

# S&P

## OYSTER

*Restaurant and Bar*

### LUNCH

#### CHILLED APPETIZERS

<b>Oysters on the Half</b>	PTM	<b>Yellowfin Tuna Crudo</b>	16
<b>Jumbo Shrimp Cocktail</b>	3.50	<i>toasted sesame seeds, kumquats, scallions, ginger, crispy wontons</i>	
<b>Little Necks 6</b>	12	<b>Lobster Tarragon</b>	17
<b>Jumbo Lump Crab</b>	21	<i>fresh tarragon, avocado salsa</i>	
<i>toast points</i>		<b>Sea Scallop Ceviche</b>	14
<b>Seafood Tower</b>	49	<i>plantain &amp; lavosh chips</i>	
<i>6 oysters, 4 little necks, 5 jumbo shrimp, sea scallop ceviche</i>		<b>Gravlax</b>	13
		<i>cold citrus nage, sunflower seeds, watercress cucumber salad</i>	

#### HOT APPETIZERS

<b>Seafood Crepe</b>	15	<b>Seafood Stuffed Potato Skins</b>	14
<i>lobster, shrimp, crab, madeira cream sauce</i>		<b>Tomato Basil Mussels</b>	13
<b>Fried Oysters</b>	16	<i>white wine, garlic, butter, clam broth, garlic toast</i>	
<i>creamy horseradish sauce</i>		<b>Prosciutto Wrapped Sea Scallops</b>	14
<b>Clams Casino</b>	12	<i>yuzu edamame purée &amp; micro mix</i>	
<b>Oysters Rockefeller</b>	12	<b>Spinach &amp; Artichoke Dip</b>	12
<b>Butterfly Shrimp Corn Tamale</b>	11	<b>Spicy Mediterranean Calamari</b>	13
<i>roasted garlic cream sauce</i>		<i>deep fried, spicy pepper rings, artichoke hearts, kalamata olives, sun-dried tomatoes</i>	
<b>Lobster Blue Corn Fritters</b>	16	<b>Pecorino Polenta Fries</b>	9
<i>roasted corn poblano salsa</i>		<i>Lalonde &amp; mustard aioli dipping sauces</i>	

#### SOUPS

<b>New England Clam Chowder</b>	8 / 10	<b>Oyster Stew</b>	11
<b>Soup du Jour</b>	PTM	<b>Seafood White Bean Chili</b>	13

#### SALADS

<b>Garden</b>	7
<i>artisan greens, cucumbers, tomatoes, carrots, lemon vinaigrette</i>	
<b>Wedge</b>	11
<i>aji amarillo blue cheese dressing, radishes, crispy prosciutto, croutons</i>	
<b>Rocket</b>	10
<i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave white balsamic vinaigrette</i>	

#### SALAD ENHANCERS

##### Wood Grilled

Jumbo Shrimp 3	10
5oz Chicken	7
5oz Faroe Island Salmon	11
4oz Yellowfin Tuna	14
Pan Seared Sea Scallops	14

# LUNCH

<b>Fried Oyster Taquitos</b> <i>breaded, blue corn flour, yellow corn taquitos, remoulade, citrus slaw, yuca fries</i>	16	<b>Seafood Ambrosia</b> <i>shrimp, sea scallops, crab, dayboat cod, seafood stuffing, seasonal vegetables</i>	19
<b>Ground Steak Burger</b> <i>wood grilled, Vermont white cheddar, sigsig sauce, lettuce, tomato, french fries</i>	14	<b>Seafood Regate</b> <i>sea scallops, shrimp, calamari, Bruno's Italian sausage, garganelli pasta</i>	24
<b>Wood Grilled Portabella Sandwich</b> <i>baby spinach, roasted red peppers, swiss cheese, garden salad</i>	12	<b>Seafood Paella</b> <i>monkfish, shrimp, mussels, spanish chorizo, Bomba rice</i>	22
<b>Pulled Pork</b> <i>spicy bbq style sauce, slaw, onion rings</i>	13	<b>Jumbo Shrimp Scampi Risotto</b> <i>roasted seasonal squash, pecorino romano cheese</i>	19
<b>Vegetable Tamale</b> <i>eggplant, black bean, yellow squash, red pepper, onion, butternut squash, pecorino cheese, quinoa corn tamale</i>	14	<b>Fish Tacos</b> <i>New England cod, guacamole, pico de gallo, mango cucumber slaw, flour tortillas, tomatillo, guajillo crema, yuca fries</i>	17
<b>Wood Grilled Chicken Wrap</b> <i>lavash bread, spinach, sundried tomato, goat cheese, sweet potato fries</i>	13	<b>Wood Grilled Salmon &amp; Jumbo Shrimp</b> <i>creamy lemon caper dill sauce, farro &amp; tri-colored quinoa, roasted butternut squash, kale</i>	22
<b>Lobster Grilled Cheese</b> <i>tomato, avocado, fontina cheese, french fries</i>	21	<b>Wood Grilled Vegetable Salad</b> <i>asparagus, yellow squash, portabella mushroom, eggplant, red pepper, onions, feta cheese, mixed greens, roasted shallot vinaigrette</i>	14
<b>Hot &amp; Crunchy Monkfish Bowl</b> <i>chipotle tartar sauce, french fries, slaw</i>	17	<b>Spicy Shrimp &amp; Grits</b> <i>Mexican chorizo, vegetable al forno, pepperjack</i>	15

*Thank you to our local fishermen & farmers who dedicate their livelihood providing the highest quality seafood, meats and produce.*

JEREMY SOCHA  
*General Manager*

EDGAR COBENA  
*Executive Chef*

JUAN ALVARADO  
*Sous Chef*