

OYSTERMEN

BAR RESTAURANT

SATURDAY FEBRUARY 4TH, 2012

APPETIZERS

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| FRIED OYSTERS TARTAR SAUCE | 11.45 |
| FRIED WHOLE IPSWICH CLAMS | 12.45 |
| FRIED CALAMARI with MARINARA SAUCE | 10.45 |
| POACHED NEW ZEALAND GREENLIP MUSSELS with DIJON DRESSING | 7.95 |
| WILD MAINE MUSSELS STEAMED with WHITE WINE AND GARLIC | 12.95 |
| BLOODY MARY OYSTER SHOOTER with PISCO PORTON | 7.95 |
| CAJUN FRIED FLORIDA POPCORN SHRIMP | 13.95 |
| JUMBO SHRIMP COCKTAIL | 18.95 |
| MARINATED DUTCH HERRING with MUSTARD DILL DRESSING | 8.95 |
| CAVIAR SANDWICH | 8.95 |
| OYSTERS ROCKEFELLER | 16.45 |
| CLAMS CASINO | 10.95 |
| BROILED HAMA HAMA with GUMBO SAUCE | 10.95 |
| MAINE LOBSTER COCKTAIL | 14.50 |
| MIXED GREEN SALAD | 5.95 |
| MIXED GREEN SALAD with BEEFSTEAK TOMATO | 6.75 |
| ALASKAN RED KING CRABMEAT COCKTAIL | 16.95 |
| SMOKED IDAHO BROOK TROUT FILET with HORSERADISH CREAM | 7.25 |
| SMOKED NORTH ATLANTIC SALMON | 12.95 |
| FLORIDA STONE CRAB CLAWS (3 PIECE), MUSTARD MAYONNAISE | 19.95 |

SOUPS

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| NEW ENGLAND CLAM CHOWDER | 6.25 |
| MANHATTAN CLAM CHOWDER | 5.95 |
| BLACK BEAN SOUP with CRABMEAT and LEMON-CAYENNE CREME FRAICHE | 6.95 |
| BOUILLABAISSE, AN OYSTER BAR CLASSIC | 27.95 |

COLD BUFFET

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| JUMBO SHRIMP AND JUMBO LUMP CRABMEAT OVER CLASSIC CAESAR SALAD | 28.45 |
| FOUR SOME OF SEAFOOD SALADS with CRABMEAT CAESAR, BASIL SQUID, PIQUANT SHRIMP, POACHED SALMON w/ SAUCE VERTE | 23.95 |
| POINT JUDITH SQUID SALAD with OPAL BASIL VINAIGRETTE AND AVOCADO | 21.95 |
| JUMBO SHRIMP SALAD with SAUCE PIQUANT, JULIENNE OF LEEKS | 28.95 |
| GRILLED IMPORTED OCTOPUS (PULPO) SALAD OVER ROMAINE with GREEK FETA CHEESE, OLIVES, CUCUMBERS, CHICK PEAS and DILL YOGURT DRESSING | 24.95 |
| COLD POACHED FARMED NORWEGIAN SALMON FILET with CUCUMBER DILL SALAD, SAUCE VERTE | 26.95 |
| MAINE LOBSTER ROLL on a TOASTED POTATO BUN with COLE SLAW AND SWEET POTATO CHIPS | 28.95 |
| NICOISE SALAD with SEARED ECUADORIAN BIGEYE TUNA | 27.95 |
| MAINE LOBSTER SALAD OVER MESCLUN GREENS, CURRY TARRAGON DRESSING | 29.95 |

SHRIMP, CRAB & SCALLOPS

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| FRIED JUMBO SHRIMP in TEMPURA BATTER | 27.95 |
| FRIED JUMBO SHRIMP in COCONUT | 27.95 |
| GRILLED JUMBO SHRIMP with GARLIC BUTTER | 28.95 |
| JUMBO SHRIMP SALAD with SAUCE PIQUANT, JULIENNE OF LEEKS | 28.95 |
| FRIED NEW BEDFORD SEA SCALLOPS with CURRY ROASTED GARLIC AIOLI and WAFFLE FRIES | 27.95 |
| COQUILLE ST. JACQUES | 27.95 |
| BROILED MAINE EXTRA LARGE SEA SCALLOPS | 29.95 |
| FLORIDA STONE CRAB CLAWS (MED) with MUSTARD MAYONNAISE | 44.95 |

