

Hot Appetizers

CRISPY CALAMARI21	CRISPY SHRIMP19
Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce
SWEET & SOUR CALAMARI23	P.E.I. MUSSELS19
Hot, Sweet Chili Sauce / Pine Nuts / Raisins	San Marzano Plum Tomato or Lemon Garlic White Wine Sauce
COCONUT CRUSTED SHRIMP19	FIRECRACKER CRISPY SHRIMP19
Orange Horseradish Dipping Sauce	Sweet, Savory, Spicy Sticky Glaze / Sesame Seeds / Sushi Rice
JUMBO LUMP CRAB CAKES25	LOBSTER ROLL32
Baked / Old Bay Remoulade / Red Pepper Jam	Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
ROASTED BRUSSEL SPROUTS17	CRISPY LOBSTER WONTONS24
Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	Fresh Lobster / Ginger, Scallion, Garlic, Soy Sauce
CLAMS CASINO18	ITALIAN SAUSAGE17
Herb Pork Pancetta / Bell Peppers / Onions / Sherry	Grilled / Lemon / Oregano / Capers & Tomato Relish
CUZIN'S BAKED CLAMS18	Toasted Brick Oven Ciabatta
Seasoned Italian Breadcrumbs	FILET MIGNON KEBAB23
MEDITERRANEAN MEZZE BOARD ..24	Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion
Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi	Hariissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied	SAUTÉED SCUNGILLI23
Walnuts / Red Grapes / Toasted Pita	San Marzano Red Arrabiata Sauce
STEAMED LITTLENECKS21	ASIAN LOBSTER FRIED RICE26
Clam Broth / Sliced Celery / Clarified Butter	Maine Lobster / Assorted Vegetables / Eggs / Teriyaki Sauce
EGGPLANT STACK17	LOBSTER MAC & CHEESE24
Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella	Orecchiette / Fontina Gruyere Bechamel / Toasted Panko Bread Crumbs
Balsamic Glaze / Basil Pesto Drizzle	CRISPY ZUCCHINI CHIPS14
NUESKE BACON SLAB18	Garlic, Lemon, Yogurt Aioli
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze	
GRILLED SPANISH OCTOPUS30	
Oven Roasted Lemon Potatoes / Tomato Caper Salad	

Sea Food & Raw Bar

SEAFOOD PARADISE130	CHILLED MAINE LOBSTER SALAD ...29
8 Shrimp / 12 Clams / 12 Oysters / Colossal Crab Meat	Diced Celery, Shallots, EVOO, Dill, Lemon-Vinaigrette / Olive Oil Pita
1.5 lb Maine Lobster Cocktail	LITTLENECK CLAMS
COLOSSAL SHRIMP COCKTAIL21	(11/HALF DOZEN, 20/DOZEN) ON THE HALF SHELL
(4 PIECES)	BLUE POINT OYSTERS (3.75 EACH)
AHI TUNA TOWER24	ON THE HALF SHELL
Poke / Mango / Cucumber / Cilantro / Avocado / Ginger	MAINE LOBSTER COCKTAILMP
Sesame Oil / Rice Wine Vinaigrette / Siracha Aioli / House Made	COLOSSAL CRAB
Sesame Wonton Chips	MEAT COCKTAIL29
SEAFOOD SALAD32	
Shrimp / Calamari / Octopus / Maine Lobster Meat / Scungilli	
Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives	

Salads

CUZIN'S HOUSE15	CAESAR18
Organic Greens / Red Onions / Cucumbers / Tomato	Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
Imported Olives / Balsamic Vinaigrette	CRISPY GOAT CHEESE19
GREEK18	Roasted Beets / Organic Greens
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers	Lemon Tarragon Vinaigrette / Pine Nuts
Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	ARUGULA18
CUZIN'S WEDGE SALAD19	Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans
Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits	Feta / Maple Apple Cider Vinaigrette
Dried Cherries / Creamy Blue Cheese Dressing	

