

S&P OYSTER

Restaurant and Bar

GLUTEN-FREE MENU

served all day

APPETIZERS

Oysters on the Half <i>1/2 dozen, cocktail sauce, mignonette</i>	18	Baked Mystic Oysters <i>smoked red chili & bourbon butter</i>	13
Little Necks 6	12	Colossal Shrimp Cocktail	4
Spinach & Artichoke Dip <i>blue corn chips</i>	13	Yellowfin Tuna Guacamole <i>blue corn chips</i>	17
Tomato Basil Mussels	14	Shrimp & Scallop Ceviche	14

SALADS

Garden Salad <i>artisan greens, cucumbers, tomatoes, carrots, celery, red onion, honey balsamic vinaigrette</i>	9	Rocket Salad <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave vinaigrette</i>	12
Seasonal Kale Salad <i>watermelon, cucumber, feta, Kalamata olives, yellow peppers, citrus basil vinaigrette</i>	13	Blue Corn Muffin	1 ⁵

ENTRÉES

Dayboat Cod Loin <i>lemon pan butter, parsley gremolata, wilted spinach, whipped potato</i>	28	Chicken Yucatan <i>spicy pan roasted chicken, green rice, black bean & corn salsa, guacamole, crema</i>	25
Cast Iron Faroe Island Salmon <i>tri-colored quinoa corn tamale, summer squash, Provencal vinaigrette</i>	29	Pork Tenderloin <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>	25
Colossal Shrimp Scampi Risotto <i>roasted seasonal squash</i>	28	Filet Mignon 6oz <i>pan roasted, haricot verts, crispy humita</i>	39
Pan Seared Sea Scallops <i>mango habanero sauce, jasmine rice</i>	29	Seafood Paella <i>yellowfin tuna, shrimp, mussels, Spanish chorizo, little neck clams, Bomba rice</i>	33
Pan Seared Swordfish <i>pineapple mango salsa, lime poblano sauce, jasmine rice</i>	29		

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