

# S&P OYSTER

*Restaurant and Bar*

## DINNER

### CHILLED APPETIZERS

<b>Jumbo Shrimp Cocktail</b>	4	<b>Lobster Tarragon</b>	18
<b>Little Necks 6</b>	12	<i>avocado salsa</i>	
<b>Jumbo Lump Crab</b>	21	<b>Yellowfin Tuna Tartare</b>	17
<i>toast points</i>		<i>kumquats, cucumbers, scallions,</i>	
<b>Raw Bar Sampler</b>	45	<i>ginger, crispy wontons</i>	
<i>6 oysters, 4 little necks, 5 jumbo shrimp,</i>		<b>Shrimp &amp; Scallop Ceviche</b>	13
<i>cocktail, mignonette</i>		<i>plantain &amp; lavosh chips</i>	

**Oysters on the Half** 18  
*1/2 dozen, cocktail sauce, mignonette*

### HOT APPETIZERS

<b>Seafood Crêpe</b>	15	<b>Tomato Basil Mussels</b>	13
<i>lobster, shrimp, crab, madeira cream sauce</i>		<i>white wine, garlic, butter, garlic toast</i>	
<b>Pecorino Romano Polenta Fries</b>	9	<b>Prosciutto Wrapped Sea Scallops</b>	14
<i>LaLonde sauce, mustard aioli</i>		<i>wood grilled, cilantro sauce,</i>	
<b>Fried Oysters</b>	18	<i>piquillo pepper &amp; jicama salsa, charred corn</i>	
<i>creamy horseradish sauce</i>		<b>Spinach &amp; Artichoke Dip</b>	12
<b>Clams Casino</b>	12	<b>Spicy Mediterranean Calamari</b>	14
<b>Oysters Rockefeller</b>	13	<i>deep fried spicy pepper rings, artichoke hearts,</i>	
<b>Seafood Stuffed Potato Skins</b>	15	<i>Kalamata olives, sun-dried tomatoes</i>	
		<b>Lobster Blue Corn Fritters</b>	16
		<i>roasted corn poblano salsa, lemon aioli</i>	

### SOUPS

<b>New England Clam Chowder</b>	8 / 10	<b>Oyster Stew</b>	13
<b>Traditional Gazpacho</b>	8		

### SALADS

<b>Garden</b>	8
<i>artisan greens, cucumbers, tomatoes, carrots,</i>	
<i>celery, red onion, honey balsamic vinaigrette</i>	
<b>Kale</b>	12
<i>cucumbers, watermelon, yellow pepper, feta cheese,</i>	
<i>Kalamata olives, crispy wontons, citrus basil vinaigrette</i>	
<b>Rocket</b>	12
<i>arugula, red grapes, jicama, avocado, goat cheese,</i>	
<i>toasted pecans, agave white balsamic vinaigrette</i>	

### BREAD

<b>Warm Focaccia</b>	1.50 / Person
<i>rosemary, garlic balsamic infused olive oil</i>	

### SALAD ENHANCERS

#### Wood Grilled

<b>3 Jumbo Shrimp</b>	12
<b>5oz Chicken</b>	7
<b>5oz Faroe Island Salmon</b>	13
<b>5oz Swordfish</b>	14
<b>4oz Yellowfin Tuna</b>	15

<b>Pan Seared Sea Scallops</b>	14
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# DINNER

<b>Yellowfin Tuna Tataki</b> <i>sesame seed encrusted, chilled soba noodles, miso soy ginger sauce</i>	32	<b>Pan Seared Scallop Pasta</b> <i>pancetta, roasted tomatoes, shallots, lemon tarragon cream sauce, fettuccine</i>	29
<b>Faroe Island Salmon</b> <i>honey sriracha, black rice corn tamale, Seacoast shiitake mushrooms, snow peas, carrots</i>	28	<b>Chicken Vegetable Bowl</b> <i>pan roasted spicy chicken, jasmine rice, black bean &amp; corn salsa, guacamole, sour cream, plantain chips</i>	24
<b>Swordfish</b> <i>pineapple mango salsa, lime poblano sauce, jasmine rice</i>	29	<b>Lobster Alfredo</b> <i>½ lb hand shucked tail &amp; claw meat pecorino romano, linguini, garlic bread</i>	38
<b>Halibut</b> <i>hominy guajillo purée, avocado salsa, wood grilled asparagus</i>	32	<b>Jumbo Shrimp Scampi Risotto</b> <i>roasted seasonal squash, pecorino romano cheese</i>	26
<b>Dayboat Cod Loin</b> <i>lemon butter pan sauce, wilted spinach, shallots, radicchio, parsley gremolata, whipped potatoes</i>	27	<b>Pork Tenderloin</b> <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>	25
<b>S&amp;P Seafood Pasta</b> <i>shrimp, sea scallops, calamari, mussels, fettuccine, white wine garlic sauce, freshly chopped herbs</i>	29	<p>HAND-CUT CREEKSTONE FARM STEAKS</p> <p><b>Filet Mignon</b> 5oz/8oz 28/45 <i>ancho coffee rub, steak sauce, pecorino romano polenta fries, haricot verts</i></p> <p><b>NY Strip</b> 42 <i>12oz chipotle bourbon glaze, street corn on the cob, pepperjack poblano twice baked potato</i></p> <p><b>Surf n' Turf</b> 5oz/8oz 52/69 <i>filet mignon, jumbo shrimp, sea scallops, ancho coffee rub, steak sauce, pepperjack poblano twice baked potato, haricot verts</i></p>	
<b>Seafood Paella</b> <i>monkfish, shrimp, mussels, Spanish chorizo, Bomba rice</i>	32		
<b>Bouillabaise</b> <i>salmon, cod, tuna, mussels, shrimp, calamari, savory tomato stew</i>	30		

## ADDITIONS & SIDES

<b>Roasted Vegetable Risotto</b>	10	<b>Wood Grilled Asparagus</b>	8
<b>Pecorino Romano Polenta Fries</b>	5	<b>Jasmine Rice</b>	6
<b>Black Rice Corn Tamale</b>	6	<b>Street Corn on the Cob</b>	8

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

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