

OYSTER MENU

BAR RESTAURANT

THURSDAY DECEMBER 1, 2005

APPETIZERS

FLORIDA STONE CRAB CLAWS (3 PIECE)	17.95
FRIED OYSTERS, TARTAR SAUCE	8.95
FRIED IPSWICH CLAMS	9.95
FRIED CALAMARI with MARINARA SAUCE	8.75
CLAMS CASINO	9.95
OYSTERS ROCKEFELLER	15.00
BROILED SISTER POINT OYSTERS with a CORN SHIITAKE MUSHROOM SAUCE	9.95
CULTIVATED P.E.I. MUSSELS, STEAMED with GARLIC AND HERBS	10.50
CAJUN FRIED FLORIDA POPCORN SHRIMP, CREOLE REMOULADE	10.95
CAVIAR SANDWICH	8.95
POACHED BLUEPOINT OYSTERS ON WILD MUSHROOMS with BEURRE BLANC	9.95
RASPBERRY VODKA OYSTER SHOOTER	5.95
COLD POACHED NEW ZEALAND GREENLIP MUSSELS with DIJON DRESSING	6.25
SMOKED NORTH ATLANTIC SALMON	9.95
IMPERIAL BALIK SALMON	9.95
SMOKED STURGEON	10.75
SMOKED BROOK TROUT	8.25
MIXED GREEN SALAD	4.50
MIXED GREEN SALAD with BEEFSTEAK TOMATO	5.50
JUMBO SHRIMP COCKTAIL	15.50
MARINATED HERRING "GLASSBLOWERS" STYLE, MUSTARD SAUCE	6.25
PACIFIC DUNGENESS CRABMEAT COCKTAIL	15.50
MARYLAND JUMBO LUMP CRAB CAKE with BALTIMORE SAUCE	13.95

SOUPS

NEW ENGLAND CLAM CHOWDER	5.75
MANHATTAN CLAM CHOWDER	4.95
SHE CRAB SOUP	6.50

COLD BUFFET

MAINE LOBSTER ROLL with a TOASTED POTATO BUN, SWEET POTATO CHIPS & JICAMA SLAW	25.95
FOUR SOME OF SEAFOOD SALADS with CRABMEAT CAESAR, BASIL SQUID, SHRIMP with CHUTNEY DRESSING AND POACHED SALMON with SAUCE VERT	19.95
POINT JUDITH SQUID SALAD with PURPLE BASIL VINAIGRETTE AND AVOCADO	20.95
JUMBO SHRIMP SALAD with SAUCE PIQUANTE AND JULIENNE OF LEEKS	26.95
COLD POACHED N. ATLANTIC SALMON FILET, SAUCE VERT, CUCUMBER DILL SALAD	20.95
FLORIDA STONE CRAB CLAWS, MUSTARD MAYO	39.95
MAINE LOBSTER SALAD with CURRY TARRAGON DRESSING OVER MESCLUN GREENS	26.95
NICOISE SALAD with SEARED ECUADORIAN BIGEYE TUNA STEAK	26.95
JUMBO LUMP CRABMEAT AND JUMBO SHRIMP OVER CLASSIC CAESAR SALAD w/ SEASONED CROUTONS AND PARMESAN CHEESE	26.95
SMOKEHOUSE SAMPLER: SMOKED NORTH ATLANTIC SALMON, PACIFIC STURGEON, IDAHO BROOK TROUT with HORSERADISH CREAM & CAPERS	23.95
PACIFIC DUNGENESS CRABMEAT SALAD with LIME CILANTRO VINAIGRETTE AND SOUTHWESTERN PASTA SALAD	25.95

SHRIMP AND CRAB

FRIED JUMBO SHRIMP in RICE BATTER, FF	25.95
FRIED JUMBO SHRIMP in COCONUT	25.95
FLORIDA STONE CRAB CLAWS, MUSTARD MAYO	39.95
GRILLED JUMBO SHRIMP, GARLIC-HERB BUTTER, COCONUT RICE	26.95
JUMBO SHRIMP SALAD with SAUCE PIQUANTE AND JULIENNE OF LEEKS	26.95

