

# OYSTERMEN

BAR RESTAURANT

WEDNESDAY MAY 16<sup>TH</sup>, 2012

## APPETIZERS

FRIED OYSTERS, TARTAR SAUCE	11.45
FRIED WHOLE IPSWICH CLAMS	11.45
FRIED CALAMARI with MARINARA SAUCE	10.45
<b>BATTER FRIED CAROLINA BLOWFISH</b> (SEA SQUABS) TAILS, TARTAR SAUCE	10.95
POACHED NEW ZEALAND GREENLIP MUSSELS with DIJON DRESSING	7.25
<b>ROASTED SEWANSECOTT OYSTERS with WASABI</b> TERIYAKI SAUCE	11.95
WILD MAINE MUSSELS STEAMED with WHITE WINE AND GARLIC	12.95
<b>BLOODY MARY OYSTER SHOOTER with DOUBLE</b> CROSS VODKA	7.95
CAJUN FRIED FLORIDA POPCORN SHRIMP	13.95
JUMBO SHRIMP COCKTAIL	18.95
CAVIAR SANDWICH	8.95
OYSTERS ROCKEFELLER	16.45
CLAMS CASINO	10.95
MAINE LOBSTER COCKTAIL	14.50
MIXED GREEN SALAD	5.35
MIXED GREEN SALAD with BEEFSTEAK TOMATO	6.75
<b>ALASKAN RED KING CRABMEAT COCKTAIL</b>	16.95
SMOKED IDAHO BROOK TROUT FILET with HORSERADISH CREAM	7.25
SMOKED NORTH ATLANTIC SALMON	12.95
<b>FLORIDA STONE CRAB CLAWS (3 PIECE),</b> MUSTARD MAYONNAISE	19.95
<b>JUMBO LUMP MARYLAND CRAB CAKE with</b> BALTIMORE RED SAUCE	14.50

## SOUPS

NEW ENGLAND CLAM CHOWDER	6.45
MANHATTAN CLAM CHOWDER	6.15
BOUILLABAISSE, AN OYSTER BAR CLASSIC	27.95

## COLD BUFFET

JUMBO SHRIMP AND JUMBO LUMP CRABMEAT OVER CLASSIC CAESAR SALAD	28.45
FOUR-SOME OF SEAFOOD SALADS with CRABMEAT CAESAR, BASIL SQUID, TANGY SHRIMP, POACHED SALMON with SAUCE VERT	23.95
<b>SAUTEED IDAHO BROOK TROUT FILET</b> OVER RADICCHIO, RED ENDIVE AND ARUGULA SALAD with WHITE BALSAMIC- CORN DRESSING, CALAMATA OLIVES AND ARTICHOKES	22.95
POINT JUDITH SQUID SALAD with OPAL BASIL VINAIGRETTE AND AVOCADO	21.95
JUMBO SHRIMP SALAD with TANGY CHUTNEY DRESSING, COCONUT & CASHEWS	28.95
NICOISE SALAD with SEARED ECUADORIAN BIGEYE TUNA	27.95
<b>BROILED ICELANDIC ARCTIC CHAR FILET</b> OVER SPINACH AND ARUGULA SALAD with ORANGE SAFFRON VINAIGRETTE, BLACK BEANS, CHORIZO, AND TOASTED WALNUTS	27.95
POACHED FARMED NORWEGIAN SALMON FILET, CUCUMBER SALAD AND SAUCE VERTE	26.95
MAINE LOBSTER ROLL ON A TOASTED POTATO BUN with COLE SLAW AND SWEET POTATO CHIPS	28.95
WHOLE POACHED MAINE LOBSTER with LEMON DILL MAYONNAISE, FRENCH BEAN SALAD	29.95
<b>FLORIDA STONE CRAB CLAWS (MED) with</b> MUSTARD MAYONNAISE	44.95

## SHRIMP, CRAB & SCALLOPS

FRIED JUMBO SHRIMP in TEMPURA BATTER	27.95
FRIED JUMBO SHRIMP in COCONUT	27.95
GRILLED JUMBO SHRIMP with GARLIC BUTTER	28.95
GRILLED MAINE EXTRA LARGE SEA SCALLOPS	29.95
FRIED NEW BEDFORD SEA SCALLOPS, TARTAR SAUCE, FRENCH FRIES	27.95
COQUILLE ST. JACQUES	27.95
<b>PAN FRIED CAROLINA SOFT SHELL CRABS</b> with GARLIC-HERB BUTTER	27.95
<b>FLORIDA STONE CRAB CLAWS (MED) with</b> MUSTARD MAYONNAISE	44.95
<b>JUMBO LUMP MARYLAND CRAB CAKES with</b> BALTIMORE RED SAUCE AND FRENCH FRIES	27.95

