

S&P OYSTER

Restaurant and Bar

DINNER

CHILLED APPETIZERS

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| Oysters on the Half <i>1/2 dozen, cocktail, mignonette</i> | 18 | Mussels Escabeche <i>sherry vinegar, pimentón</i> | 13 |
| Colossal Shrimp Cocktail | 4 | Yellowfin Tuna Tartar <i>chili mayonnaise, wasabi aioli, & piquillo peppers</i> | 18 |
| Little Necks 6 | 12 | | |
| Shrimp & Sea Scallop Aguachile <i>cucumber, red onion, jalapeño, avocado, tomatillo, cilantro, blue corn tortilla chips</i> | 16 | Raw Bar Sampler <i>6 oysters, 4 little necks, 5 colossal shrimp, cocktail, mignonette</i> | 48 |

HOT APPETIZERS

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| Seafood Crêpe <i>monkfish, shrimp, crab, madeira cream sauce</i> | 16 | Grilled Mystic Oysters <i>smoked red chili & bourbon butter</i> | 13 |
| Fried Oysters <i>creamy horseradish sauce</i> | 19 | Thai Calamari <i>sesame & scallions</i> | 15 |
| Clams Casino | 13 | Wood Grilled Squid <i>quinoa, roasted corn & poblano salad</i> | 15 |
| Spinach & Artichoke Dip | 13 | | |
| Spicy Shrimp Blue Corn Fritters <i>lemon horseradish rocoto pepper sauce</i> | 14 | Tomato Basil Mussels <i>white wine, garlic butter, garlic bread</i> | 14 |
| Cauliflower Tamal <i>ají amarillo, cauliflower relish</i> | 11 | Octopus a la Plancha <i>rocoto piquillo pepper sauce, green olive vinaigrette, crispy humita</i> | 18 |
| Pecorino Romano Polenta Fries | 10 | | |

SOUPS & BREAD

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| New England Clam Chowder | 9/11 | Soup du Jour | PTM |
| Oyster Stew | 14 | House Made Rosemary Focaccia | 2 ⁵ |

SALADS

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| Garden <i>artisan greens, tomatoes, red onion, carrots, cucumbers, celery, honey balsamic vinaigrette</i> | 9 |
| Rocket <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave balsamic vinaigrette</i> | 12 |
| Quinoa Salad <i>artisan greens, pistachios, red & gold beets, carrots, avocado, feta cheese, crispy wontons, cilantro lime vinaigrette</i> | 13 |

SALAD ENHANCERS

Wood Grilled

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|-------------------------|----|
| 3 Colossal Shrimp | 12 |
| 5oz Chicken | 7 |
| 5oz Faroe Island Salmon | 13 |
| 4oz Yellowfin Tuna | 15 |
| Fried Calamari | 9 |

DINNER

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|---|----|---|----|
| Sesame Encrusted Yellowfin Tuna <i>tataki sauce, shiitake mushrooms, mizuna, carrots, jasmine rice</i> | 35 | Chicken Yucatan <i>oven roasted spicy chicken, black bean & corn risotto, guacamole, crispy tortilla strips</i> | 25 |
| Dayboat Cod Loin <i>lemon parsley gremolata, wilted spinach, whipped potatoes</i> | 29 | Pasta de Mariscos <i>artisan black squid ink pasta with shrimp, monkfish & calamari, tomato rocoto sauce</i> | 32 |
| Cast Iron Seared Faroe Island Salmon <i>parsley gremolata, cauliflower, wild mushroom & tomato risotto,</i> | 31 | Pan Seared Scallops & Pancetta <i>roasted tomatoes, shallots, lemon tarragon cream sauce, fettucini</i> | 32 |
| Seafood Paella <i>monkfish, shrimp, mussels, little neck clams, Spanish chorizo, Bomba rice</i> | 33 | Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i> | 28 |
| Bacon Wrapped Monkfish <i>stuffed with feta, cream cheese, sundried tomatoes & spinach, black rice risotto, julienne vegetables</i> | 29 | New Zealand Lamb Chops <i>mint chimichurri, herbed whipped feta, piquillo sauce, Israeli couscous</i> | 30 |
| Bouillabaisse <i>mussels, shrimp, calamari, salmon, cod, tuna, savory tomato stew, choice of garlic bread or over linguini</i> | 32 | Dry Aged 16oz Bone in Strip <i>aged 30 days, whipped potato au gratin, oven roasted carrots</i> | 49 |
| Pork Tenderloin <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i> | 25 | | |

ADDITIONS & SIDES

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| Roasted Vegetable Risotto | 11 |
| Poblano Twice Baked Potato | 6 |
| Wood Grilled Asparagus | 9 |
| Street Corn on the Cob | 8 |
| Whipped Potato Au Gratin | 10 |

HAND-CUT CREEKSTONE FARM STEAKS

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| Filet Mignon 6oz <i>ancho coffee rub, steak sauce, haricot verts, habanero yellow pepper sauce, pecorino romano polenta fries</i> | 39 |
| NY Strip 12oz <i>chipotle bourbon glaze, street corn on the cob, pepperjack twice baked potato</i> | 42 |
| Filet Mignon 6oz & 2 Colossal Seafood Stuffed Shrimp <i>chimichurri, crispy humita, julienne vegetables</i> | 49 |

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

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