

OYSTERMEN

BAR RESTAURANT

FRIDAY JULY 30TH, 2010

APPETIZERS

FRIED OYSTERS, TARTAR SAUCE	10.95
FRIED WHOLE IPSWICH CLAMS, TARTAR SAUCE	12.45
FRIED CALAMARI with MARINARA SAUCE	9.25
POACHED NEW ZEALAND GREENLIP MUSSELS	6.95
MARINATED DUTCH HERRING with MUSTARD DILL DRESSING	8.95
CULTIVATED MAINE MUSSELS STEAMED with WHITE WINE and GARLIC	12.95
BLOODY MARY OYSTER SHOOTER with DOUBLE CROSS VODKA	7.95
CAJUN FRIED FLORIDA POPCORN SHRIMP	13.95
JUMBO SHRIMP COCKTAIL	16.50
CHILLED MEXIMOTO OYSTERS with PONZU MIGNONETTE and DAIKON PLUM TOBIKO	11.95
CAVIAR SANDWICH	8.95
OYSTERS ROCKEFELLER	16.45
CLAMS CASINO	9.95
MAINE LOBSTER COCKTAIL	13.95
MIXED GREEN SALAD	4.95
MIXED GREEN SALAD with BEEFSTEAK TOMATO	5.75
ALASKAN RED KING CRABMEAT COCKTAIL	15.50
SMOKED IDAHO BROOK TROUT FILET with HORSERADISH CREAM	7.25
SMOKED NORTH ATLANTIC SALMON	12.95

SOUPS

NEW ENGLAND CLAM CHOWDER	6.25
MANHATTAN CLAM CHOWDER	5.95
GAZPACHO with MAINE LOBSTER	7.25
BOUILLABaisse, AN OYSTER BAR CLASSIC	27.95

COLD BUFFET

FOUR SOME OF SEAFOOD SALADS with CRABMEAT CAESAR, BASIL SQUID, TANGY SHRIMP, POACHED SALMON with SAUCE VERT	21.95
JUMBO SHRIMP and JUMBO LUMP CRABMEAT OVER CLASSIC CAESAR SALAD	27.95
JUMBO SHRIMP SALAD with TANGY CHUTNEY DRESSING, CASHews and COCONUT	27.95
POINT JUDITH SQUID SALAD with PURPLE BASIL VINAIGRETTE and AVOCADO	21.95
POACHED SCOTTISH ORGANIC FARMED SALMON FILET with LEMON & CAPER YOGURT DRESSING, GRILLED NAN BREAD and COUS-COUS SALAD	25.95
NICOLE SALAD with SEARED and SLICED ECUADORIAN BIGEYE TUNA STEAK	27.95
POACHED WHOLE MAINE LOBSTER with SAFFRON DRESSING & CURRIED CARROT RAISIN SALAD	28.95
MAINE LOBSTER ROLL on a TOASTED POTATO Bun with COLE SLAW and SWEET POTATO CHIPS	27.95

SHRIMP, CRAB & SCALLOPS

JUMBO SHRIMP SALAD with TANGY CHUTNEY DRESSING, CASHews and COCONUT	27.95
JUMBO SHRIMP and JUMBO LUMP CRABMEAT OVER CLASSIC CAESAR SALAD	27.95
FRIED JUMBO SHRIMP in TEMPURA BATTER	25.95
FRIED JUMBO SHRIMP in COCONUT	26.95
GRILLED JUMBO SHRIMP, GARLIC HERB BUTTER	27.95
BROILED EXTRA LARGE MAINE "DAY BOAT" SEA SCALLOPS	29.95
FRIED NEW BEDFORD SEA SCALLOPS with TARTAR SAUCE and FRENCH FRIES	25.95
COQUILLE ST. JACQUES	25.95
CAJUN GRILLED MARYLAND BABY SOFT SHELL CRABS with FIRE ROASTED SALSA and SPANISH RICE	29.95

SMOKEHOUSE

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

STEWs & PANROASTS

	STEW:	PANROAST:
OYSTER	11.25	11.75
CHERRYSTONE CLAM	12.75	13.25
IPSWICH CLAM	13.95	14.45
SHRIMP	14.45	14.95
LOBSTER	21.95	22.45
SEA SCALLOP	13.95	14.45
COMBINATION	21.45	21.95

ROSE WINE SPECIALS

DOMAINE JEAN-PAUL BALLAND SANCERRE 2009 - LOIRE VALLEY, FRANCE	42.00
ROBERT SINsKY "VIN GRIS OF PINOT NOIR" 2009 - CARNEROS, CALIFORNIA	60.00
ANGOVE'S (GRENACHE/SHIRAZ) 2008 - SOUTH AUSTRALIA	34/8.50

