

# S&P

## OYSTER

*Restaurant and Bar*

### MOTHER'S DAY LUNCHEON MENU

Available until 4:00pm

#### CHILLED APPETIZERS

<b>Oysters on the Half</b> <i>1/2 dozen</i>	18	<b>Jumbo Lump Crab</b> <i>avocado, mango ginger sauce</i>	23
<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>Colossal Shrimp Cocktail</b>	4	<b>Beef Carpaccio</b> <i>salsa verde, arugula, pecorino romano</i>	14
<b>Tuna Tartare</b> <i>kumquat, cucumber, crispy wontons</i>	16		
<b>Shrimp &amp; Scallops Ceviche</b> <i>rocoto pepper, lime, cilantro</i>	15		

#### HOT APPETIZERS

<b>Cast Iron Lamb Chops</b> <i>risotto croquette, cognac butter sauce</i>	15	<b>Fried Oysters</b> <i>creamy horseradish sauce</i>	18
<b>Octopus a la Plancha</b> <i>ahí amarillo sauce, chimichuri, crispy polenta</i>	14	<b>Thai Calamari</b> <i>sesame &amp; scallions</i>	14
<b>Mussels</b> <i>Bruno's sausage, peppers, fennel, spicy tomato broth</i>	13	<b>Crab &amp; Blue Corn Fritters</b> <i>roasted corn, poblano salsa, lemon aioli</i>	15
<b>Crispy Polenta Fries</b> <i>chili de árbol aioli &amp; avocado cream</i>	10	<b>Prosciutto Wrapped Sea Scallops</b> <i>charred corn &amp; piquillo pepper relish, lemon rocoto tartar sauce, cilantro sauce</i>	14
<b>Spinach &amp; Artichoke Dip</b>	13		

#### SOUPS

<b>New England Clam Chowder</b>	8/10	<b>Vegetable Tortilla</b>	8
<b>Oyster Stew</b>	13	<b>Traditional Gazpacho</b>	8

#### SALADS

<b>Garden</b> <i>artisan greens, tomatoes, red onion, carrots, cucumbers, celery, honey balsamic vinaigrette</i>	8	<b>Rocket</b> <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave white balsamic vinaigrette</i>	12
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# ENTRÉES

<b>Wood Grilled Swordfish 6oz</b> <i>roasted poblano sauce, mango pineapple salsa, Jasmine rice</i>	23	<b>Pork Tenderloin</b> <i>rustic rub, blackberry &amp; ancho chili sauce, whipped potatoes</i>	25
<b>Seafood Paella</b> <i>Monkfish, shrimp, mussels, Spanish chorizo, Bomba rice</i>	24	<b>Seafood Regate</b> <i>shrimp, sea scallops, calamari, Bruno's Italian sausage, garganelli pasta</i>	24
<b>Roasted Vegetable Polenta</b> <i>roasted wild mushroom, shallots, fennel, cherry tomato, asparagus, butternut squash, baby arugula</i>	16	<b>Crunchy Buttermilk Fluke Bowl</b> <i>Southwest slaw, lemon rocoto tartar sauce, french fries</i>	19
<b>Jumbo Lump Crab Salad</b> <i>chopped artisan greens, avocado, bacon, mango, cherry tomatoes, creamy citrus vinaigrette</i>	25	<b>Faroe Island Salmon 8oz.</b> <i>honey lime sriracha, sea coast mushrooms, carrots, snow peas, black rice &amp; corn tamale</i>	28
<b>Pan Roasted Fluke</b> <i>arugula, onion, red beets salad, fried capers, potato celery root purée</i>	28	<b>Seafood Ambrosia</b> <i>scallops, shrimp, crab, cod, seafood stuffing, fresh vegetables</i>	23
<b>Wood Grilled Seafood Trio</b> <i>colossal shrimp, sea scallops, swordfish, yuca, croquette, baby spinach, lemon &amp; parsley gremolata</i>	36		
<b>Filet Mignon</b> <i>port wine mushroom sauce, haricot verts, poblano, twice baked potato, crispy shallots</i>	28		

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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.*