

# OYSTERMEN

BAR RESTAURANT

WEDNESDAY MARCH 10<sup>TH</sup>, 2010

## APPETIZERS

FRIED OYSTERS, TARTAR SAUCE	9.25
FRIED WHOLE IPSWICH CLAMS	11.95
FRIED CALAMARI WITH MARINARA SAUCE	9.25
CLAMS CASINO	9.95
POACHED NEW ZEALAND GREENLIP MUSSELS WITH DIJON DRESSING	6.95
CULTIVATED MAINE MUSSELS STEAMED WITH WHITE WINE AND GARLIC	12.95
<b>BLOODY MARY OYSTER SHOOTER</b> WITH <b>LONG ISLAND VODKA</b>	7.95
CAJUN FRIED FLORIDA POPCORN SHRIMP	13.95
JUMBO SHRIMP COCKTAIL	16.50
MARINATED DUTCH HERRING WITH MUSTARD DILL DRESSING	8.95
<b>FRIED BUFFALO OYSTERS</b> WITH <b>BLUE CHEESE</b> <b>DRESSING</b> AND <b>CELERY</b>	9.75
CAVIAR SANDWICH	8.95
OYSTERS ROCKEFELLER	15.50
MAINE LOBSTER COCKTAIL	13.50
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
<b>FLORIDA STONE CRAB CLAW (LRG)</b> WITH <b>MUSTARD MAYONNAISE</b>	11.95
<b>JUMBO LUMP MARYLAND CRAB CAKE</b> WITH <b>BALTIMORE RED SAUCE</b>	14.50

## SOUPS

NEW ENGLAND CLAM CHOWDER	6.25
MANHATTAN CLAM CHOWDER	5.95
BOUILLABaisse, AN OYSTER BAR CLASSIC	27.95

## COLD BUFFET

JUMBO SHRIMP AND JUMBO LUMP CRABMEAT OVER CLASSIC CAESAR SALAD	27.95
JUMBO SHRIMP SALAD WITH TANGY CHUTNEY DRESSING, CASHEWS AND COCONUT	27.95
FOUR SOME OF SEAFOOD SALADS WITH CRABMEAT CAESAR, BASIL SQUID, TANGY SHRIMP AND POACHED SALMON WITH SAUCE VERT	21.95
POINT JUDITH SQUID SALAD WITH PURPLE BASIL VINAIGRETTE AND AVOCADO	21.95
COLD POACHED SCOTTISH FARMED ORGANIC SALMON FILET WITH SAUCE VERT AND CUCUMBER DILL SALAD	25.95
<b>PAN SEARED RARE AUSTRALIAN HIRAMASA</b> <b>YELLOWTAIL FILET OVER MESCLUN GREENS</b> <b>WITH CIDER VINAIGRETTE, MACADAMIA</b> <b>NUTS AND HEARTS OF PALM</b>	27.95
NICOISE SALAD WITH SEARED AND SLICED EQUADORIAN BIGEYE TUNA STEAK	27.95
WHOLE MAINE LOBSTER WITH LEMON DILL MAYONNAISE, FRENCH BEAN SALAD	27.95
MAINE LOBSTER ROLL ON A TOASTED POTATO BUN WITH COLE SLAW AND SWEET POTATO CHIPS	27.95

## SHRIMP, CRAB & SCALLOPS

FRIED JUMBO SHRIMP IN TEMPURA BATTER	25.95
FRIED JUMBO SHRIMP IN COCONUT	26.95
GRILLED JUMBO SHRIMP, GARLIC HERB BUTTER	29.95
JUMBO SHRIMP AND JUMBO LUMP CRABMEAT OVER CLASSIC CAESAR SALAD	27.95
JUMBO SHRIMP SALAD WITH TANGY CHUTNEY DRESSING, CASHEWS AND COCONUT	27.95
<b>JUMBO LUMP MARYLAND CRAB CAKES</b> WITH <b>BALTIMORE RED SAUCE</b> AND <b>FRENCH FRIES</b>	27.95
FRIED MAINE SEA SCALLOPS WITH TARTAR SAUCE AND FRENCH FRIES	24.95
SAUTEED NANTUCKET BAY SCALLOPS WITH GARLIC HERB BUTTER	27.95
BROILED MAINE EXTRA LARGE SEA SCALLOPS	28.95
COQUILLE ST. JACQUES	24.95
<b>FLORIDA STONE CRAB CLAWS (MED)</b> WITH <b>MUSTARD MAYONNAISE</b>	37.95

## 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

## STEW & PANROASTS

OYSTER	STEW: 9.95	PANROAST: 10.45
CHERRYSTONE CLAM	12.75	13.25
IPSWICH CLAM	13.95	14.45
SHRIMP	14.45	14.95
LOBSTER	21.95	22.45
SEA SCALLOP	13.25	13.75
COMBINATION	20.95	21.45

