S&P
OYSTER
Restaurant and Bar

LUNCH

CHILLED APPETIZERS

Colossal Shrimp Cocktail 4
Little Necks *6* 12
Oysters on the Half *1/2 dozen* 18
Daily Crudo 16
Jumbo Lump Crab 23
Shrimp & Scallop Ceviche 14

Raw Bar Sampler 45
6 oysters, 4 little neck clams, 5 colossal shrimp, cocktail, mignonette

Premium Seaboard Tower 85
lobster, 8 oysters, 4 little neck clams, 4 colossal shrimp, rock crab claws, chilled mussels, marinated seafood salad

HOT APPETIZERS

Octopus a la Plancha 16
rocoto piquillo pepper sauce, green olive vinaigrette, crispy humita

Seafood Crêpe 15
lobster, shrimp, crab, madeira cream sauce

Fried Oysters 18
creamy horseradish sauce

Clams Casino 13
Seafood Stuffed Potato Skins 15
Lobster Blue Corn Fritters 16
roasted corn poblano salsa

Jumbo Lump Crab Cake 16
lemon serrano tartar sauce, cilantro sauce, micro greens

Prosciutto Wrapped Sea Scallops 15
wood grilled, piquillo poblano corn salsa

Thai Calamari 14
sesame seeds & scallions

Tomato Basil Mussels 13
Pecorino Romano Polenta Fries 10
Spinach & Artichoke Dip 13

Seafood a la Parilla 69
wood grilled whole rock crab, ½ 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
Oyster Stew 13
Traditional Gazpacho 8
House Made Rosemary Focaccia 2^{50}

SALADS

Garden 9
artisan greens, tomato, cucumber, carrots, red onion, celery, honey balsamic vinaigrette

Seasonal Kale Salad 13
watermelon, cucumber, feta, Kalamata olives, yellow peppers, wontons, citrus basil vinaigrette

Rocket 12
arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave vinaigrette

SALAD ENHANCERS

Wood Grilled

3 Colossal Shrimp	12
5oz Chicken	7
5oz Faroe Island Salmon	13
4oz Yellowfin Tuna	15
Pan Seared Sea Scallops	15

April 2021

LUNCH

Fried Oyster Po' Boy 21
blue corn flour, smoked red chili remoulade, avocado, tomato, french fries

Fresh Ground Tenderloin & Sirloin Burger 16
Vermont white cheddar, sigsig sauce, lettuce, tomato, french fries

Wood Grilled Swordfish Sandwich 18
applewood bacon, avocado, baby arugula, tomato, lemon herb aioli, brioche roll, potato chips

Spicy Chicken Salad Sandwich 15
open-faced multigrain bread, avocado purée, poblano rajas, Oaxaca cheese, potato chips

Crunchy Buttermilk Fluke Bowl 19
southwest slaw, lemon serrano tartar sauce

Fish Tacos PTM
changes daily

Faroe Island Salmon Poke 18
edamame, avocado, snow peas, carrots, scallions, pickled ginger, seaweed, jasmine rice

Colossal Shrimp Scampi Risotto 21
roasted seasonal squash, pecorino romano cheese

Seafood Paella 25
yellowfin tuna, shrimp, mussels, little neck clams, Spanish chorizo, Bomba rice

Colossal Shrimp & Sea Scallops 23
wood grilled, mango habanero aioli, cilantro green chili polenta, arugula & mango salad

Jumbo Lump Crab Salad 25
chopped artisan greens, avocado, crispy prosciutto, mango, tomato, crustinis, creamy lemon vinaigrette

FRESH PICKED LOCAL LOBSTER

Chilled Lobster Roll 27
mayonnaise, celery, fresh herbs, arugula, Malanga chips

Hot Lobster Roll 28
Malanga chips

Chilled Over Garden Salad 28
creamy lemon vinaigrette

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.

Jeremy Socha
General Manager

Edgar Cobena
Executive Chef

Juan Alvarado
Chef

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

April 2021