STEWES AND PANROASTS

	STEW:	PANROAST:
OYSTER	9.45	9.95
CHERRYSTONE CLAM	12.25	12.75
IPSWICH CLAM	13.45	13.95
SHRIMP	14.95	15.45
LOBSTER	21.45	21.95
SCALLOP	12.75	13.25
COMBINATION	20.45	20.95

FROM OUR SMOKEHOUSE

SMOKED NORTH ATLANTIC SALMON	9.95
IMPERIAL BALIK SALMON	9.95
SMOKED PACIFIC STURGEON	10.75
EGGS BENEDICT with SMOKED SALMON AND HOLLANDAISE ON AN ENGLISH MUFFIN	9.95
SMOKED BROOK TROUT	14.00
SMOKEHOUSE SAMPLER: SMOKED NORTH ATLANTIC SALMON, PACIFIC STURGEON & IDAHO BROOK TROUT with HORSERADISH CREAM & CAPERS	23.95

(OUR SMOKEHOUSE SPECIALTIES ARE AVAILABLE BY MAIL!)

BIG BOTTLE SPECIALS

	BOTTLE
PEPIERE "CLOS DES BRIORDS" MUSCADET '04 MAGNUM	50.
WILD HORSE CHARDONNAY '01 JEROBAUM	110.
CAMBRIA "KATHERINE'S" CHARDONNAY '03 JEROBAUM	110.
WOLFFER "ESTATE" CHARDONNAY '97 MAGNUM	105.

RAW BAR

OYSTERS:	PER PIECE
BLUEPOINT (LONG ISLAND, NY)	1.65
BARNSTABLE (CAPE COD, MASS)	2.05
BELON-FUNNY FLAT (NOVA SCOTIA)	3.25
BELON-WESTCOTT BAY FLAT (WASH ST.)	3.25
BOGUES BAY (VIRGINIA)	1.85
CHINCOTEAGUE (VIRGINIA)	1.85
CUTTYHUNK (MASSACHUSETTS)	2.35
GLIDDEN POINT (MAINE)	2.35
GREAT SOUTH BAY (LONG ISLAND, NY)	1.85
HAMA-HAMA (WASHINGTON ST.)	1.95
HURRICANE HARBOUR (P.E.I.)	1.85
IMPERIAL EAGLE CREEK (WASHINGTON ST.)	1.85
KUMAMOTO (OREGON)	2.25
MALPEQUE (PRINCE EDWARD ISLAND)	1.95
MOONSTONE (RHODE ISLAND)	2.35
OYSTERPONDS (LONG ISLAND, NY)	2.15
PEMAQUID (MAINE)	XL 2.45 REG 2.05
PHANTOM CREEK (BRITISH COLUMBIA)	1.95
PIPES COVE (LONG ISLAND, NY)	XL 2.25 REG 1.85
PLYMOUTH ROCK (MASSACHUSETTS)	2.25
RAM ISLAND (CONNECTICUT)	1.85
SISTER POINT (WASHINGTON ST.)	1.95
TOMAHAWK (MASSACHUSETTS)	2.25
WATCH HILL (RHODE ISLAND)	1.95
WELLFLEET (MASSACHUSETTS)	2.25
WESTCOTT BAY SWEET (WASHINGTON ST.)	1.95
WESTCOTT BAY FLAT-BELON (WASH ST.)	3.25
WIDOWS HOLE (LONG ISLAND, NY)	2.05
WINTER POINT (MAINE)	2.45
YAQUINA (OREGON)	1.85

CLAMS:			
LITTLENECK	1.35	TOP NECK	1.45
		CHERRYSTONE	1.55
SEA URCHIN (MAINE)			1.85

SHELLFISH PLATTERS

ATLANTIC OYSTER PLATTER (8PC)	16.00
BIVALVE PLATTER (4 OYSTERS, 4 CLAMS)	14.25
A MEDLEY OF FRESH SHELLFISH with 1/2 LOBSTER	28.50
	41.00

