

Hot Appetizers

ITALIAN SAUSAGE 11	Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta
NAPOLEON 13	Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle
APPLEWOOD NUESKE BACON SLAB 16	Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze
GRILLED VEGETABLES 13	Zucchini / Squash / Eggplant / Cremini / Red Bell Pepper Asparagus / Red Onions / White Balsamic Vinaigrette
FILET MIGNON KEBAB 19	Middle Eastern Marinade / Cremini / Bell Pepper Red Onion / Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
ROASTED BRUSSEL SPROUTS 15	Pancetta / Maple Brown Sugar / Bourbon Glaze
CLAMS CASINO 16	Bell Peppers / Onions / Herb Pancetta / Sherry
STEAMED LITTLENECKS 16	Clam Broth / Sliced Celery / Clarified Butter
CUZIN'S BAKED CLAMS 14	Seasoned Italian Breadcrumbs
GRILLED SPANISH OCTOPUS 21	Oven Roasted Lemon Potatoes / Tomato Caper Salad
GRILLED SEA SCALLOPS 19	Avocado Puree / Jalapeno Pesto / Tortilla Chips
JUMBO CRAB CAKE 23	Baked / Old Bay Remoulade / Red Pepper Jam
CRISPY CALAMARI 16	Seasoned Flour / Hot Cherry Peppers / Marinara Sauce
P.E.I. MUSSELS 15	San Marzano Plum Tomato / Fra Diavolo Sauce
COCONUT CRUSTED SHRIMP 17	Orange Horseradish Dipping Sauce
SAUTÉED SCUNGILLI 19	San Marzano Plum Tomato / Fra Diavolo Sauce
CRISPY SHRIMP 16	Seasoned Flour / Biscotti / Medium or Hot Sauce
CRISPY CLAM STRIPS 16	Sweet Pickled Tartar Sauce
OYSTERS ROCKEFELLER 18	Baby Spinach / Shallots / Garlic / Gruyere / Fontina Applewood Bacon / Seasoned Toasted Panko

Soups

LOBSTER BISQUE 12
MANHATTAN CLAM CHOWDER 9
NEW ENGLAND CLAM CHOWDER ... 9

Salads

ADD GRILLED OR BLACKENED	Chicken +10, Grilled Shrimp +12, Tuna +16, Grilled Salmon +14
CUZIN'S HOUSE 10	Organic Greens / Red Onions / Cucumbers / Tomatoes Imported Olives / Balsamic Vinaigrette
GREEK 13	Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette
ARUGULA 12	Vine Ripe Tomatoes / Shaved Fennel / Chick Peas Parmigiano-Reggiano / Lemon Vinaigrette
CRISPY GOAT CHEESE 14	Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts
CAESAR 12	Romaine / Tuscan Kale / Ciabatta Croûtons Parmigiano-Reggiano
MEDITERRANEAN 11	Beefsteak Tomato / English Cucumber / Shaved Red Onion Imported Feta / Red Wine Vinaigrette
PANZANELLA 13	Tomato / Cucumber / Roasted Pepper / Homemade Mozzarella / Basil / Soppresata / Olives / Ciabatta Bread
SPINACH 13	Diced Bacon / Hard Boiled Egg / Scallion / Walnuts Orange Poppy Seed Dressing
CRUNCHY ASIAN 14	Napa Cabbage / Red Cabbage / Scallions / Julienne Carrots Red Bell Peppers / Cilantro / Sliced Almonds / Toasted Ramen Noodles / Sesame Oil / Ginger Rice Wine Vinaigrette
COBB 14	Chopped Romaine / Avocado / Diced Bacon / Hard Boiled Egg Corn Kernels / Heirloom Tomato / Red Onion / Crumbled Feta Greek Yogurt / Lemon Chive Dressing
ROASTED RAINBOW BEETS 15	Toasted Pine Nuts / Gorgonzola Dolce / Oregano & Thyme Balsamic Vinaigrette
TUSCAN KALE 12	Gala Apples / Tuscan Kale / Toasted Sunflower Seeds Dried Craisins / Apple Cider Vinaigrette