## 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

## STEWES & PANROASTS

OYSTER	STEW:	PANROAST:
IPSWICH CLAM	11.45	11.95
CHERRYSTONE CLAM	13.95	14.95
SHRIMP	12.75	13.25
LOBSTER	14.45	14.95
SEA SCALLOP	21.95	22.45
COMBINATION	13.95	14.45
	21.45	21.95

## WINE SPECIALS

LA EMPERATRIZ VIURA 2009 - RIOJA, SPAIN	34/8.50
ALPHA ZETA CORVINA 2010 - VENETO, ITALY	32/8.00

## RAW BAR

<b>OYSTERS:</b>	PER	PIECE
GCOB BLUEPOINT (COPPS ISLAND, CT)	XL 2.25	1.95
BAHIA FALSA (BAJA, MEXICO)		2.35
BEAVERTAIL (RHODE ISLAND)		2.25
BLACKBERRY POINT (PRINCE EDWARD ISLAND)		3.05
BLUE DIAMOND (BRITISH COLUMBIA)		2.15
CHINCOTEAGUE (VIRGINIA)		2.15
DISCOVERY BAY (WASHINGTON ST.)		2.25
EAST BEACH BLONDE (RHODE ISLAND)		2.25
FANNY BAY (BRITISH COLUMBIA)		2.25
FRENCH KISS (NOVA SCOTIA)		3.15
HAMA-HAMA (WASHINGTON ST.)	XL 2.85	2.25
KUMAMOTO (OREGON)		3.25
LADY CHATTERLY (NOVA SCOTIA)		3.55
MALPEQUE (PRINCE EDWARD ISLAND)		2.35
MARTHAS VINEYARD (MASSACHUSETTS)		2.65
NAKED COWBOY (LONG ISLAND NY)		2.15
NAUTILUS (MAINE)		2.85
OLYMPIC MIYAGI (WASHINGTON ST.)		2.25
PECONIC PEARL (LONG ISLAND NY)		2.35
SAMISH BAY (WASHINGTON ST.)		2.25
SEWANSECOTT (VIRGINIA)		2.15
SHIGOKU (WASHINGTON ST.)		3.45
SUN HOLLOW (WASHINGTON ST.)		2.25
TATAMAGOUCHE (NOVA SCOTIA)		2.35
TAYLOR BAY (MASSACHUSETTS)		2.65
TOTTEN VIRGINICA (WASHINGTON ST.)		3.55
WATCH HILL (RHODE ISLAND)		2.25
WELLFLEET (MASSACHUSETTS)		2.65
WIANNO (MASSACHUSETTS)		2.75
WITCH DUCK (VIRGINIA)		2.15
YAQUINA (OREGON)		2.35

<b>CLAMS: (LONG ISLAND SOUND)</b>		
LITTLENECK	1.35	TOP NECK 1.45
CHERRYSTONE	1.55	

## SHELLFISH PLATTERS

GRAND CENTRAL OYSTER PLATTER 8 PC	17.35
BIVALVE PLATTER - 4 OYSTERS, 4 CLAMS	14.55
<b>MEDLEY OF SHELLFISH - 10 OYSTERS, 2 CLAMS,</b> 2 JUMBO SHRIMP, 3 N.Z. MUSSELS	32.95
with 1/2 LOBSTER	46.95
with WHOLE LOBSTER	60.95

