

OYSTER BAR · CHOWDER HOUSE · OUTSIDE DECK

LUNCH	MENU	
- CHOWDERS -	- WRAPS - All Wraps served with Cole Slaw & Fries	
Cup 3.50 Bowl 4.50	Shrimp Salad Wrap - with mixed greens & tomatoes	
7	Portobello Wrap - Portobello mushroom, roasted red peppers & goat cheese	
New England Clam Chowder Manhattan Clam Chowder Clam, Mussel & Spinach Chowder Corn Chowder	Chicken B.L.T. Wrap chicken, bacon, mixed greens, tomatoes & creamy borseradish dress	ing
dami, Process et chamer	Seared Tuna Wrap	12.9
Try a Sampling of All 4 of Our Delicious Chowders 4.95	 with avocado, julienne cucumbers, diced tomatoes & cusabi dressin 	g
Lobster Bisque Cup 3.75 Bowl 4.75	Cajun Salmon Wrap	12.9
- RAW BAR -	 blackened salmon served with avocado, mesculan greens, tomatoes, cheddar jack & a tangy remoulade 	
Blue Point Oysters 1/2 Dozen 8.95 Dozen 16.95 Littleneck Clams 1/2 Dozen 7.95 Dozen 14.95	- SANDWICHES - All served with Cole Slaw & Frie	
Cherrystone Clams	New England Style Rolls - served on a toasted buttered potato	-
hrimp Cocktail	Cold Lobster Roll	rke
hilled Platter for One (1)	- fresh chunks of Maine lobster meat tossed in light dressing	
	Hot Lobster Roll"Ma	rke
1/2 Maine Lobster • 2 Shrimp 1 Maine Lobster • 4 Shrimp	- fresh warm chunks of Maine lobster topped with drawn butter	
2 Oysters, 2 Littlenecks 4 Oysters, 4 Littlenecks	Twin Lobster Rolls - sampling of our Hot & Cold Lobster Rolls"Ma	
2 Cherrystones 4 Cherrystones	Broiled Scallop Roll - fresh diver scallops served with tartar sauce	
- APPETIZERS -	L.I. Pub Style Tidbits - served on garlic bread with melted mozza	
Roast L.I. Duck Spring Roll	Chicken	14.5
- served with corn salsa & orange ginger dip	- fresh marinated grilled chicken breast served with BBQ sauce	
spinach and Artichoke Dip	Steak - sliced marinated skirt steak served with BBQ sauce	
- baked with three cheeses & served with homemade tortilla chips	New Orleans Style Po Boy's	12.5
eared Ginger Teriyaki Tuna	- choice of: blackened catfish, fried tilapia, fried oysters or fried pope	orn
- with field greens, wasabi aioli & soy dip	shrimp served on a club roll with shredded lettuce, sliced tomato,	
Shopped Baked Clams (4)	cheddar cheese sauce & tartar sauce	
Zlams Casino (6)	Fishery Sliders - 3 mini fish sandwiches - fried catfish,	
- baked cherrystone clams topped with diced onions, peppers, garlic & bacon	jumbo fried shrimp & crabcake served on toasted potato buns with tartar so	шсе
Maryland Crabcake	Hamburger - 1/2 lb. certified Angus beef served on a toasted English muffin	. 0.,
- with roasted corn salsa & garnished with wasabi & red pepper sauces	Add .75¢ for each additional topping	
ong Island Steamers (seasonal)11.95	- ENTREES -	
served with butter & clam broth	All Entrees served with Choice of Two (2) Sides	
ried Calamari 9.95		
- tender & lightly dusted served with marinara & saffron aioli	Broiled, Grilled or Cajun Fried	160
Buffalo Chicken Wings - served with crudité & bleu cheese dressing	Salmon 16.95 Jumbo Shrimp Tuna 17.95 Clam Strips	
Small	Tuna	
Popcorn Shrimp - cajun style with tartar sauce	Tilapia 16.95 Oysters	
Fried Oysters - fresh Bluepoint flash fried with seasonal flour	Flounder	
	Catfish	16.
- SALADS -	Jumbo Shrimp	
House Salad	Chilean Sea Bass	20
 mixed greens, red onions, diced carrots, cherry tomatoes & cucumbers 	Sea Scallops	20.
Chopped Gourmet Salad	Broiled Combination: 19.95	
romaine lettuce, fresh mozzarella, raisins, walnuts, roasted red peppers	Baked Clams, Shrimp, Sea Scallops, Flounder	
& red onions tossed with balsamic vinaigrette	Specialties	
Classic Caesar Salad	Walnut Crusted Baked Atlantic Salmon - served with an amaretto buerre blanc	
- served with garite crastades Chilled Seafood Cobb Salad	Raked Stuffed Shrimp	17.
The second control of	Baked Stuffed Shrimp. - crabmeat stuffing, served with a scampi sauce	
 steamed jumbo shrimb, sea scallobs. Maryland crabmeat, avocado. 	- 1 · 1 1 0 0001 · V 1 C	17.
- steamed jumbo shrimp, sea scallops, Maryland crabmeat, avocado, hard boiled egg, red onion, cherry tomatoes & mild cheddar cheese	Individual Stuffed Meatloaf	17.
hard boiled egg, red onion, cherry tomatoes & mild cheddar cheese Seared Ginger Teriyaki Tuna Salad	Individual Stutted Meattoat - filled with spinach & mozzarella Seared Ginger Teriyaki Tuna	17.
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