RAW BAR

OYSTERS:	
BEACON POINT (WASHINGTON ST.)	2.15
BEAVERTAIL (RHODE ISLAND)	2.25
BEE'S RIVER (MASSACHUSETTS)	2.65
BLUEPOINT (LONG ISLAND, NY)	2.15
CHEF CREEK (BRITISH COLUMBIA)	2.15
CLEVEDON COAST (NEW ZEALAND)	2.75
COTUIT (MASSACHUSETTS)	2.55
DEER CREEK (WASHINGTON ST.)	2.15
DISCOVERY BAY (WASHINGTON ST.)	2.15
EAST END (LONG ISLAND, NY)	2.45
FRENCHMAN COVE (WASHINGTON ST.)	2.15
GREAT SOUTH BAY (LONG ISLAND, NY)	2.15
KUMAMOTO (CALIFORNIA)	2.95
MALPEQUE (PRINCE EDWARD ISLAND)	2.15
MARTHA'S VINEYARD (MASSACHUSETTS)	2.65
MATTAKI (BRITISH COLUMBIA)	3.05
MEXIMOTO (BAJA, CALIFORNIA)	2.35
MIRADA (WASHINGTON ST.)	2.15
MOONSTONE (RHODE ISLAND)	2.65
MYSTIC RIVER (CONNECTICUT)	2.15
NORTH HAVEN (MAINE)	2.55
PEBBLE BEACH (WASHINGTON ST.)	2.15
ROCKY PASS (ALASKA)	3.45
ROYAL MIYAGI (BRITISH COLUMBIA)	2.15
SHIGOKU (WASHINGTON ST.)	2.95
SISTER POINT (WASHINGTON ST.)	2.15
TOTTEN VIRGINICA INLET (WASHINGTON ST.)	2.95
WATCH HILL (RHODE ISLAND)	2.15
WIATCHO (MASSACHUSETTS)	2.65

CLAMS:	
LITTLENECK	1.35
TOP NECK	1.45
CHERRYSTONE	1.65

SHELLFISH PLATTERS

GRAND CENTRAL OYSTER PLATTER - 8 PC	17.75
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	32.85
	46.85

COOKED SHELLFISH

OYSTERS ROCKEFELLER	16.45
BROILED BLUEPOINT OYSTERS, ANCHOVY BUTTER	12.95
CLAMS CASINO	9.95
LONG ISLAND STEAMERS	24.95
FRIED LONG ISLAND BLUEPOINT OYSTERS with FF	20.45
FRIED IPSWICH WHOLE 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 OR TELL US WHAT SIZE YOU PREFER AND HOW YOU WOULD LIKE IT PREPARED.

TODAY'S MARKET PRICE: 27.95 PER POUND

MAIN DISHES

CHILLED: POACHED SCOTTISH ORGANIC FARMED SALMON FILET with LEMON & CAPER YOGURT DRESSING, GRILLED NAN BREAD and COUS-COUS SALAD	25.95
CHILLED: POACHED WHOLE MAINE LOBSTER with SAFFRON DRESSING & CURRIED CARROT RAISIN SALAD	28.95
TOGARASHI SPICED & PAN FRIED PACIFIC BLACK COD (SABLEFISH) FILET OVER ASIAN NAPA CABBAGE SLAW with ENOKI MUSHROOMS	32.95
PAN FRIED MAINE HALIBUT FILET with CITRUS VINAIGRETTE and SAUTEED BROCCOLINI	29.95
BROILED CAPE COD WILD STRIPED BASS FILET with GORGONZOLA & WALNUT BUTTER and RICE PILAF	27.95
CAJUN GRILLED MARYLAND BABY SOFT SHELL CRABS with FIRE ROASTED SALSA and SPANISH RICE	29.95

BEVERAGES

SARATOGA WATER, SPARKLING OR FLAT	28OZ	5.75
SODA		2.25
COFFEE HOT OR ICED		2.25
ESPRESSO, HOT OR ICED		2.50
CAPPUCCINO, HOT OR ICED		4.00
TEA HOT		2.75
FRUIT JUICE		4.50
MONSTER ENERGY DRINK		
DECAF		2.25
DECAF		2.50
DECAF		4.00
ICED		2.75
MILK		3.95
		5.00

