

# S&P OYSTER

*Restaurant and Bar*

## GLUTEN-FREE MENU

served all day

### APPETIZERS

|  |    |  |    |
|--|----|--|----|
| <b>Oysters on the Half</b><br><i>1/2 dozen, cocktail sauce, mignonette</i> | 18 | <b>Jumbo Shrimp Cocktail</b>   | 4  |
| <b>Little Necks 6</b>  | 12 | <b>Jumbo Lump Crab</b>   | 21 |
| <b>Lobster Tarragon</b><br><i>fresh tarragon, avocado salsa</i>            | 18 | <b>Tomato Basil Mussels</b><br><i>white wine, butter, garlic</i>             | 13 |
| <b>Spinach &amp; Artichoke Dip</b><br><i>blue corn chips</i>               | 12 | <b>Shrimp &amp; Scallop Ceviche</b><br><i>blue corn chips, rocoto pepper</i> | 13 |

### SALADS

|   |    |   |    |
|---|----|---|----|
| <b>Garden Salad</b><br><i>artisan greens, cucumbers, tomatoes, carrots, celery, red onion, honey balsamic vinaigrette</i> | 8  | <b>Rocket Salad</b><br><i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave white balsamic vinaigrette</i> | 12 |
| <b>Kale Salad</b><br><i>cucumbers, watermelon, yellow pepper, feta cheese, Kalamata olives, citrus basil vinaigrette</i>  | 12 | <b>Blue Corn Gluten-Free Muffin</b>   | 1  |

### ENTRÉES

|  |    |   |         |
|--|----|---|---------|
| <b>Dayboat Cod Loin</b><br><i>lemon butter pan sauce, wilted spinach, shallots, radicchio, parsley gremolata, whipped potatoes</i> | 27 | <b>Chicken Vegetable Bowl</b><br><i>pan roasted spicy chicken, jasmine rice, black bean &amp; corn salsa, guacamole, sour cream</i> | 24      |
| <b>Cast Iron Faroe Island Salmon</b><br><i>black rice &amp; corn tamal, Seacoast wild mushrooms, snow peas &amp; carrots</i>       | 28 | <b>Pork Tenderloin</b><br><i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>                                | 25      |
| <b>Jumbo Shrimp Scampi Risotto</b><br><i>roasted seasonal squash</i>   | 26 | <b>Filet Mignon 5oz / 8oz</b><br><i>pan roasted, Haricut verts, poblano pepperjack, twice baked potato</i>                          | 28 / 45 |
| <b>Pan Seared Sea Scallops</b><br><i>charred corn, piquillo pepper &amp; jicama salsa, jasmine rice, cilantro sauce</i>            | 29 | <b>Halibut</b><br><i>hominy guajillo purée, asparagus, avocado salsa</i>  | 32      |
| <b>Swordfish</b><br><i>pineapple mango salsa, lime poblano sauce, jasmine rice</i>   | 29 | <b>Seafood Paella</b><br><i>monkfish, shrimp, mussels, Spanish chorizo, Bomba rice</i>  | 32      |

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