

S&P OYSTER

Restaurant and Bar

GLUTEN-FREE APPETIZERS

Oysters on the Half <i>1/2 dozen, cocktail, mignonette</i>	21
Colossal Shrimp Cocktail, each	4
Little Necks 6	13 ^s
Spinach & Artichoke Dip <i>blue corn chips</i>	16
Tomato Basil Mussels <i>white wine, garlic, butter</i>	17
Yellowfin Tuna Guacamole <i>blue corn chips</i>	21
Pan Seared Scallops <i>citrus ginger sauce, rice noodles</i>	21
Yellowfin Spicy Tuna Poke <i>avocado, Korean chili aioli, nori, pickled bunapi mushrooms, sesame</i>	21

SALADS & BREAD

Garden Salad <i>artisan greens, tomatoes, red onions, carrots, cucumbers, celery, honey balsamic vinaigrette</i>	10
Spinach Salad <i>strawberries, dried cranberries, butternut squash, pecans, goat cheese, agave balsamic vinaigrette</i>	13
Blue Corn Gluten-Free Muffin	1 ^s

GLUTEN-FREE ENTRÉES

Dayboat Cod Loin <i>pan seared, Mediterranean salsa, wilted spinach, whipped potatoes</i>	32
Cast Iron Faroe Island Salmon <i>tri-colored quinoa risotto, squash noodles, parsley gremolata</i>	34
Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	29
Pan Seared Sea Scallops <i>shallots, sun-dried tomatoes, artichokes, spinach, black truffle oil, jasmine rice</i>	35
Sesame Encrusted Yellowfin Tuna <i>tamari ginger sauce, shiitake mushroom, carrots, snow peas, radish sprouts, jasmine rice</i>	36
Chicken Yucatan <i>oven roasted spicy chicken, black bean & corn risotto, guacamole</i>	27
Pork Tenderloin <i>ancho blackberry sauce, butternut squash purée, spinach & red pepper</i>	29
Cast Iron Filet Mignon 6oz <i>haricot verts, marble mashed potatoes, chimichurri</i>	42

VEGAN ENTRÉES

Tri-Colored Quinoa <i>lemon tarragon, shallots, seacoast mushrooms, spinach, chickpeas, cherry tomatoes, carrots</i>	20
Vegetable Polenta <i>roasted wild mushrooms, shallots, cherry tomatoes, asparagus, butternut squash, baby arugula</i>	21
Vegan Vegetable Burger <i>tzatziki sauce, avocado, radish sprouts, homemade pita bread, side salad</i>	17
Wild Mushroom Bolognese <i>cremini & portabella mushrooms, garganelli pasta, savory tomato herb broth</i>	24
Japchae Vegetables <i>rice noodles, red bell pepper, carrots, spinach, tamari sauce</i>	24
Vegan Steamed Bao Buns <i>spicy seacoast mushrooms, carrots, cucumber, sesame seeds, pickled onions</i>	15

ADDITIONS

Oven Roasted Asparagus	10
Black Bean & Corn Salsa	5
Vegetable du Jour	6

Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne illness.