

# S&P OYSTER

*Restaurant and Bar*

## LUNCH

### CHILLED APPETIZERS

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

### HOT APPETIZERS

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

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

### SALADS

<b>Garden</b> <i>artisan greens, tomatoes, red onion, carrots, cucumbers, celery, honey balsamic vinaigrette</i>	9
<b>Rocket</b> <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave balsamic vinaigrette</i>	12
<b>Seasonal Salad</b> <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

# LUNCH

<b>Fried Oyster Po' Boy</b> <i>blue corn flour, smoked red chili remoulade, avocado, tomato, french fries</i>	22	<b>Linguini, Clams &amp; Spanish Chorizo</b> <i>corn, shallots, fresh chopped herbs, garlic bread</i>	21
<b>Fresh Ground Tenderloin &amp; Sirloin Burger</b> <i>wood grilled, Vermont white cheddar, sigisig sauce, lettuce, tomato, french fries</i>	17	<b>Seafood Rigate</b> <i>shrimp, calamari, Bruno's Italian sausage, tomato herb sauce</i>	24
<b>Seafood White Bean Chili</b> <i>colossal shrimp, monkfish, sea scallops, hominy, cheddar cheese, crispy tortilla strips, garlic bread</i>	22	<b>Seafood Paella</b> <i>monkfish, shrimp, mussels, little neck clams, Spanish chorizo, Bomba rice</i>	25
<b>Vegetable Tamale</b> <i>eggplant, black bean, yellow squash, red pepper, onion, butternut squash, pecorino cheese, quinoa corn tamal</i>	15	<b>Colossal Shrimp Scampi Risotto</b> <i>roasted seasonal squash, pecorino romano cheese</i>	24
<b>Southwest Chicken Sandwich</b> <i>open-faced on whole grain bread, pepper jack cheese, guacamole, southwest slaw, crispy tortilla strips, served with potato chips</i>	16	<b>Faroe Island Salmon &amp; Tri colored Quinoa</b> <i>lemon tarragon sauce, shallots, kale, cherry tomatoes, sea coast wild mushrooms, carrots</i>	23
<b>Crunchy Buttermilk Fluke</b> <i>southwest slaw, lemon serrano tartar sauce, french fries</i>	19	<b>Creekstone Farms Filet Mignon 6oz</b> <i>ancho coffee rub, steak sauce, pecorino romano polenta fries, haricot verts</i>	39

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

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**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.*