## COOKED SHELLFISH

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	23.95

## 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

<b>CHILLED: SAUTEED IDAHO BROOK TROUT FILET</b> OVER RADICCHIO, RED ENDIVE AND ARUGULA SALAD with WHITE BALSAMIC- CORN DRESSING, CALAMATA OLIVES AND ARTICHOKES	22.95
<b>CHILLED: BROILED ICELANDIC ARCTIC CHAR FILET</b> OVER SPINACH AND ARUGULA SALAD with ORANGE SAFFRON VINAIGRETTE, BLACK BEANS, CHORIZO, AND TOASTED WALNUTS	27.95
<b>JUMBO LUMP MARYLAND CRAB CAKES with</b> BALTIMORE RED SAUCE AND FRENCH FRIES	27.95
<b>GRILLED ECUADORIAN BIGEYE TUNA STEAK with</b> MAYTAG BLUE CHEESE & BASIL BUTTER AND CAYENNE SPICED FRIZZLED LEEKS	29.95
<b>TOGARASHI SPICED AND PAN FRIED AUSTRALIAN</b> BARRAMUNDI FILET with CITRUS SAKE BEURRE BLANC and JASMINE RICE	29.95
<b>BROILED FLORIDA BLACK GROUPER FILET OVER</b> BRAISED SAVOY CABBAGE with BLACK TRUFFLE BUTTER AND WHITE BEAN PUREE	30.95

## BEVERAGES

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

ARCTIC CHAR FILET, BROILED	27.95
<b>BARRAMUNDI FILET, PAN FRIED, CITRUS SAKE</b> BEURRE BLANC	29.95
BLACK COD (SABLEFISH) FILET	
BLUEFISH FILET, BROILED	21.95
BROOK TROUT, WHOLE, BUTTERFLIED, BROILED, AMANDINE	21.95
BRONZINI FILET, BROILED	31.95
CATFISH FILET, CAJUN GRILLED	21.95
DOVER SOLE, SAUTEED, MEUNIERE	43.95
FLOUNDER, WHOLE, BROILED	25.95
<b>GROUPER, BLACK FILET, BRLD, TRUFFLE BUTTER</b>	30.95
HADDOCK FILET, BROILED	25.95
HALIBUT FILET, BROILED	34.95
JOHN DORY FILET	
LEMON SOLE FILET, PAN FRIED OR BROILED	29.95
MAHI MAHI FILET, BROILED	27.95
MONKFISH (LOTTE) TOURNEDOS, BROILED, BERNAISE	27.95
PORGY (SCUP) FILET, BROILED	21.95
REDFISH (DRUM) FILET	
SALMON, ALASKAN WILD RED KING FILET, BROILED, BEARNAISE	33.95
SALMON, NORWEGIAN FARMED FILET, BROILED, HOLLANDAISE	26.95
SCALLOPS, SEA, EXTRA LARGE, BROILED	29.95
SCALLOPS, SEA, FRIED, TARTAR SAUCE, FF	27.95
SCROD FILET, BROILED	26.95
SEA BASS, BLACK FILET, BROILED	27.95
SNAPPER, RED FILET, BROILED	33.95
SQUID (CALAMARI), FRIED, MARINARA SAUCE, FF	22.95
STRIPED BASS, WILD FILET	
SWORDFISH STEAK, GRILLED	28.95
TILAPIA FILET, BROILED	21.95
<b>TUNA, BIGEYE STEAK, GRILLED, BLUE CHEESE-</b> BASIL BUTTER	29.95
OLD FASHIONED FISH-N-CHIPS	21.95

## NON-SEAFOOD

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

## SIDE DISHES

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

<b>PINEAPPLE CHEESECAKE/ UPSIDE-DOWN CARROT</b> CAKE with CHANTILLY SAUCE	7.50
<b>CINNAMON POACHED APPLE AND APRIUM ROSSE</b> TARTLET with VANILLA SAUCE	7.50
<b>GRAND MARNIER CHOCOLATE BAR with</b> PISTACHIO BISCOTTI & CHERRY COMPOTE	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
<b>KIWI-KEY LIME SORBET</b>	6.50
<b>CARAMEL ICE CREAM with TOASTED COCONUT</b> CHOCOLATE OR VANILLA ICE CREAM	5.75
HOT FUDGE SUNDAE	7.50
ANY DESSERT A LA MODE	ADD 2.00

## BEER ON DRAUGHT

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 "BROOKLYNER WEISSE" (BROOKLYN, NY)	6.50
CHELSEA "SUNSET RED" (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

AMSTEL LIGHT (HOLLAND)	6.25
ASAHI (JAPAN)	33.8 OZ CAN 12.25
BALLAST POINT "BIGEYE" IPA (CALIFORNIA)	7.25
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 TADY PORTER (ENGLAND)	8.25
SCHNEIDER WEISSE (GERMANY)	16 OZ 11.00