## DRINK SPECIALS

HARPOON CELTIC ALE (MASS)	6.50
ROCCA DELLA MACIE ORVIETO CLASSICO - (TUSCANY, ITALY - 2008)	34.00
MAURIGI BACCO BIANCO (ITALY - 2006)	34/8.50
GREY STACK "ROSEMARY'S BLOCK" (BENNET VALLEY, CA - 2008)	65.00

## RAW BAR

<b>OYSTERS:</b>	PER	PIECE
BELON - SAMISH BAY FLAT (WASHINGTON ST.)	3.25	
BLACKBERRY POINT (PRINCE EDWARD ISLAND)	2.95	
BLUEPOINT (LONG ISLAND, NY)	XL 2.25	1.85
BUZZARDS BAY (MASSACHUSETTS)	2.25	
BRAS D'OR (NOVA SCOTIA)	2.25	
BROOKLYN CREEK (BRITISH COLUMBIA)	2.15	
CHEF CREEK (BRITISH COLUMBIA)	2.15	
CHINCOTEAGUE (VIRGINIA)	1.95	
CONWAY CLIP (PRINCE EDWARD ISLAND)	2.45	
DABOB (WASHINGTON ST.)	2.15	
DEEP BAY (BRITISH COLUMBIA)	2.15	
DISCOVERY BAY (WASHINGTON ST.)	2.15	
EAST BEACH BLONDE (RHODE ISLAND)	2.65	
FANNY BAY (BRITISH COLUMBIA)	2.15	
FRENCH KISS (NEW BRUNSWICK)	3.05	
FOX ISLAND (NOVA SCOTIA)	2.15	
GOLD CREEK (WASHINGTON ST.)	2.15	
HOOD CANAL (WASHINGTON ST.)	2.15	
ISLAND CREEK (MASSACHUSETTS)	2.65	
KUMAMOTO (CALIFORNIA)	2.95	
LADY CHATTERLEY (NOVA SCOTIA)	2.55	
MALPEQUE (PRINCE EDWARD ISLAND)	2.55	
MARTHAS VINEYARD (MASSACHUSETTS)	2.65	
MIRADA (WASHINGTON ST.)	2.15	
MOONSTONE (RHODE ISLAND)	XL 2.85	2.65
MYSTIC RIVER (CONNECTICUT)	2.05	
NORTHUMBERLAND (NOVA SCOTIA)	2.15	
OLYMPIC MIYAGI (WASHINGTON ST.)	2.15	
PIPES COVE (LONG ISLAND)	2.25	
ROME POINT (RHODE ISLAND)	2.65	
SALT AIRE (PRINCE EDWARD ISLAND)	2.05	
SUMMERSIDE (PRINCE EDWARD ISLAND)	2.45	
THATCH ISLAND (MASSACHUSETTS)	2.55	
WELLFLEET (MASSACHUSETTS)	2.55	
WESTPORT (MASSACHUSETTS)	2.35	
WILLAPA BAY (WASHINGTON ST.)	XXL 3.25	2.15
<b>CLAMS:</b>		
LITTLENECK	1.35	TOP NECK 1.45
CHERRYSTONE	1.65	
<b>SEA URCHIN (MAINE)</b>		2.15

## SHELLFISH PLATTERS

GRAND CENTRAL OYSTER PLATTER (8 PC)	17.55
BIVALVE PLATTER (4 OYSTERS, 4 CLAMS)	14.55
<b>MEDLEY OF SHELLFISH - 10 OYSTERS, 2 CLAMS,</b> <b>2 JUMBO SHRIMP, 3 MAINE MUSSELS</b>	31.75
<b>WITH 1/2 LOBSTER</b>	45.25

## COOKED SHELLFISH

OYSTERS ROCKEFELLER	15.50
BROILED BLUEPOINT OYSTERS, ANCHOVY BUTTER	11.95
CLAMS CASINO	9.95
LONG ISLAND STEAMERS, DRAWN BUTTER	24.95
FRIED LONG ISLAND BLUEPOINT OYSTERS WITH FF	18.45
FRIED IPSWICH BELLY CLAMS WITH TARTAR SAUCE AND FRENCH FRIES	24.95
BOUILLABAISSE, AN OYSTER BAR CLASSIC	27.95

