

# S&P

## OYSTER

*Restaurant and Bar*

### DINNER

#### CHILLED APPETIZERS

<b>Oysters on the Half</b>	PTM	<b>Yellowfin Tuna Crudo</b>	16
<b>Jumbo Shrimp Cocktail</b>	3.50	<i>toasted sesame seeds, kumquats, scallions, ginger, crispy wontons</i>	
<b>Little Necks 6</b>	12	<b>Lobster Tarragon</b>	17
<b>Jumbo Lump Crab</b>	21	<i>fresh tarragon, avocado salsa</i>	
<i>toast points</i>		<b>Sea Scallop Ceviche</b>	14
<b>Seafood Tower</b>	49	<i>plantain &amp; lavosh chips</i>	
<i>6 oysters, 4 little necks, 5 jumbo shrimp, sea scallop ceviche</i>		<b>Gravlax</b>	13
		<i>cold citrus nage, sunflower seeds, watercress cucumber salad</i>	

#### HOT APPETIZERS

<b>Seafood Crepe</b>	15	<b>Seafood Stuffed Potato Skins</b>	14
<i>lobster, shrimp, crab, madeira cream sauce</i>		<b>Tomato Basil Mussels</b>	13
<b>Fried Oysters</b>	16	<i>white wine, garlic, butter, clam broth, garlic toast</i>	
<i>creamy horseradish sauce</i>		<b>Prosciutto Wrapped Sea Scallops</b>	14
<b>Clams Casino</b>	12	<i>yuzu edamame purée &amp; micro mix</i>	
<b>Oysters Rockefeller</b>	12	<b>Spinach &amp; Artichoke Dip</b>	12
<b>Butterfly Shrimp Corn Tamale</b>	11	<b>Spicy Mediterranean Calamari</b>	13
<i>roasted garlic cream sauce</i>		<i>deep fried, spicy pepper rings, artichoke hearts, kalamata olives, sun-dried tomatoes</i>	
<b>Lobster Blue Corn Fritters</b>	16	<b>Pecorino Polenta Fries</b>	9
<i>roasted corn poblano salsa</i>		<i>Lalonde &amp; mustard aioli dipping sauces</i>	

#### SOUPS

<b>New England Clam Chowder</b>	8 / 10	<b>Oyster Stew</b>	11
<b>Soup du Jour</b>	PTM	<b>Seafood White Bean Chili</b>	13

#### SALADS

<b>Garden</b>	7
<i>artisan greens, cucumbers, tomatoes, carrots, lemon vinaigrette</i>	
<b>Wedge</b>	11
<i>aji amarillo blue cheese dressing, radishes, crispy prosciutto, croutons</i>	
<b>Rocket</b>	10
<i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave white balsamic vinaigrette</i>	

#### SALAD ENHANCERS

##### Wood Grilled

Jumbo Shrimp 3	10
5oz Chicken	7
5oz Faroe Island Salmon	11
4oz Yellowfin Tuna	14
Pan Seared Sea Scallops	14

# DINNER

<b>Yellowfin Tuna</b> <i>wood grilled, sesame ginger rocoto pepper sauce, yuzu edamame purée, Chinese black rice</i>	30	<b>Pan Seared Scallop Pasta</b> <i>pancetta, roasted tomatoes, shallots, lemon tarragon cream sauce, fettuccine</i>	29
<b>Arctic Char</b> <i>sweet &amp; spicy pepper pesto, wood grilled broccoli rabe, roasted butternut squash purée</i>	28	<b>Jumbo Shrimp Scampi Risotto</b> <i>roasted seasonal squash, pecorino romano cheese</i>	25
<b>Seafood Paella</b> <i>monkfish, shrimp, mussels, spanish chorizo, Bomba rice</i>	32	<b>Dayboat Cod Loin</b> <i>lemon butter pan sauce, wilted spinach, shallots, radicchio, cannellini beans, whipped potatoes</i>	26
<b>Lobster Alfredo</b> <i>linguine, pecorino romano</i>	36	<b>New Zealand Lamb Chops</b> <i>mint chimichurri, herbed whipped feta, moroccan couscous</i>	29
<b>Bouillabaisse</b> <i>mussels, shrimp, calamari, salmon, swordfish, tuna, savory tomato stew</i>	30	<b>Pork Tenderloin</b> <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i>	24
<b>S&amp;P Seafood Pasta</b> <i>shrimp, sea scallops, calamari, mussels, fresh basil, fettuccine, white wine garlic sauce</i>	28	<b>Chicken Vegetable Bowl</b> <i>kale, Seacoast mushrooms, onion, peppers, broccoli rabe, carrots, tri-colored quinoa &amp; farro, lemon tarragon</i>	23
<b>Native Monkfish</b> <i>applewood bacon wrapped, stuffed with lobster, avocado, mozzarella, roasted red pepper, smoked red chili sauce, pecorino romano croquette</i>	29	<b>Filet Mignon</b> <b>5oz</b> <b>8oz</b> <i>ancho coffee rub, steak sauce, wood grilled broccoli rabe, pecorino polenta fries</i>	27 42
<b>Faroe Island Salmon</b> <i>honey sriracha, black rice corn tamale, Seacoast shiitake mushrooms, snow peas, carrots</i>	27	<b>NY Strip</b> <i>12oz chipotle bourbon glaze, street corn on the cob, pepperjack, poblano twice baked potato</i>	38

## ADDITIONS & SIDES

<b>Roasted Vegetable Risotto</b>	8	<b>Wood Grilled Broccoli Rabe</b>	7
<b>Pecorino Polenta Fries</b>	6	<b>Wood Grilled Asparagus</b>	9
<b>Black Rice &amp; Corn Tamale</b>	5	<b>Street Corn on the Cob</b>	7

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