Sea Food & Raw Bar

SEAFOOD PARADISE 95	4 Shrimp / 6 Clams / 6 Oysters / 8 Snow Crab Claws / Colossal Crab Meat / 1½Lb. Maine Lobster
SEAFOOD SALAD 22	Shrimp / Scungilli / Calamari / Octopus / Maine Lobster Meat
SNOW CRAB CLAWS CHILLED... 30/DOZEN	
ALASKAN KING CRAB LEGS MP	STEAMED OR CHILLED
SPLIT MAINE LOBSTER COCKTAIL 25	
COLOSSAL CRAB MEAT COCKTAIL 26	
COLOSSAL SHRIMP COCKTAIL 17	
LOBSTER ROLL 24	Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
TUNA SASHIMI/AHI POKE 23	Sushi Grade / Pepper Seared & Diced Ahi Tuna Organic Greens / Wasabi Vinaigrette / Pickled Ginger
LITTLENECK CLAMS 8/HALF DOZEN, 15/DOZEN	On the Half shell
BLUE POINT OYSTERS 3 EACH	On the Half shell
KUMAMOTO OYSTERS 4 EACH	On the Half shell

Whole Maine Lobster Bar

[Market Price]

ADD JUMBO LUMP CRAB MEAT TOPPING +15

STEAMED	Clarified Butter / Coleslaw French Fries
FRA DIAVOLO	Spicy San Marzano Tomato Sauce / Spaghetti
OREGANATA	Seasoned Panko / Roasted Potatoes Sautéed Spinach
GRILLED	Olive Oil / Parsley / Coleslaw French Fries
ANGRY	Pan Seared / Roasted Garlic Fresh Garlic / Garlic Butter Herbs / Truffle Oil / Spaghetti

Sandwiches

SERVED WITH FRESH CUT SEASONED FRIES, COLESLAW & PICKLE

SNAKE RIVER FARMS WAGYU SKIRT STEAK 23	Grilled / Red Pepper / Sauteed Onions / Cremini & Shitake Mushrooms / Melted Provolone Horseradish Mayo / Grilled Ciabatta
SNAKE RIVER FARMS WAGYU BURGER 21	Shaved Romaine / Beefsteak Tomato / Caramelized Mushroom & Onion / Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo / Toasted Ciabatta Roll
AMERICAN RED SNAPPER 21	Pan Seared / Open Faced / Lemon / Parsley Yogurt Tomato / Arugula / Grilled Ciabatta
LOBSTER CLUB 24	Beefsteak Tomatoes / Shaved Romaine / Saffron Mayo Crispy Prosciutto / Grilled Ciabatta
LEMON SOLE MILANESE PANINI 21	Panko Crusted / Cold Antipasto Salad (Arugula, Soppresata, Capicola, Fresh Mozzarella, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Peppers) Balsamic Vinaigrette / Reduction Drizzle
TUNA MELT 21	Sushi Grade / Herb Crusted / Sweet Pickle Tartar White Cheddar / Open Faced / Grilled Ciabatta
SCOTTISH SALMON 19	Grilled / Dill Lemon Mayo / Shaved Romaine Beefsteak Tomato / Red Onion / Grilled Jalapeno Toasted Ciabatta
GRILLED VEGGIES 12	Eggplant / Zucchini / Squash / Roasted Pepper Fresh Mozzarella / Basil / Garlic Mayo / Grilled Ciabatta
GRILLED CHICKEN BREAST 17	Broccoli Rabe / Kalamata Olives / Sundried Tomato Melted Provolone Cheese / Grill Roasted Garlic Ciabatta
FISH & CHIPS PLATTER 35	Beer Battered Crispy New Bedford Cod / Old Bay Fries Creamy Coleslaw / Sweet Pickled Tartar Sauce
SHRIMP PARMIGIANO 15	Melted Mozzarella / Marinara Sauce / Basil Pesto Toasted Ciabatta
CRISPY FLOUNDER 16	Sweet Pickled Tartar / Toasted Ciabatta
BAKED CRAB CAKE 21	Old Bay Remoulade / Toasted Ciabatta
OYSTER PO' BOY 22	Crispy East Coast Oysters / Old Bay Remoulade Romaine Hearts / Tomato / Crispy Pickle Chips Toasted Ciabatta
QUESADILLA 15	Blackened Chicken / Monterey Jack Cheese / Jalapenos Guacamole / Pico De Gallo / Creme Fresh
SHRIMP GRILLED CHEESE 16	Havarti & Cheddar Cheese / Pickled Red Onion Dijon Aioli / Texas Toast