SMOKEHOUSE

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| SMOKED IDAHO BROOK TROUT, WHOLE with HORSERADISH CREAM | 14.25 |
| SMOKED NORTH ATLANTIC SALMON | 12.95 |
| EGGS BENEDICT with SMOKED NORTH ATLANTIC SALMON and HOLLANDAISE, ENGLISH MUFFIN | 13.95 |

STEWES & PANROASTS

| | STEW: | PANROAST: |
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| OYSTER | 11.95 | 11.95 |
| IPSWICH CLAM | 13.95 | 14.95 |
| CHERRYSTONE CLAM | 12.75 | 13.25 |
| SHRIMP | 14.45 | 14.95 |
| LOBSTER | 21.95 | 22.45 |
| SEA SCALLOP | 13.95 | 14.45 |
| COMBINATION | 21.45 | 21.95 |

WINTER WINE SPECIALS

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| TOHU PINOT NOIR - NEW ZEALAND, 2008 | 45.00 |
| J.J. VINCENT "JULIENAS" GAMAY - BURGUNDY, 2006 | 45.00 |
| KUNDE "CENTURY VINES RESERVE" ZINFANDEL - SONOMA, 2004 | 72.00 |

RAW BAR

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| OYSTERS: | PER | PIECE |
| GC0B BLUEPOINT (LONG ISL SOUND, CT) | 1.95 | |
| BEAVERTAIL (RHODE ISLAND) | 2.25 | |
| BLACKBERRY POINT (PRINCE EDWARD ISLAND) | 3.05 | |
| BLUE DIAMOND (BRITISH COLUMBIA) | 2.25 | |
| BRAS D'OR (NOVA SCOTIA) | 2.35 | |
| CHEFS CREEK (WASHINGTON ST) | 2.15 | |
| CHINCOTEAGUE (VIRGINIA) | 2.15 | |
| COTUIT (MASSACHUSETTS) | 2.65 | |
| CUTTYHUNK (MASSACHUSETTS) | 2.65 | |
| FANNY BAY (BRITISH COLUMBIA) | 2.15 | |
| FRENCH KISS (NOVA SCOTIA) | 3.15 | |
| HAMA HAMA (WASHINGTON ST.) | 2.25 | XXL 3.85 |
| MADELINE (NEW BRUNSWICK) | 2.35 | |
| MARTHAS VINEYARD (MASSACHUSETTS) | 2.65 | |
| MIRADA (WASHINGTON ST) | 2.15 | |
| MOONSTONE (RHODE ISLAND) | 2.65 | |
| MONTAUK (LONG ISLAND, NY) | 2.45 | |
| NAKED COWBOY (LONG ISLAND NY) | 2.15 | |
| NORTH HAVEN (MAINE) | 2.65 | |
| NORTHUMBERLAND (NOVA SCOTIA) | 2.35 | |
| ONSET BAY (MASSACHUSETTS) | 2.65 | |
| PECONIC PEARL (LONG ISLAND, NY) | 2.35 | |
| PEMAQUID (MAINE) | 2.95 | |
| PLUM ISLAND (IPSWICH, MASSACHUSETTS) | 2.65 | |
| SAMISH BAY (WASHINGTON ST.) | 2.25 | |
| SUNKEN MEADOW GEMS (MASSACHUSETTS) | 2.75 | |
| TOTTEN VIRGINICA (WASHINGTON ST.) | 3.55 | |
| WELLFLEET (MASSACHUSETTS) | 2.65 | |
| WITCH DUCK (VIRGINIA) | 2.15 | |
| CLAMS: (LONG ISLAND SOUND) | | |
| LITTLENECK 1.35 | TOP NECK | 1.45 |
| CHERRYSTONE 1.55 | | |

SHELLFISH PLATTERS

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| GRAND CENTRAL OYSTER PLATTER 8 PC | 18.75 |
| BIVALVE PLATTER - 4 OYSTERS, 4 CLAMS | 15.55 |
| MEDLEY OF SHELLFISH - 10 OYSTERS, 2 CLAMS, 2 JUMBO SHRIMP, 3 N.Z. MUSSELS with 1/2 LOBSTER | 33.15 |
| with WHOLE LOBSTER | 47.05 |
| with WHOLE LOBSTER | 61.05 |

COOKED SHELLFISH

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| OYSTERS ROCKEFELLER | 16.45 |
| BROILED BLUEPOINT OYSTERS, ANCHOVY BUTTER | 13.95 |
| CLAMS CASINO | 10.95 |
| LONG ISLAND STEAMERS | 24.95 |
| FRIED LONG ISLAND BLUEPOINT OYSTERS with TARTAR SAUCE and FRENCH FRIES | 21.45 |
| FRIED IPSWICH WHOLE BELLY CLAMS with TARTAR SAUCE and FRENCH FRIES | 24.95 |

