

S&P OYSTER

Restaurant and Bar

LUNCH

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

LUNCH

Oyster Grinder <i>sautéed oysters, peppers, onions, toasted grinder roll & blue cheese crumble, hand cut chips</i>	19	Seafood Regate <i>sea scallops, shrimp, calamari, Bruno's Italian sausage, garganelli pasta</i>	24
Fresh Ground Tenderloin & Sirloin Burger <i>wood grilled, Vermont white cheddar, sigsig sauce, lettuce, tomato, french fries</i>	15	Seafood Paella <i>monkfish, shrimp, mussels, Spanish chorizo, Bomba rice</i>	24
Seafood White Bean Chili <i>colossal shrimp, monkfish, sea scallops, hominy, cheddar cheese, crispy tortilla strips, garlic bread</i>	22	Colossal Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i>	20
Vegetable Tamale <i>eggplant, black bean, yellow squash, red pepper, onion, butternut squash, pecorino cheese, quinoa corn tamale</i>	14	Jumbo Lump Crab Salad <i>chopped artisan greens, avocado, bacon, yellow pepper, cherry tomatoes, creamy citrus vinaigrette, crustinis</i>	25
Southwest Chicken Sandwich <i>open-faced on whole grain bread, pepper jack cheese, guacamole, southwest slaw, avocado cream & crispy tortilla strips, served with potato chips</i>	14	Colossal Shrimp & Sea Scallops <i>wood grilled, green chili sauce, pecorino romano poblano polenta, grilled asparagus</i>	22
Crunchy Buttermilk Fluke Bowl <i>southwest slaw, lemon rocoto tartar sauce, french fries</i>	19		
Fish Tacos <i>changes daily</i>	PTM		

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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.