

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	Tomato Basil Mussels <i>white wine, garlic, 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>	18
Salpicon de Mariscos <i>chilled mussels, calamari, octopus & shrimp in a tangy sauce</i>	18	Baked Mystic Oysters <i>smoked red chili & bourbon butter</i>	13

SALADS & BREAD

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 balsamic vinaigrette</i>	12
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Blue Corn Gluten-Free Muffin 1⁵

ENTRÉES

Dayboat Cod Loin <i>lemon pan butter, parsley gremolata, wilted spinach, whipped potatoes</i>	28	Chicken Yucatan <i>oven roasted spicy chicken, black bean & corn risotto, guacamole</i>	25
Cast Iron Faroe Island Salmon <i>parsley gremolata, butternut squash, kale, tri-colored quinoa risotto</i>	30	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>tomato, garlic & basil vinaigrette, jasmine rice</i>	31	Seafood Paella <i>monkfish, shrimp, mussels, little neck clams, Spanish chorizo, Bomba rice</i>	33
Sesame Encrusted Yellowfin Tuna <i>Korean chili aioli, crispy shiitake mushrooms, jasmine rice</i>	35		

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