## 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 : 26.95 PER POUND

## MAIN DISHES

<b>PAN SEARED RARE AUSTRALIAN HIRAMASA</b> <b>YELLOWTAIL FILET OVER MESCLUN GREENS</b> <b>WITH CIDER VINAIGRETTE, MACADAMIA</b> <b>NUTS AND HEARTS OF PALM</b>	27.95
<b>JUMBO LUMP MARYLAND CRAB CAKES</b> WITH <b>BALTIMORE RED SAUCE</b> AND <b>FRENCH FRIES</b>	27.95
<b>PAN FRIED CRISPY CHATHAM SKATE FILET</b> WITH <b>CHORIZO, PLUM TOMATOES</b> AND <b>SAFFRON</b> <b>EMULSION</b>	23.95
<b>BROILED MAINE HALIBUT FILET</b> WITH <b>BLACK</b> <b>TRUMPET MUSHROOMS</b> AND <b>BLACK TRUFFLE</b> <b>MARSALA SAUCE</b>	32.95
<b>CAJUN GRILLED WILD LONG ISLAND STRIPED BASS</b> <b>FILET</b> WITH <b>GREEN CHILI BUTTER</b> AND <b>DOMINO RICE</b>	26.95
<b>BROILED ICELANDIC ARCTIC CHAR FILET</b> WITH <b>MINT VINAIGRETTE, CURRY SPICED CHICK</b> <b>PEAS</b> AND <b>BASMATI RICE</b>	25.95

## BEVERAGES

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

## TODAY'S CATCH

<b>ARCTIC CHAR FILET, BRLD, MINT VINAIGRETTE</b>	25.95
BLACK COD (SABLEFISH) FILET, PAN FRIED	32.95
BLUEFISH FILET BROILED	20.95
BROOK TROUT, WHOLE, BONELESS, BROILED, AMANDINE	20.95
CATFISH FILET, CAJUN GRILLED	20.95
DOVER SOLE, SAUTEED, MEUNIERE	36.95
FLOUNDER, WHOLE, BROILED	22.95
GROUPE, RED FILET, BROILED	27.95
<b>HALIBUT FILET, BROILED, BLACK TRUMPET</b> <b>MUSHROOMS</b> AND <b>TRUFFLE MARSALA SAUCE</b>	32.95
HIRAMASA (YELLOWTAIL) FILET, P/S, RARE	27.95
LEMON SOLE FILET, BROILED OR PAN FRIED	26.95
MAHI MAHI FILET, BROILED	25.95
MONKFISH (LOTTE) TOURNEOS, BRLD, BEARNAISE	26.95
SALMON ORGANIC FARMED SCOTTISH FILET, BROILED, HOLLANDAISE	25.95
SALMON, N.Z. KING FILET, BRLD, BEARNAISE	27.95
SCALLOPS, BAY, SAUTEED, GARLIC HERB BUTTER	27.95
SCALLOPS, SEA, FRIED, TARTAR SAUCE, FF	24.95
SCALLOPS, SEA, EXTRA LARGE, BROILED	28.95
SCROD FILET, BROILED	24.95
SEA BASS FILET, BROILED	27.95
SHAD FILET, BROILED, TOMATO AND BACON	26.95
SHAD ROE	28.95
SHAD COMBO	28.95
<b>SKATE FILET, CRISPY P/F, SAFFRON EMULSION</b>	23.95
SNAPPER, RED FILET, BROILED	29.95
SQUID (CALAMARI), FRIED, MARINARA SAUCE, FF	21.95
<b>STRIPED BASS, WILD FILET, CAJUN GRILLED,</b> <b>GREEN CHILI BUTTER</b>	26.95
STURGEON STEAK, GRILLED, ANCHOVY BUTTER	28.95
SWORDFISH STEAK, GRILLED	26.95
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

ALMOND APPLE TORTE	7.25
CASSATA CAKE	7.25
BLACK FOREST CHOCOLATE LAYER CAKE	7.95
CHOCOLATE MOUSSE	6.75
RICE PUDDING	5.00
CREME CARAMEL	6.95
VERY FRESH FRUIT SALAD	5.50
FLORIDA KEY LIME PIE	7.25
NEW YORK CHEESECAKE	6.95
<b>PASSION FRUIT SORBET</b>	<b>6.25</b>
<b>BUTTER PECAN ICE CREAM</b>	<b>6.50</b>
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
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)	6.25
CHELSEA SUNSET RED ALE (MANHATTAN)	6.25
CHIMAY WHITE (BELGIUM)	9 OZ 10.00
GOOSE ISLAND HONKER ALE (CHICAGO)	7.50
GUINNESS (IRELAND)	7.50
<b>HARPOON CELTIC ALE (MASSACHUSETTS)</b>	<b>6.50</b>
RADEBERGER PILSNER (GERMANY)	7.00
SIERRA NEVADA PALE ALE (CALIFORNIA)	6.25
SIXPOINT "RIGHTIOUS 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
CORONA (MEXICO)	6.75
DUVEL (BELGIUM)	9.25
HEINEKEN (NETHERLANDS)	6.25
HEINEKEN LIGHT (NETHERLANDS)	6.25
KASTEEL CRU - CHAMPAGNE LAGER (FRANCE)	9.25
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
SAM ADAMS LIGHT (MASSACHUSETTS)	6.75
SAM SMITH TADY PORTER (ENGLAND)	18.7 OZ 11.75
SCHNEIDER WEISSE (GERMANY)	16 OZ 11.00