SIDES

RATATOUILLE VEGETABLES..... 8	FRESH CUT TRUFFLE FRIES..... 8
ROASTED ROSEMARY POTATOES..... 8	PARMIGIANO POLENTA..... 7
SAUTÉED SPINACH..... 8	FRIED ZUCCHINI..... 9
BEER BATTERED ONION RINGS..... 8	SAUTÉED MUSHROOMS & ONIONS..... 9
MEDITERRANEAN QUINOA..... 8	SAUTÉED BROCCOLI RABE..... 12
ASPARAGUS PARMESAN..... 11	
YUKON GOLD MASHED POTATOES..... 8	
FRESH CUT SEASONED FRIES..... 7	

Chicken

TUSCAN LEMON CHICKEN 17	Grilled on the Bone / Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce
CHICKEN PARMIGIANO 21	Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil
MEDITERRANEAN CHICKEN 19	Grilled Marinated Breast / Sun Dried Tomato Sautéed Spinach / Roasted Potatoes
CHICKEN MILANESE 20	Pan Seared / Arugula / Red Onion / Tomato Bruschetta Crispy Yukon Gold Potato

Pasta

SPAGHETTI & CLAMS 21	Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce
PAPPARDELLE CARCIOFI 19	Roasted Artichoke / Spicy Italian Sausage / Garlic / Oil
SHRIMP PUTTANESCA 21	Spaghetti / Fresh Tomato / Capers / Olives / Garlic
PENNE PRIMAVERA 18	Grilled Eggplant / Zucchini / Squash / Cremini Mushroom / Artichoke / Garlic / Olive Oil
FETTUCCINE ALLA PANNA 16	Roasted Garlic / Parmigiano-Reggiano Crema
LOBSTER MAC & CHEESE 22	Fontina & Gruyere / Orecchiette / Toasted Panko
PAPPARDELLE BOLOGNESE 19	Slow Simmered Minced Prime Beef & Pork / Celery Carrot / Onion / San Marzano Crushed Tomato Sauce Lemon Ricotta
TRUFFLE GNOCCHI 24	Potato Gnocchi / Truffle Mushroom Cream Sauce Shaved Aged Parmigiano-Reggiano
STUFFED RIGATONI 19	Ricotta Filled / Basil Pesto Cream Sauce Parmigiano-Reggiano Cheese
SHELLFISH RISOTTO 26	Sundried Tomato / Artichoke / Clams / PEI Mussels Lemon Garlic White Wine / EVOO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. WE ARE NOT RESPONSIBLE FOR ANY FOOD ALLERGIES. PLEASE BE ADVISED.

[PLEASE DRINK RESPONSIBLY]

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CUZIN'S
SEAFOOD CLAM BAR

At The Bar

Wine by the Glass

WHITES & SPARKLING

LUNETTA PROSECCO, ITALY.....	9
LA CREMA CHARDONNAY, MONTEREY COUNTY.....	13
SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY.....	16
JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY.....	20
LA PETITE PERRIERE SAUVIGNON BLANC, VIN DE PAYS.....	9
OYSTER BAY SAUVIGNON BLANC, MARLBOROUGH.....	13
FIRESTONE RIESLING, CENTRAL COAST.....	9
R. PRUM ESSENCE RIESLING, GERMANY.....	12
ALTA LUNA PINOT GRIGIO, TRENTO.....	11
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE.....	17

ROSE

JEAN-LUC COLOMBO CAPE BLEUE RHONE VALLEY.....	11
SONOMA-CUTRER, RUSSIAN RIVER VALLEY.....	14
CHATEAU D'ESCLANS WHISPERING ANGEL, PROVENCE.....	17

REDS

SEBASTIANI CABERNET SAUVIGNON, SONOMA COUNTY.....	13
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY.....	24
SANTA CAROLINA MERLOT, CHILE.....	11
UNDERWOOD PINOT NOIR, OREGON.....	11
LA CREMA PINOT NOIR, SONOMA COAST.....	18
FINCA EL ORIGEN RESERVA MALBEC, MENDOZA.....	10
ROCCA DELLE MACIE CHIANTI CLASSICO, TUSCANY.....	13