TODAY'S CATCH

ARCTIC CHAR FILET, BROILED	26.95
BLACK COD (SABLEFISH) FILET, PAN FRIED, ASIAN NAPA CABBAGE SLAW	32.95
BLUEFISH FILET, BROILED	20.95
BRONZINI FILET, PAN FRIED	27.95
BROOK TROUT, WHOLE, BONELESS, AMANDINE	20.95
CATFISH FILET, CAJUN GRILLED	20.95
FLOUNDER, WHOLE, BROILED	24.95
GROUPE, BLACK FILET, BROILED	27.95
HALIBUT FILET, BROILED, CITRUS VINAIGRETTE	29.95
LEMON SOLE FILET, BROILED OR PAN FRIED	26.95
MAHI-MAHI FILET, BROILED	26.95
MONKFISH (LOTTE) TORNEDOS BRLD, BEARNAISE	26.95
SALMON ORGANIC FARMED SCOTTISH ORGANIC FILET, BROILED, HOLLANDAISE	25.95
SALMON, NEW ZEALAND WILD RED KING FILET, BROILED, BEARNAISE	27.95
SCALLOPS, SEA, FRIED, TARTAR SAUCE, FF	25.95
SCALLOPS, SEA, BROILED, EXTRA LARGE	29.95
SCROD FILET, BROILED	24.95
SEA BASS FILET, BROILED	28.95
SNAPPER, RED FILET, BROILED	29.95
SQUID (CALAMARI) FRIED, MARINARA SAUCE, FF	21.95
STRIPED BASS, WILD FILET, BROILED, GORGONZOLA and WALNUT BUTTER	27.95
SWORDFISH STEAK, GRILLED	28.95
TILAPIA FILET, BROILED	20.95
TUNA, BIGEYE, STEAK, CAJUN GRILLED, SALSA	28.95
OLD FASHIONED FISH-N-CHIPS	20.95

NON-SEAFOOD

GRILLED SIRLOIN STEAK	34.95
HALF ROASTED CHICKEN	14.95
VEGETABLE PLATTER	14.95

SIDE DISHES

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

HOMEMADE DESSERTS

FRENCH VANILLA CAPPUCCINO CHOCOLATE MOUSSE CAKE	7.95
SAUVIGNON BLANC POACHED BARTLETT PEAR HAZELNUT PUDDING & BLACKBERRY COMPOTE	7.25
TARTE TATIN	7.25
BLUEBERRY TOPPED CHEESECAKE	7.25
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
BANANA CARAMEL ICE CREAM	6.50
TROPICAL FRUIT SORBET	6.25
CHOCOLATE OR VANILLA ICE CREAM	5.75
HOT FUDGE SUNDAE	7.50
ANY DESSERT A LA MODE	ADD 2.00

BEERS ON DRAUGHT

ABITA TURBO DOG - BROWN, ALE (LOUISIANA)	6.50
CHELSEA "SUNSET RED ALE" (MANHATTAN)	6.25
CHELSEA "CHECKER CAB BLONDE" (MANHATTAN)	6.50
BUD LIGHT (ST. LOUIS)	5.75
BLUE MOON BELGIAN WHITE (COLORADO)	6.50
BLUEPOINT SUMMER ALE (LONG ISLAND, NY)	6.50
BLUEPOINT TOASTED LAGER (LONG ISLAND, NY)	6.50
BROOKLYN LAGER (BROOKLYN, NY)	6.25
CHIMAY WHITE (BELGIUM)	9 OZ 10.00
GUINNESS (IRELAND)	7.50
RADEBERGER PILSNER (GERMANY)	7.00
SIERRA NEVADA PALE ALE (CALIFORNIA)	6.25
SIXPOINT "RIGHT COUS RYE" (BROOKLYN, NY)	7.25
STELLA ARTOIS (BELGIUM)	7.25
PALM AMBER (BELGIUM)	14 OZ 7.50

BEERS OF THE WORLD

AMSTEL LIGHT (HOLLAND)	6.25
ASAHI (JAPAN)	33.8 OZ CAN 12.25
BALLAST POINT "BIGEYE" IPA (CALIFORNIA)	7.25
BECK'S DARK (GERMANY)	6.25
BECK'S N/A (GERMANY)	6.25
BROOKLYN "LOCAL 1" ALE (NEW YORK)	25 OZ 17.25
CHIMAY "RED" (BELGIUM)	10.50
CHIMAY "BLUE" (BELGIUM)	11.50
CISCO "WHALES TALE" (NANTUCKET)	6.75
CONEY ISLAND "ALBINO PYTHON WHITE"	16 OZ 10.25
CORONA (MEXICO)	6.75
DUVEL (BELGIUM)	9.25
HEINEKEN (NETHERLANDS)	6.25
HEINEKEN LIGHT (NETHERLANDS)	6.25
KIRIN "ICHIBAN" (JAPAN)	6.75
LA CHOUFFE (BELGIUM)	25 OZ 20.25
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)	18.7 OZ 11.75
SCHNEIDER WEISSE (GERMANY)	16 OZ 11.00