

S&P OYSTER

Restaurant and Bar

DINNER

CHILLED APPETIZERS

Oysters on the Half <i>1/2 dozen, cocktail, mignonette</i>	18	Premium Seaboard Tower <i>lobster, 8 oysters, 4 little necks, 4 colossal shrimp, salpicon de mariscos</i>	85
Colossal Shrimp Cocktail	4	Yellowfin Tuna Tartar	17
Little Necks 6	12	Raw Bar Sampler <i>6 oysters, 4 little necks, 5 colossal shrimp, cocktail, mignonette</i>	45
Salpicon de Mariscos <i>chilled mussels, calamari, octopus & shrimp in a tangy sauce</i>	18		

HOT APPETIZERS

Seafood Crêpe <i>lobster, shrimp, crab, madeira cream sauce</i>	16	Octopus a la Plancha <i>rocoto piquillo pepper sauce, green olive vinaigrette, crispy humita</i>	17
Fried Oysters <i>creamy horseradish sauce</i>	19	Spinach & Artichoke Dip	13
Clams Casino	13	Thai Calamari <i>sesame & scallions</i>	15
Lobster Blue Corn Fritters	17	Pecorino Romano Polenta Fries	10
Tomato Basil Mussels <i>white wine, garlic butter, garlic bread</i>	14	Grilled Mystic Oysters <i>smoked red chili & bourbon butter</i>	13

Surf & Turf a la Parilla 69

beef tenderloin, 1/2 lobster, colossal shrimp, little neck clams, oysters, mussels, street corn, smoked red chili bourbon butter, chimichurri

SOUPS & BREAD

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

SALADS

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
Seasonal Salad <i>changes daily</i>	PTM

SALAD ENHANCERS

Wood Grilled

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

DINNER

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>changes daily</i>	PTM
Cast Iron Seared Faroe Island Salmon <i>parsley gremolata, butternut squash, kale, quinoa farrotto</i>	30	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>	27
Lobster Alfredo <i>1/2lb hand shucked tail & claw meat, pecorino romano, linguini, garlic bread</i>	46	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	30 Day Dry Aged 16oz Bone in Strip <i>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

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

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

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.