

S&P OYSTER

Restaurant and Bar

LUNCH

CHILLED APPETIZERS

Jumbo Shrimp Cocktail	4	Lobster Tarragon	18
Little Necks 6	12	<i>avocado salsa</i>	
Jumbo Lump Crab	21	Yellowfin Tuna Tartare	17
<i>toast points</i>		<i>kumquats, cucumbers, scallions,</i>	
Raw Bar Sampler	45	<i>ginger, crispy wontons</i>	
<i>6 oysters, 4 little necks, 5 jumbo shrimp,</i>		Shrimp & Scallop Ceviche	13
<i>cocktail, mignonette</i>		<i>plantain & lavosh chips</i>	

Oysters on the Half 18
1/2 dozen, cocktail sauce, mignonette

HOT APPETIZERS

Seafood Crêpe	15	Tomato Basil Mussels	13
<i>lobster, shrimp, crab, madeira cream sauce</i>		<i>white wine, garlic, butter, garlic toast</i>	
Pecorino Romano Polenta Fries	9	Prosciutto Wrapped Sea Scallops	14
<i>LaLonde sauce, mustard aioli</i>		<i>wood grilled, cilantro sauce,</i>	
Fried Oysters	18	<i>piquillo pepper & jicama salsa, charred corn</i>	
<i>creamy horseradish sauce</i>		Spinach & Artichoke Dip	12
Clams Casino	12	Spicy Mediterranean Calamari	14
Oysters Rockefeller	13	<i>deep fried spicy pepper rings, artichoke hearts,</i>	
Seafood Stuffed Potato Skins	15	<i>Kalamata olives, sun-dried tomatoes</i>	
		Lobster Blue Corn Fritters	16
		<i>roasted corn poblano salsa, lemon aioli</i>	

SOUPS

New England Clam Chowder	8 / 10	Oyster Stew	13
Traditional Gazpacho	8		

SALADS

Garden	8
<i>artisan greens, cucumbers, tomatoes, carrots,</i>	
<i>celery, red onion, honey balsamic vinaigrette</i>	
Kale	12
<i>cucumbers, watermelon, yellow pepper, feta cheese,</i>	
<i>Kalamata olives, crispy wontons, citrus basil vinaigrette</i>	
Rocket	12
<i>arugula, red grapes, jicama, avocado, goat cheese,</i>	
<i>toasted pecans, agave white balsamic vinaigrette</i>	

BREAD

Warm Focaccia	1.50 / Person
<i>rosemary, garlic balsamic infused olive oil</i>	

SALAD ENHANCERS

Wood Grilled

3 Jumbo Shrimp	12
5oz Chicken	7
5oz Faroe Island Salmon	13
5oz Swordfish	14
4oz Yellowfin Tuna	15
Pan Seared Sea Scallops	14

LUNCH

Oyster Grinder <i>sautéed oysters, peppers, onions, Mystic Bowhead blue cheese, grinder roll, hand cut chip</i>	19	Jumbo Shrimp & Sea Scallops <i>wood grilled, green chili lime sauce, pecorino romano poblano polenta, grilled asparagus</i>	22
Fresh Ground Tenderloin & Sirloin Burger <i>wood grilled, Vermont white cheddar, sigisig sauce, lettuce, tomato, french fries</i>	15	Seafood Paella <i>monkfish, shrimp, mussels, Spanish chorizo, Bomba rice</i>	24
Vegetable Tamale <i>eggplant, black bean, yellow squash, red pepper, corn, baby arrugula, onion, butternut squash, pecorino romano cheese, quinoa corn tamale</i>	14	Jumbo Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	20
Wood Grilled Swordfish Sandwich <i>applewood bacon, baby arugula, avocado, tomato, lemon aioli, brioche roll, potato chips</i>	18	Fish Tacos <i>changes daily, please ask your server for today's option</i>	PTM
Spicy Chicken Salad Sandwich <i>open-faced multigrain bread, avocado purée, poblano rajas, Oaxaca cheese, blue corn chips</i>	15	Chilled Lobster Salad <i>mayonnaise, celery, fresh herbs served on a brioche roll, arugula & Malanga chips or over a garden salad, creamy lemon vinaigrette</i>	26
Crunchy Buttermilk Monkfish Bowl <i>napa & red cabbage jicama slaw, chipotle remoulade, french fries</i>	18	Jumbo Lump Crab Salad <i>artisan greens, avocado, bacon, mango, cherry tomatoes, crustinis, creamy lemon vinaigrette</i>	23
Faroe Island Salmon Poke <i>edamame, avocado, snow peas, carrots, scallions, pickled ginger, seaweed, jasmine rice</i>	18		

Thank you to our local fishermen & farmers who dedicate their livelihood to providing the highest quality seafood, meats and produce.

Jeremy Socha
General Manager

Edgar Cobena
Executive Chef

Juan Alvarado
Chef

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