Classic Cocktails 14

CLASSIC WITH A CUZIN'S TWIST

FOREVER SUMMER

Titos Vodka / Strawberry / Rockey's / Lemonade / Club Soda

SPICY GRAPEFRUIT MARGARITA

Casamigos Blanco Tequila / Orange Liqueur / Combier Pample-
mousse / Raleigh Reaper / Lime Juice / Salt Rim

BLUEBERRY BRAMBLE

Grey Goose Vodka / Blueberry Jam / Lemon Juice
Combier Crème de Mure / Mint

POMA NEGRONI

Tanqueray Gin / Campari / Pomegranate Syrup / Lustau
Vermut Rojo / Orange Twist

WOODFORD MANHATTAN

Woodford Reserve Distiller's Select / Lustau Vermut Rojo
Angostura Bitters / Orange Twist

BOURBON SMASH

1792 Small Batch Bourbon / Lemon Juice / Maple Syrup / Mint

Bottled Beer

BLUE MOON.....	7
COORS LIGHT.....	6
CORONA.....	7
STELLA.....	7
WHITE CLAW.....	6

GOOSE ISLAND.....	7
HEINEKEN.....	7
HEINEKEN OO (N/A) ..	7
MICHELOB ULTRA..	6
FAT TIRE.....	7
PERONI.....	7
SIERRA NEVADA.....	7

Seasonal Martinis 14

PEAR ELDERFLOWER

Grey Goose Le Piore / St. Germain / Honey Syrup / Pear Puree

MOONLIT FLIGHT

Nolet Gin / Lime Juice / Cointreau / Crème de Violet

APPLE PIE SPRITZ

Ketel One Orange / Aperol / Apple Cider / Honey Syrup
Lunetta Prosecco

Seasonal Cocktails 13

SPICED CIDER MARGARITA

Casamigos Reposado / Cointreau / Agave Nectar / Lime Juice
Apple Cider / Cinnamon

LEMON LUSH

Ketel One Citron / Lemon Juice / Maple Syrup / Barrows
Intense Ginger Liqueur

BLACKBERRY PUNCH

Drumshambo Gunpowder Irish Gin / Rockey's / Lime Juice
Blackberry Liqueur / Mint

FIG N' CANE

Figenza Vodka / Bacardi Superior Rum / Grand Marnier
Lemon Juice / Honey Syrup / Nutmeg

Whiskey 13

HONEY SMOKED OLD FASHIONED

Misunderstood Ginger Spiced Whiskey / Ramazzotti
Amaro / Honey Syrup / Orange Bitters / Orange Essence
Maraschino Cherry

CINNAMON APPLE GOLD RUSH

Jack Daniels Apple / Lemon Juice / Honey / Cinnamon

THE GRIZZLY PEAR

Misunderstood Ginger Spiced Whiskey / Pear Nectar / Fresh Lemon
Cinnamon / Simple Syrup / Charred Rosemary Sprig

Tito's Mule Bar 12

BLACKBERRY

Tito's / Creme De Mure / Lime / Ginger Beer

APPLE CIDER

Tito's / Apple Cider / Ginger Beer / Cinnamon

CUCUMBER MINT

Tito's / Muddled Cucumber & Mint / Lime Juice
Ginger Beer

PEACH

Tito's / Creme De Peche / Ginger Beer

THE REAPER

Tito's / Raleigh Reaper / Lime Juice / Ginger Beer

Sangria Bar 13

RED POMEGRANATE ORANGE

Red Wine / Pomegranate Juice / Grand
Marnier / Simple Syrup / Fresh Fruit

WHITE GINGER PEAR

White Wine / Misunderstood Ginger Spiced Whiskey
Pear Nectar / Honey Syrup / Rosemary / Fresh Fruit

SPARKLING BLACK FIG

Lunetta Prosecco / Figenza Vodka / Massenez Crème
de Mure / Thyme / Fresh Fruit

APPLE CIDER

White Wine / Apricot Brandy / Apple Cider
Rosemary / Fresh Fruit

Oyster Shooters 7

ORIGINAL

Finlandia Vodka / Oyster / Cocktail Sauce

SWEET

Absolut Lime Vodka / Oyster
Mignonette Sauce

HOT

Absolut Pepper Vodka / Oyster
Cocktail Sauce

Botanical Soda Bar 11

KETEL ONE BOTANICALS & SODA

FLAVORS

GRAPEFRUIT & ROSE

PEACH & ORANGE BLOSSOM

CUCUMBER & MINT