

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		
Guacamole & Yellow Corn Tortilla Chips		65	37
Hummus, Assorted Vegetables & Chips		50	26

HOT APPETIZERS

	Each	Full	Half
Seafood Crepe (<i>creamy madeira sauce</i>)	16		
Clams Casino	2.50		
Spinach & Artichoke Dip, By The Pint	32		
Warm Crab Dip, By The Pint	40		
Tomato Basil Mussels		32	18

SOUPS (*Serves 4-6*)

	Quart		
New England Clam Chowder	36		
Lobster Bisque	40		
Seafood Chili	50		
Chicken Tortilla	26		
Butternut Squash Bisque (<i>toasted sunflower seeds, rosemary</i>)	25		

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

BREAD

Warm Focaccia Bread (<i>rosemary & garlic infused olive oil, balsamic</i>)	2.00/person	
Gluten Free Muffin	1.50/each	

SIDES (*serves 6-8*)

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

DINNER (serves 6-8)	Full	Half
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
Tri-Colored Quinoa <i>(lemon tarragon, shallots, sea coast mushrooms, kale, chickpeas, heirloom tomatoes, carrots)</i>	96	50
Seafood Ambrosia <i>(day-boat cod, shrimp, sea scallops & crab topped with seafood stuffing)</i>	180	105
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 shiitake mushrooms, snow peas, carrots)</i>	126	68
Seared Yellowfin Tuna Sliced <i>(rare with tataki sauce, shiitake mushrooms, mizuna, carrots, jasmine rice)</i>	160	90
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
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, Israel couscous)</i>	165	85

Looking for something else? Lobster or Lobster Alfredo maybe?
Let us know, we source all types of foods from both land and sea every day!