LOBSTER

THE LIVE LOBSTERS IN OUR TANK ARE SHIPPED
DIRECTLY FROM MAINE TO US. PICK YOUR OWN
TODAY'S MARKET PRICE: 28.95 PER POUND

MAIN DISHES

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| GRILLED IMPORTED OCTOPUS (PULPO) SALAD OVER ROMAINE with GREEK FETA CHEESE, OLIVES, CUCUMBERS, CHICK PEAS and DILL YOGURT DRESSING | 24.95 |
| PAN FRIED BIG BLUE BLUEFISH FILET with ARTICHOKE-ROASTED TOMATO RAGOUT AND SAUTEED GREEN BEANS. | 22.95 |
| BROILED NEW BEDFORD LEMON SOLE FILET with GINGER & SCALLION SAUCE and COCONUT RICE | 28.95 |
| BROILED MAINE DAY BOAT HALIBUT FILET with CHORIZO, PLUM TOMATOES and SAFFRON WINE SAUCE, RICE PILAF | 35.95 |
| COFFEE ANCHO RUBBED & GRILLED ECUADORIAN BIGEYE TUNA STEAK with HUNTER DEMI GLACE and GARLIC MASHED POTATOES | 29.95 |
| FRIED NEW BEDFORD SEA SCALLOPS with CURRY ROASTED GARLIC AIOLI and WAFFLE FRIES | 27.95 |
| BROILED MEDITERRANEAN BRONZINI FILET with HERBED INFUSED EXTRA VIRGIN OLIVE OIL and CREMINI RISOTTO CAKE | 28.95 |

BEVERAGES

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| SARATOGA WATER, SPARKLING OR FLAT | 28OZ | 5.75 |
| SODA | | 2.25 |
| LEMONADE/ARNOLD PALMER | | 4.50 |
| COFFEE HOT OR ICED | 2.75 | DECAF 2.75 |
| ESPRESSO, HOT OR ICED | 2.75 | DECAF 2.75 |
| CAPPUCCINO, HOT OR ICED | 4.25 | DECAF 4.25 |
| TEA HOT | 2.75 | ICED 2.75 |
| FRUIT JUICE | 4.75 | MILK 3.95 |

TODAY'S CATCH

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| ARCTIC CHAR FILET, BROILED | 27.95 |
| BARRAMUNDI FILET, BROILED | |
| BLUEFISH FILET, PAN FRIED, ARTICHOKE ROASTED TOMATO RAGOUT, GREEN BEANS | 22.95 |
| BRONZINI FILET, BROILED, HERB INFUSED OLIVE OIL, CREMINI RISOTTO CAKE | 28.95 |
| BROOK TROUT, WHOLE, BONELESS, BROILED, AMANDINE | 21.95 |
| CATFISH FILET, CAJUN GRILLED | 21.95 |
| FLOUNDER, WHOLE, BROILED | 26.95 |
| GROUPE, BLACK FILET, BROILED | 29.95 |
| HALIBUT FILET, BROILED, CHORIZO, PLUM TOMATOES, SAFFRON WINE SAUCE | 35.95 |
| LEMON SOLE FILET, PAN FRIED | 27.95 |
| LEMON SOLE FILET, BROILED, GINGER AND SCALLION SAUCE, COCONUT RICE | 28.95 |
| MAHI MAHI FILET, BROILED | 27.95 |
| MONKFISH (LOTTE) TOURNEDOS, BRD, BEARNAISE | 27.95 |
| REDFISH (DRUM) FILET, CAJUN GRILLED | 27.95 |
| SALMON, WILD RED KING FILET, BROILED, BERNAISE | 30.95 |
| SALMON, NORWEGIAN FARMED FILET, BROILED HOLLANDAISE | 26.95 |
| SCALLOPS, SEA, EXTRA LARGE, BROILED | 29.95 |
| SCALLOPS, SEA, FRIED, CURRY ROASTED GARLIC AIOLI, WAFFLE FRIES | 27.95 |
| SEA BASS, BLACK FILET, BROILED | 28.95 |
| SNAPPER, RED FILET, BROILED | 33.95 |
| SQUID (CALAMARI), FRIED, MARINARA SAUCE, FF | 22.95 |
| STRIPED BASS, WILD FILET, BROILED | 28.95 |
| SWORDFISH STEAK, GRILLED | 28.95 |
| TILAPIA, FILET, BROILED | 21.95 |
| TUNA, BIGEYE STEAK, GRILLED, COFFEE ANCHO RUBBED, HUNTER DEMI GLACE | 29.95 |
| OLD FASHIONED FISH-N-CHIPS | 21.95 |

