

S&P OYSTER

Restaurant and Bar

LUNCHEON MENU

available until 4pm

CHILLED APPETIZERS

Oysters on the Half	PTM	Gravlax	13
Little Necks 6	12	<i>cold citrus nage, sunflower seeds</i>	
Jumbo Shrimp Cocktail	3 ⁵⁰	Sea Scallop Ceviche	14
Tuna Tartare	16	<i>sweet potato, canchitas</i>	
<i>kumquat, cucumber, crispy wontons</i>		Raw Bar Sampler	42
Shrimp & Avocado Ceviche	13	<i>6 oysters, 4 little necks,</i>	
<i>lime, tequila, jalapeño</i>		<i>5 jumbo shrimp</i>	
		<i>cocktail, mignonette</i>	

HOT APPETIZERS

Lamb Chops	15	Sweet Curry Mussels	13
<i>eggplant purée, jalapeño sauce, kohlrabi pickles</i>		<i>garlic bread</i>	
Clams Casino	12	Prosciutto Wrapped Sea Scallops	14
Oyster Rockefeller	12	<i>charred corn & piquillo pepper relish</i>	
Thai Calamari	13	Fried Oysters	16
<i>sesame & scallions</i>		Spinach & Artichoke Dip	12
Crispy Polenta Fries	9	Jump Lump Crab & Corn Fritters	14
<i>trapanese pesto</i>			

SOUPS

New England Clam Chowder	8/10	Roasted Butternut Squash	8
Traditional Gazpacho	8	<i>roasted sunflower seeds, rosemary</i>	
		Oyster Stew	11

SALADS

Garden Salad	8	Rocket Salad	11
<i>artisan greens, tomatoes, carrots, cucumber,</i>		<i>arugula, red grapes, jicama, avocado, goat cheese,</i>	
<i>lemon vinaigrette</i>		<i>toasted pecans, agave white balsamic vinaigrette</i>	

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ENTRÉES

Wood Grilled Swordfish 6 oz. <i>roasted poblano sauce, mango pineapple salsa, jasmine rice</i>	23	Wood Grilled Seafood Trio <i>jumbo shrimp, sea scallops, 6 oz. swordfish, citrus beurre blanc, purple mashed, broccolini</i>	36
Seafood Paella <i>monkfish, shrimp, mussels, spanish chorizo, Bomba rice</i>	24	Filet Mignon 5oz <i>crispy onions, bleu cheese, poblano, twice baked potato</i>	28
Roasted Vegetable Polenta <i>roasted wild mushrooms, shallots, fennel, cherry tomatoes, asparagus, butternut squash, baby arugula</i>	14	Pork Tenderloin <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>	24
Jumbo Lump Crab Salad <i>artisan greens, avocado, bacon, mango, cherry tomatoes, creamy lemon vinaigrette</i>	23	Seafood Regate <i>shrimp, sea scallops, calamari, Bruno's italian sausage, rigatoni</i>	24
Dayboat Cod Loin Francaise 6 oz. <i>celery root purée, baby parsnips, tomato, mustard greens</i>	21	Hot & Crunchy Monkfish Bowl <i>jalapeño corn tartar, french fries, slaw</i>	18
		Faroe Island Salmon 8 oz. <i>honey lime sriracha, sea coast shiitake mushrooms, carrots, snow peas, black rice corn tamale</i>	27

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

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