COOKED OYSTERS & CLAMS

OYSTERS ROCKEFELLER	15.00
BROILED BLUEPOINT OYSTERS, ANCHOVY BUTTER	11.50
CLAMS CASINO	9.95
FRIED IPSWICH CLAMS, TARTAR SAUCE	19.95
LONG ISLAND STEAMERS, DRAWN BUTTER	19.95
FRIED BLUEPOINT OYSTERS, TARTAR SC, FRIES	17.95
BROILED SISTER POINT OYSTERS with a CORN SHIITAKE MUSHROOM SAUCE	9.95

LOBSTER

THE LIVE LOBSTER IN OUR TANKS ARE SHIPPED DIRECTLY FROM MAINE TO US. PICK YOUR OWN OR TELL US WHAT SIZE YOU PREFER.
TODAY'S MARKET PRICE: 24.95 PER POUND

MAIN DISHES

PACIFIC DUNGENESS CRABMEAT SALAD with LIME CILANTRO VINAIGRETTE AND SOUTHWESTERN PASTA SALAD	25.95
CAJUN GRILLED LOUISIANA REDFISH FILET, LEMON SAGE BUTTER	21.95
SAUTEED SALMON SEAFOOD CAKES with LOBSTER AMERICAINE SAUCE	22.95
GRILLED HAWAIIAN TOMBO (TUNA) STEAK, BLACK TRUMPET MUSHROOM DEMI GLACE	25.95
FRIED NEW BEDFORD SEA SCALLOPS, RED PEPPER REMOULADE SAUCE	23.95
PAN FRIED PACIFIC STURGEON CORDON BLUE	26.95

HOUSE SPECIALTIES

BOUILLABAISSA	25.95
COQUILLE ST. JACQUES	25.95
IMPERIAL BALIK SALMON	9.95
MARYLAND CRAB CAKES (WEDNESDAYS ONLY)	

BEVERAGES

SARATOGA SPRING WATER	28OZ	5.25
SARATOGA SPARKLING WATER	28OZ	5.25
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	2.50	
FRUIT JUICE	3.75	MILK 3.25

TODAY'S CATCH

ARCTIC CHAR FILET GRILLED	21.95
BLUEFISH FILET, BROILED	17.95
BLACK COD (SABLEFISH) FILET, PAN FRIED	22.95
BROOK TROUT, WHOLE, BONELESS BRLD, AMANDINE	17.95
CATFISH FILET, CAJUN GRILLED	17.95
DOVER SOLE, SAUTEED, MEUNIERE	30.95
FLOUNDER, WHOLE, BROILED	19.95
GROUPE, RED FILET, BROILED	26.95
HALIBUT FILET, BROILED	
HAMACHI (YELLOWTAIL) FILET, P/S RARE	26.95
LEMON SOLE FILET, BROILED OR PAN FRIED	20.95
MAHI-MAHI FILET, BROILED	20.95
MARLIN STEAK, GRILLED, SALSA	
MONKFISH (LOTTE) TORNEDOS, BEARNAISE	20.95
REDFISH FILET, CAJUN GRILLED, LEMON BTR	21.95
RED SNAPPER FILET, BROILED	
SALMON, N. ATLANTIC FILET, BROILED, HOLLANDAISE	20.95
SALMON, WILD RED KING FILET, BEARNAISE	23.95
SCALLOPS, SEA, EXTRA LARGE, BROILED	25.95
SCALLOPS, SEA, FRIED, RED PEPPER REMOULADE	25.95
SCALLOPS, NANTUCKET BAY, SAUTEED	
SCROD FILET, BROILED	20.95
SEA BASS, BLACK FILET, BROILED	21.95
SQUID (CALAMARI), FRIED, FRENCH FRIES	19.95
STRIPED BASS FILET, BROILED	21.95
STURGEON, PAN FRIED, CORDON BLUE	26.95
SWORDFISH STEAK, GRILLED	26.95
TILAPIA FILET, GRILLED	17.95
TUNA, BIGEYE STEAK, CAJUN GRILLED, SALSA	27.95
TUNA, TOMBO STEAK, GRLD, TRUMPET DEMI GLACE	25.95
OLD FASHIONED FISH-N-CHIPS	17.95