NON-SEAFOOD

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| GRILLED SIRLOIN STEAK | 34.95 |
| HALF ROASTED CHICKEN | 14.95 |
| VEGETABLE PLATTER | 14.95 |

SIDE DISHES

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| CREAMED SPINACH | 4.75 |
| FRENCH FRIES | 4.75 |
| RICE PILAF | 4.25 |
| STEAMED YUKON GOLD POTATOES | 4.25 |
| COLE SLAW | 3.75 |
| VEGETABLE DU JOUR | 6.95 |

HOMEMADE DESSERTS

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| PEANUT BUTTER CHIFFON TORTE with MARSALA WHITE CHOCOLATE MOUSSE | 8.50 |
| CREME FRAICHE CRANBERRY-BLOOD ORANGE TARTLET | 7.50 |
| APPLE & BLACK PLUM GALETTE with SPICED BROWN SUGAR | 7.50 |
| RASPBERRY ST. HONORE with CHIBOUSTE CREAM | 7.50 |
| CHOCOLATE MOUSSE | 6.75 |
| RICE PUDDING | 5.00 |
| CREME CARAMEL | 6.95 |
| VERY FRESH FRUIT SALAD | 5.95 |
| FLORIDA KEY LIME PIE | 7.25 |
| NEW YORK CHEESECAKE | 6.95 |
| PEAR MANGO SORBET | 6.50 |
| CAMPARI GRAPEFRUIT MINT ICE CREAM | 6.75 |
| CHOCOLATE or VANILLA ICE CREAM | 5.75 |
| HOT FUDGE SUNDAE | 7.50 |
| ANY DESSERT A LA MODE | ADD 2.00 |

BEER AND WINE ON DRAUGHT

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| BUD LIGHT (ST. LOUIS) | 5.75 |
| BLUE MOON BELGIAN WHITE (COLORADO) | 6.50 |
| BLUEPOINT TOASTED LAGER (LONG ISLAND, NY) | 6.50 |
| BROOKLYN LAGER (BROOKLYN, NY) | 6.50 |
| BROOKLYN WINTER ALE (BROOKLYN, NY) | 6.50 |
| CHELSEA "CHECKER CAB" BLONDE ALE (MAN) | 6.50 |
| CHELSEA "SUNSET RED ALE" (MANHATTAN) | 6.50 |
| CHIMAY WHITE (BELGIUM) 9 OZ | 10.00 |
| GUINNESS (IRELAND) | 7.50 |
| PALM AMBER (BELGIUM) 14 OZ | 7.50 |
| SIERRA NEVADA PALE ALE (CALIFORNIA) | 6.25 |
| SIXPOINT "RIGHTeous RYE" (BROOKLYN, NY) | 7.25 |
| STELLA ARTOIS (BELGIUM) | 7.25 |
| VICTORY "PRIMA PILSNER" (PENNSYLVANIA) | 7.00 |

BEERS OF THE WORLD

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| AMSTEL LIGHT (HOLLAND) | 6.25 |
| ASAHI (JAPAN) | 33.8 OZ CAN 12.25 |
| BECK'S DARK / NON-ALCOHOLIC (GERMANY) | 6.25 |
| BROOKLYN LOCAL 1 ALE (NEW YORK) | 18.00 |
| CHIMAY RED (BELGIUM) | 10.50 |
| CHIMAY BLUE (BELGIUM) | 11.50 |
| CISCO "WHALES TALE" PALE ALE (NANTUCKET) | 6.75 |
| CORONA (MEXICO) | 6.75 |
| DUVEL (BELGIUM) | 9.25 |
| HEINEKEN / HEINEKEN LIGHT (NETHERLANDS) | 6.25 |
| KIRIN "ICHIBAN" (JAPAN) | 6.75 |
| LEFFE BLONDE ABBEY ALE (BELGIUM) | 6.75 |
| MAGIC HAT #9 (VERMONT) | 6.50 |
| MAGNERS CIDER (IRELAND) | 7.25 |
| MICHELOB "ULTRA" - LOW CARB (USA) | 6.25 |
| OMMEGANG "HENNEPIN" (NEW YORK) | 7.50 |
| SAM ADAMS LIGHT (MASSACHUSETTS) | 6.75 |
| SAM SMITH TADBY PORTER (ENGLAND) | 8.25 |
| SCHNEIDER WEISSE (GERMANY) | 16 OZ 11.00 |