

S&P OYSTER

Restaurant and Bar

LUNCH

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

LUNCH

Fried Oyster Po' Boy <i>blue corn flour, smoked red chili remoulade, avocado, tomato, french fries</i>	22	Seafood Paella <i>yellowfin tuna, shrimp, mussels, little neck clams, Spanish chorizo, Bomba rice</i>	25						
Fresh Ground Tenderloin & Sirloin Burger <i>Vermont white cheddar, sigsig sauce, lettuce, tomato, french fries</i>	17	Colossal Shrimp & Sea Scallops <i>wood grilled, mango habanero aioli, cilantro green chili polenta, arugula & mango salad</i>	24						
Wood Grilled Swordfish Sandwich <i>applewood bacon, avocado, baby arugula, tomato, lemon herb aioli, brioche roll, potato chips</i>	19	Pan Seared Sea Scallop Salad <i>chopped artisan greens, avocado, crispy prosciutto, mango, tomato, crustinis, creamy lemon vinaigrette</i>	25						
Spicy Chicken Salad Sandwich <i>open-faced multigrain bread, avocado purée, poblano rajas, Oaxaca cheese, potato chips</i>	15	<div style="border: 1px solid black; padding: 10px;"><p style="text-align: center;">FRESH PICKED LOCAL LOBSTER</p><table><tbody><tr><td>Chilled Lobster Roll <i>mayonnaise, celery, fresh herbs, arugula, Malanga chips</i></td><td>28</td></tr><tr><td>Hot Lobster Roll <i>Malanga chips</i></td><td>29</td></tr><tr><td>Chilled Over Garden Salad <i>creamy lemon vinaigrette</i></td><td>29</td></tr></tbody></table></div>		Chilled Lobster Roll <i>mayonnaise, celery, fresh herbs, arugula, Malanga chips</i>	28	Hot Lobster Roll <i>Malanga chips</i>	29	Chilled Over Garden Salad <i>creamy lemon vinaigrette</i>	29
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Crunchy Buttermilk Fluke Bowl <i>southwest slaw, lemon serrano tartar sauce</i>	19								
Fish Tacos <i>changes daily</i>	PTM								
Faroe Island Salmon Poke <i>edamame, avocado, snow peas, carrots, scallions, pickled ginger, seaweed, jasmine rice</i>	18	<div style="border: 1px solid black; padding: 10px;"><p style="text-align: center;">Scan To View All of Our Upcoming Events and Special Promotions!</p></div>							
Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	22								

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.