slaw	\$14.95





Pastas served all day

Cajun Shrimp Alfredo tossed with Linguini, finished with scallions	\$20.99
Whole Wheat Linguini with spinach, scallions, sweet peppers, plum tomatoes and artichokes in a light cream sauce finished with Goat cheese	\$15.95
Penne Rigate jumbo Black Tiger shrimp, calamari and a classic Italian sausage from Bruno's market with vegetable al forno in a spicy marinara sauce	\$23.95
Pan Seared Stonington Sea Scallops with pancetta, oven roasted tomatoes and shallots in a lemon tarragon cream sauce tossed with Tagliatelle pasta	\$24.95
Lobster Alfredo one half pound of lobster tossed with Linguini	\$29.50

Beef, Chicken & Pork served all day

We are proud to serve only Certified Angus Beef

14 oz. NY Strip with chipotle bourbon glaze topped with sweet potato spirals and garlic chips served with mashed potatoes and vegetables	\$31.95
8 oz. Rib Eye Steak with a chili rub topped with spicy onion rings and Pico de Gallo served with rosemary red potatoes	\$19.95
Tenderloin Tips and Portabella Mushroom both wood grilled, topped with Gorgonzola cheese and scallions, served with mashed potatoes and green beans	\$19.25
Pork Tenderloin Medallions wood grilled with a rustic rub and apple and rosemary glaze served with mashed potatoes and vegetables	\$18.95
Ten Spice Wood Grilled Chicken with a red and green sauce topped with an avocado relish and served with Basmati rice	\$17.99
two jumbo shrimp and chicken	\$19.99
S & P's Chicken Marsala a traditional sauce with a unique twist, served over mashed potatoes	\$18.95





Children's Menu for children 8 and under

Fish & Chips hand breaded cod bites	\$8.99
Fried Shrimp Dinner served with french fries	\$9.95
Penne with Pecorino Romano cheese tossed with a little butter	\$7.99
Grilled Chicken Dinner wood grilled breast of chicken with mashed potatoes and vegetables	\$8.99
Chicken Tenders Dinner with a BBQ dipping sauce, served with french fries	\$7.99
Cheeseburger Certified Angus Beef served with Vermont cheddar and french fries	\$8.50

Take a bit of S & P home with you!

S & P Crayon Glass	\$3.00
S & P Pint Glass	\$5.00
S & P T-shirt	\$20.00
S & P Polo Shirt	\$28.00
S & P Hat	\$18.00

S & P Information

- Gift Certificates are available on our website.
- An \$8.00 plate charge applies to any split entrees.
- "Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illnesses."
- An 18% gratuity is added to parties of 8 or more.
- The best view in Mystic is available for your special occasion or business function.
- Our menu items and prices are subject to change.
- No cell phones, please respect our other guests.
- **Subscribe on our website to receive special offers.**

Visit us at
www.sp-oyster.com
Check out our live webcam!





On The Lighter Side

Lobster Quiche with asparagus, sautéed leeks, sun dried tomatoes and Pecorino Romano cheese served with mesclun greens tossed with radishes and a passion fruit cilantro vinaigrette	\$15.95
Surf and Turf 6 oz. strip steak and two jumbo shrimp wood grilled with a spicy pimenton rub topped with fried shallots, served with rosemary red potatoes finished with a red wine balsamic reduction	\$20.95
Petite Filet Mignon 5 oz. crowned with a port wine dijon sauce served over Gorgonzola polenta with vegetables	\$19.25
Mixed Grill Sampler jumbo shrimp, Stonington sea scallops & Yellowfin tuna served over spring vegetable polenta with a roasted garlic lime sauce	\$19.95
Lobster Tacos two wood grilled corn tortillas filled with fresh lobster sautéed with Pico de Gallo topped with Cotija cheese and créma, served over Salsa Verde	\$17.50
Chicken Tuscany wood grilled chicken tossed with pesto sauce, broccoli, artichokes and Penne finished with chopped tomatoes and Feta cheese	\$14.95
Black Tiger Shrimp, Lemon & Parmesan with asparagus and Whole Wheat Linguini	\$15.50
S & P's Seafood Pasta shrimp, Stonington sea scallops, calamari and mussels tossed with fresh basil and Tagliatelle pasta in a white wine garlic sauce	\$17.99
Mini Bouillabaisse Chef White's rendition of a French classic	\$19.95

Salads

Mesclun Salad tossed with Colombian Queso fresco, radishes and a passion fruit cilantro vinaigrette finished with tortilla strips	\$6.95
S & P's House Salad mixed greens with mandarin oranges, almond slices, raisins, tomatoes, red onion and Gorgonzola cheese, tossed with a House vinaigrette	\$8.25
Baby Spinach and Wood Grilled Apples with sunflower seeds, dried cranberries and Goat cheese finished with Apple Cranberry vinaigrette	\$7.95
Caesar Salad with Anchovies served with wood grilled pita bread	\$8.50

Top one of our salads with wood grilled:
Chicken \$6.00, Shrimp \$8.00, Yellowfin Tuna \$10.00
Pan seared Stonington Sea Scallops \$10.00

