

S&P

OYSTER

In Your Home

MENU

Minimum of 6 people.

Prices are per each piece, full size (serves 6-8) or half size (serves 3-4).
Ask us about quantities and how to make the S&P Experience In Your Home complete.
Please place orders 48 hours in advance. We're here to help!

CHILLED APPETIZERS

	Each	Full	Half
Oysters on the Half Shell (<i>mignonette, cocktail sauce</i>)	3		
Little Neck Clams on the Half Shell (<i>cocktail sauce</i>)	1.50		
Colossal Shrimp	4		
Shrimp & Scallop Ceviche (<i>plantain & lavosh chips</i>)		42	24
Guacamole & Yellow Corn Tortilla Chips		65	37
Hummus, Assorted Vegetables & Chips		50	26
Chilled Lobster Salad (<i>crostini's</i>)		80	42
Jumbo Lump Crab (<i>crostini's</i>)		75	36

HOT APPETIZERS

	Each	Full	Half
Scallops & Prosciutto	4		
Crab Cakes (<i>remoulade</i>)	8		
Seafood Crepe (<i>creamy madeira sauce</i>)	15		
Clams Casino	2.50		
Seafood Potato Skins		48	27
Spinach & Artichoke Dip, By The Pint	25		

SOUPS (*Serves 4-6*)

	Quart		
New England Clam Chowder	32		
Crab Bisque	40		
Seafood Chili	48		
Chicken Tortilla	25		
Butternut Squash Bisque (<i>toasted sesame seeds, rosemary</i>)	22		

SALADS

	Full	Half
Garden (<i>artisan greens, cucumber, tomatoes, carrots, celery, red onion, honey balsamic vinaigrette</i>)	36	19
Rocket (<i>arugula, red grapes, jicama, avocado, goat cheese, toasted peacans, agave white balsamic vinaigrette</i>)	45	24
Seasonal Kale (<i>roasted butternut squash, red beets, cranberries, toasted sunflower seeds, goat cheese, apple & cranberry vinaigrette</i>)	45	24

BREAD

Warm Focaccia Bread (<i>rosemary & garlic infused olive oil, balsamic</i>)	1.50/person		
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SIDES (*serves 6-8*)

	Full	Half
Whipped Potatoes	35	18
Au Gratin Potatoes	45	25
Wood Grilled Pecorino Romano Polenta	35	20
Creamy Polenta	35	20
Wood Grilled Vegetables	60	35
Wood Grilled Asparagus	60	35
Chef's Mixed Vegetables	45	25
Moroccan Couscous with Roasted Vegetables	60	35
Vegetable Risotto	65	38

DINNER <i>(serves 6-8)</i>	Full	Half
Lobster Alfredo <i>(chunks of lobster, linguini pecorino romano cheese)</i>	190	100
Cioppino <i>(yellowfin tuna, salmon, monkfish, shrimp, calamari & clams, spicy red broth, linguini)</i>	148	79
Seafood Pasta <i>(shrimp, sea scallops, calamari, mussels, fettuccine, white wine garlic sauce, freshly chopped herbs)</i>	160	90
Colossal Shrimp Scampi Risotto <i>(roasted seasonal squash, pecorino romano cheese)</i>	135	70
Seafood Paella <i>(monkfish, shrimp, mussels, Spanish chorizo, Bomba rice)</i>	158	85
Vegan Pasta <i>(sundried tomatoes, artichokes, baby spinach, wild mushrooms, herb infused olive oil)</i>	96	50
Seafood Ambrosia <i>(day-boat cod, shrimp, sea scallops & crab topped with seafood stuffing)</i>	165	95
Monkfish Wrapped in Applewood Bacon <i>(stuffed with lobster, avocado, tomato, cheese, roasted red pepper & smoked red chili sauce over chinese black rice)</i>	160	90
Faroe Island Salmon 5oz <i>(honey sriracha, black rice corn tamale seacoast shitake mushrooms, snow peas, carrots)</i>	123	65
Seared Yellowfin Tuna Sliced <i>(rare with warm sobo noodles, baby bok choy, edamame, mushrooms, miso soy ginger sauce)</i>	160	90
Fish Tacos <i>(day-boat cod, pico de gallo, guacamole, tomatillo, guajillo crema, flour tortilla)</i>	75	40
Baked Stuffed Shrimp (3/Person)	150	80
Sliced Wood Grilled Filet <i>(whipped potatoes, haricot vert winter medley)</i>	200	110
Pork Tenderloin <i>(sliced, rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes)</i>	140	75
Chicken Picatta <i>(over penne, pecorino romano cheese)</i>	120	65
Spicy Chicken Vegetable Bowl <i>(pan roasted, jasmine rice, black bean & corn salsa, guacamole, crema)</i>	140	75
New Zealand Lamb Chops <i>(mint chimichurri, herbed whipped feta, piquillo sauce, Moroccan couscous)</i>	165	85
Creamy Vegetable Polenta <i>(roasted vegetables)</i>	96	50
Vegetable Tamale <i>(eggplant, black beans, yellow squash, corn, red pepper, baby arugula, onion, butternut squash, quinoa corn & pecorino romano tamale)</i>	72	40