

S&P OYSTER

Restaurant and Bar

DINNER

CHILLED APPETIZERS

Colossal Shrimp Cocktail	4	Raw Bar Sampler	45
<i>Little Necks 6</i>	12	<i>6 oysters, 4 little neck clams, 5 colossal shrimp, cocktail, mignonette</i>	
Oysters on the Half <i>1/2 dozen</i>	18	Premium Seaboard Tower	85
Yellowfin Tuna Tartare	17	<i>lobster, 8 oysters, 4 little neck clams, 4 colossal shrimp, rock crab claws, chilled mussels, marinated seafood salad</i>	
Shrimp & Scallop Ceviche	14		

HOT APPETIZERS

Octopus a la Plancha	16	Seafood Stuffed Potato Skins	15
<i>rocoto piquillo pepper sauce, green olive vinaigrette, crispy humita</i>		Tomato Basil Mussels	14
Seafood Crêpe	16	Prosciutto Wrapped Sea Scallops	15
<i>lobster, shrimp, crab, madeira cream sauce</i>		<i>wood grilled, piquillo poblano corn salsa</i>	
Fried Oysters	19	Thai Calamari	15
<i>creamy horseradish sauce</i>		<i>sesame seeds & scallions</i>	
Clams Casino	13	Pecorino Romano Polenta Fries	10
Lobster Blue Corn Fritters	17	<i>avocado crema & chili de arbol sauce</i>	
<i>roasted corn poblano salsa</i>		Spinach & Artichoke Dip	13

Seafood a la Parilla 69

wood grilled whole rock crab, 1/2 lobster, colossal shrimp, little neck clams, oysters, mussels, street corn, smoked red chili bourbon butter, mango habanero aioli

SOUPS & BREAD

New England Clam Chowder	9/11	Traditional Gazpacho	8
Oyster Stew	13	House Made Rosemary Focaccia	2 ^s

SALADS

Garden	9
<i>artisan greens, tomato, cucumber, carrots, red onion, celery, honey balsamic vinaigrette</i>	
Seasonal Kale Salad	13
<i>watermelon, cucumber, feta, Kalamata olives, yellow peppers, wontons, citrus basil vinaigrette</i>	
Rocket	12
<i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave vinaigrette</i>	

SALAD ENHANCERS

Wood Grilled

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

DINNER

Yellowfin Tuna Tataki <i>sesame seed encrusted, chilled soba noodles, miso soy ginger sauce</i>	33	Pan Seared Sea Scallop Pasta <i>pancetta, roasted tomatoes, shallots, lemon tarragon cream sauce, fettuccine</i>	29
Faroe Island Salmon <i>wood grilled, tri-colored quinoa corn tamale, summer squash, carrots, Provencal vinaigrette</i>	29	Chicken Yucatan <i>spicy pan roasted, green rice, black bean & corn salsa, guacamole, crema, crispy corn tortilla</i>	25
Swordfish <i>pineapple mango salsa, lime poblano sauce, jasmine rice</i>	29	Lobster Alfredo <i>½ lb. hand shucked tail and claw meat, pecorino romano cheese, linguini, garlic bread</i>	42
Seared Halibut <i>green olive & lemon vinaigrette, parsnip purée, roasted asparagus</i>	36	Wood Grilled Pork Tenderloin <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>	25
Dayboat Cod Loin <i>lemon pan butter, parsley gremolata, wilted spinach, whipped potatoes</i>	28	Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	28
Pasta de Mariscos <i>changes daily</i>	PTM		
Seafood Paella <i>yellowfin tuna, shrimp, mussels, little neck clams, Spanish chorizo, Bomba rice</i>	33		
Bouillabaisse <i>swordfish, Faroe Island salmon, mussels, yellowfin tuna, shrimp, calamari, savory tomato stew</i>	32		

ADDITIONS & SIDES

Roasted Vegetable Risotto	10
Wood Grilled Asparagus	8
Pecorino Polenta Fries	5
Street Corn on the Cob	8

HAND-CUT CREEKSTONE FARM STEAKS

Filet Mignon 6oz <i>ancho coffee rub, steak sauce, pecorino romano polenta fries, haricot verts</i>	39
NY Strip 12oz <i>chipotle bourbon glaze, street corn on the cob, pepperjack twice baked potato</i>	42
Surf n' Turf 6oz <i>filet mignon, wood grilled colossal shrimp & sea scallops, yellow pepper habanero sauce, chimichurri, crispy humita, julienne vegetables</i>	59

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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.