

S&P OYSTER

Restaurant and Bar

DINNER

CHILLED APPETIZERS

Oysters on the Half <i>1/2 dozen</i>	18	Jumbo Lump Crab <i>toast points</i>	23
Colossal Shrimp Cocktail	4	Raw Bar Sampler <i>6 oysters, 4 little necks, 5 colossal shrimp, cocktail, mignonette</i>	45
Little Necks 6	12		

HOT APPETIZERS

Seafood Crêpe <i>lobster, shrimp, crab, madeira cream sauce</i>	15	Spinach & Artichoke Dip	13
Fried Oysters <i>creamy horseradish sauce</i>	18	Prosciutto Wrapped Sea Scallops <i>wood grilled, wilted spinach, capers, lemon, crispy prosciutto</i>	14
Clams Casino	12	Thai Calamari <i>sesame & scallions</i>	14
Lobster Blue Corn Fritters <i>roasted corn poblano salsa</i>	16	Pepper Jack & Roasted Poblano Polenta Fries <i>avocado cream</i>	10
Seafood Stuffed Potato Skins	15	Grilled Mystic Oysters <i>smoked red chili & bourbon butter</i>	11
Tomato Basil Mussels <i>white wine, garlic butter, garlic toast</i>	13	Warm Focaccia <i>rosemary, garlic balsamic infused olive oil</i>	1.50
Jumbo Lump Crab Cake <i>lemon rocoto tartar sauce, cilantro sauce</i>	16		

SOUPS

New England Clam Chowder	Cup	8	Soup du Jour	PTM
	Bowl	10	Oyster Stew	13

SALADS

Garden <i>artisan greens, tomatoes, red onion, carrots, cucumbers, celery, honey balsamic vinaigrette</i>	8
Rocket <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave white balsamic vinaigrette</i>	12
Seasonal Kale Salad <i>roasted beets & carrots, shaved pecorino romano, crispy chickpeas, creamy basil vinaigrette</i>	12

SALAD ENHANCERS

Wood Grilled

Colossal Shrimp	4
5oz Chicken	7
5oz Faroe Island Salmon	13
4oz Yellowfin Tuna	15
Pan Seared Sea Scallops	14

DINNER

Sesame Encrusted Yellowfin Tuna <i>tataki sauce, shiitake mushrooms, mizuna, carrots, jasmine rice</i>	33	Pasta de Mariscos <i>changes daily</i>	PTM
Native Fluke <i>pan roasted, arugula & crispy caper salad, potato mousseline</i>	28	Pan Seared Scallop Pasta <i>pancetta, roasted tomatoes, shallots, lemon tarragon cream sauce, fettuccine</i>	29
Cast Iron Seared Faroe Island Salmon <i>parsley gremolata, butternut squash, kale, quinoa farrotto</i>	28	Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	27
Seafood Paella <i>monkfish, shrimp, mussels, Spanish chorizo, Bomba rice</i>	32	New Zealand Lamb Chops <i>mint chimichurri, herbed whipped feta, piquillo sauce, Moroccan couscous</i>	29
Lobster Alfredo <i>1/2lb hand shucked tail & claw meat, pecorino romano, linguini, garlic bread</i>	39		
Bouillabaisse <i>mussels, shrimp, calamari, salmon, cod, tuna, savory tomato stew</i>	30		
Pork Tenderloin <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>	25		
Spicy Chicken Bowl <i>oven roasted, black bean & corn risotto, guacamole, roasted jalapeño cream, crispy tortilla strips</i>	25		

HAND - CUT CREEKSTONE
FARM STEAKS

Filet Mignon
5oz/8oz 28/45
ancho coffee rub, steak sauce, pecorino romano polenta fries, haricot verts

NY Strip 42
12oz chipotle bourbon glaze, street corn on the cob, pepperjack poblano twice baked potato

Surf n' Turf
5oz/8oz 52/69
filet mignon, colossal shrimp, sea scallops, ancho coffee rub, steak sauce, pepperjack poblano twice baked potato, haricot verts

ADDITIONS & SIDES

Roasted Vegetable Risotto	10
Pepper Jack & Roasted Poblano Polenta Fries	10
Poblano Twice Baked Potato	6
Wood Grilled Asparagus	9
Street Corn on the Cob	8
Butternut Squash, Kale & Quinoa Farrotto	10

Scan To View All of Our Upcoming Events and Special Promotions!



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.