

S&P OYSTER

Restaurant and Bar

GLUTEN-FREE MENU

served all day

APPETIZERS

Oysters on the Half	PTM	Jumbo Lump Crab	21
Little Necks 6	12	Tomato Basil Mussels	13
Jumbo Shrimp Cocktail	3.50	white wine, butter, garlic, clam broth	
Lobster Tarragon	17	Sea Scallop Ceviche	14
<i>fresh tarragon, avocado salsa</i>			

SALADS

Garden Salad	7	Wedge Salad	11
<i>artisan greens, carrots, cucumbers, tomatoes, lemon vinaigrette</i>		<i>aji amarillo blue cheese dressing</i>	
Roasted Vegetable Salad	14	Rocket Salad	10
<i>seasonal vegetables, roasted shallot vinaigrette, feta cheese</i>		<i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave white balsamic vinaigrette</i>	

ENTRÉES

Dayboat Cod Loin	26	Chicken Vegetable Bowl	23
<i>lemon butter pan sauce, wilted spinach shallots, radicchio, cannellini beans, whipped potatoes</i>		<i>kale, Seacoast mushrooms, onion, peppers, broccoli rabe, carrots, canilla rice, lemon tarragon</i>	
Faroe Island Salmon	27	Pork Tenderloin	24
<i>black rice corn tamale, Seacoast shiitake mushrooms, snow peas, carrots</i>		<i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>	
Jumbo Shrimp Scampi Risotto	25	Filet Mignon 5oz / 8oz	27 / 42
<i>roasted seasonal squash</i>		<i>pan roasted, roasted broccoli rabe, poblano pepperjack, twice baked potato</i>	
Pan Seared Sea Scallop	28	Bouillabaisse	30
<i>Yuzu edamame purée, canilla rice</i>		<i>mussels, shrimp, calamari, salmon, swordfish, tuna, savory tomato stew</i>	

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