GRILLED SIRLOIN STEAK	32.95
HALF ROASTED CHICKEN	14.95
STEAMED VEGETABLE PLATTER	14.95

SIDE DISHES

CREAMED SPINACH	4.75
FRENCH FRIES	4.75
STEAMED RED BLISS POTATOES	4.25
RICE PILAF	4.25
COLESLAW	3.75
JICAMA SLAW	4.25
STEAMED VEGETABLES	6.95

HOMEMADE DESSERTS

OLD FASHIONED NESSELRODE PIE	7.25
BANANA CARAMEL STRIP	6.25
BUCHE DE NOEL	7.50
VERY FRESH FRUIT SALAD	5.50
FLORIDA KEY LIME PIE	6.50
NEW YORK CHEESECAKE	6.75
BOURBON PECAN CHOCOLATE MOUSSE CAKE	7.95
CINNAMON APPLE PIE	6.25
CHOCOLATE MOUSSE	6.75
RICE PUDDING	5.00
CREME CARAMEL	6.95
WHITE CHOCOLATE LAVENDER ICE CREAM	7.25
CAVAILLON MELON SORBET	4.25
CHOCOLATE OR VANILLA ICE CREAM	5.75
HOT FUDGE SUNDAE	7.50
ANY DESSERT A LA MODE	ADD 2.00
TRIO OF CHEESES	8.00

FEATURED DESSERT WINES BTG:

KING ESTATE VIN GLACE PINOT GRIS '04	8.00
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BEERS ON DRAUGHT

BLUEPOINT PALE ALE (LONG ISLAND, NY)	5.75
BROOKLYN LAGER (BKLYN, NY)	5.75
BROOKLYN "PENNANT" ALE (BKLYN, NY)	6.00
BUD LIGHT (USA)	5.00
CHIMAY WHITE (BELGIUM)	10.00
GOOSE ISLAND "HONKER" ALE (CHICAGO)	6.25
GUINNESS (IRELAND)	6.25
HEINEKEN (HOLLAND)	5.50
STONE "ARROGANT BASTARD" ALE (CALIFORNIA)	6.50
WIDMER HEFEWEIZEN (OREGON)	5.75

BOTTLED BEERS OF THE WORLD

BECK'S DARK (GERMANY)	5.50
CHIMAY BLUE (BELGIUM)	10.75
CHIMAY RED (BELGIUM)	9.25
DUVEL (BELGIUM)	8.75
EINBECKER N/A (GERMANY)	5.75
GROLSCH (HOLLAND)	16 OZ 6.50
HEINEKEN (HOLLAND)	5.50
INNIS & GUNN ALE (SCOTLAND)	7.50
KIRIN ICHIBAN (JAPAN)	5.75
LA CHOUFFEE (BELGIUM)	25 OZ 16.00
MAGIC HAT #9 (VERMONT)	6.00
MICHELOB ULTRA - LOW CARB (USA)	5.00
PAULANER HEFEWEIZEN (GERMANY)	6.25
SAM ADAMS BOSTON ALE (MASS.)	6.00
SAM SMITH PALE ALE (ENGLAND)	7.00
SCHNEIDER WEISSE (GERMANY)	16 OZ 10.00
ST. PAULI GIRL (GERMANY)	6.00
STONE, SMOKED PORTER (CALIFORNIA)	22 OZ 8.75
WHALE'S TALE PALE ALE (NANTUCKET, MASS)	6.25