

S&P OYSTER

Restaurant and Bar

LUNCH

CHILLED APPETIZERS

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

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

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
Quinoa Salad <i>artisan greens, pistachios, red & gold beets, carrots, avocado, feta cheese, crispy wontons, cilantro lime vinaigrette</i>	13

SALAD ENHANCERS

Wood Grilled

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

LUNCH

Fried Oyster Po' Boy <i>blue corn flour, smoked red chili remoulade, avocado, tomato, french fries</i>	23	Linguini, Clams & Spanish Chorizo <i>corn, shallots, fresh chopped herbs, garlic bread</i>	22
Fresh Ground Tenderloin & Sirloin Burger <i>wood grilled, Vermont white cheddar, sigisig sauce, lettuce, tomato, french fries</i>	17	Seafood Rigate <i>shrimp, calamari, Bruno's Italian sausage, tomato herb sauce</i>	25
Peruvian Beef Carne Asada Tacos <i>lettuce, guacamole, pico de gallo, salsa verde, pickled shallots, jicama slaw</i>	16	Seafood Paella <i>monkfish, shrimp, mussels, little neck clams, Spanish chorizo, Bomba rice</i>	25
Vegetable Tamale <i>eggplant, black bean, yellow squash, red pepper, onion, butternut squash, pecorino cheese, quinoa corn tamal</i>	15	Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	24
Southwest Chicken Sandwich <i>open-faced on whole grain bread, pepper jack cheese, guacamole, southwest slaw, crispy tortilla strips, served with potato chips</i>	16	Faroe Island Salmon & Tri colored Quinoa <i>lemon tarragon sauce, shallots, kale, cherry tomatoes, sea coast wild mushrooms, carrots</i>	24
Crunchy Buttermilk Fluke <i>southwest slaw, lemon serrano tartar sauce, french fries</i>	19	Creekstone Farms Filet Mignon 6oz <i>ancho coffee rub, steak sauce, haricot verts, habanero yellow pepper sauce, pecorino romano polenta fries</i>	39

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

Edgar Cobena
Executive Chef

Juan Alvarado
Chef

Mario Osorio
Chef de Cuisine

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