CUZIN'S SEAFOOD CLAM BAR

Whole Maine Lobster Bar

[MARKET PRICE]
ADD JUMBO LUMP CRAB MEAT TOPPING +18
ADD COLOSSAL CRAB MEAT COCKTAIL +29

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

Prime Meat

NEW YORK STRIP (16 OZ)69
Caramelized Onions / Cremini Mushrooms / Roasted Fingerling Potatoes
NEW YORK STRIP (20 OZ)85
Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts
Roasted Fingerling Potatoes
FILET MIGNON (10 OZ)69
Rum Chili Demi Glaze / Creamed Spinach / Roasted Fingerling Potatoes
CENTER CUT COWBOY (24 OZ)89
Grilled / Espresso Rubbed / Sauteed Rainbow Carrots / Roasted Fingerling
Potatoes / Cowboy Butter
SNAKE RIVER FARMS
WAGYU SKIRT STEAK (10 OZ)65
Sliced / Pan Seared / Chimichurri / Sauteed Broccoli Rabe
Roasted Red Pepper, Kalamata Olive / Roasted Fingerling Potatoes
SURF & TURF95
Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail
Grilled Asparagus / Roasted Fingerling Potatoes
LONG BONE
TOMAHAWK (40 OZ) FOR TWO165
Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach
Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab
PORTERHOUSE (48 OZ) FOR TWO180
Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle
Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings
Italian Long Hot Peppers / Neuske Bacon Slab

SIDES

RATATOUILLE VEGETABLES10	ASPARAGUS PARMESAN.....14	SAUTÉED MUSHROOMS & ONIONS.....12
ROASTED FINGERLING POTATOES12	YUKON GOLD MASHED POTATOES.....10	SAUTÉED BROCCOLI RABE.....15
SAUTÉED SPINACH.....10	FRESH CUT SEASONED FRIES10	GRILLED VEGETABLES.....15
BEER BATTERED ONION RINGS10	FRESH CUT TRUFFLE FRIES.....12	RAINBOW BABY CARROTS.....14
LONG HOT PEPPERS.....12	PARMIGIANO POLENTA12	YUKON GOLD TRUFFLE MASHED POTATOES...12

Sea

FAROE ISLAND SALMON36	BROILED SEAFOOD COMBO42
Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red	Flounder / Shrimp / Scallops / Baked Clams / Seasoned
Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish	Panko Crusted / Roasted Potatoes / Ratatouille Vegetables
YELLOWFIN TUNA42	Lemon Butter Sauce
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice	RED SNAPPER (WHOLE OR FILET)49
CRISPY SEAFOOD COMBO39	Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach
Flounder / Shrimp / Scallops / Clam Strips / Hand Cut French Fries	MEDITERRANEAN LEMON SOLE42
Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce	Greek Style / Pan Roasted / Ladolemono Dressing (EVOO, Lemon Juice,
SEAFOOD PAELLA52	Garlic, Oregano, Dill) Roasted Yukon Lemon Potatoes / Radish Greens,
Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail	Baby Spinach Salad
Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	JUMBO SHRIMP SCAMPI36
BRANZINO (WHOLE OR FILET)42	Pan Seared / Wine / Garlic /Fresh Lemon Juice / Butter
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes	Vegetable Jasmine Rice
Sautéed Spinach	HALIBUT42
JUMBO CRAB CAKES46	Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus
Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries	Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli
Housemade Coleslaw	CHILEAN SEA BASS49
SOUTH AFRICAN LOBSTER TAILS85	Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds / Orzo
Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes	Baby Bok Choy / Caramelized Shitake / Cilantro / Aged Sherry Vinegar Relish

Land

AUSTRALIAN BABY LAMB CHOPS ..49	MEDITERRANEAN CHICKEN30
Char Grilled / Spinach Feta Orzo / EVOO / Lemon / Dill	Grilled Marinated Breast / Sun Dried Tomato / Sautéed Spinach
Oregano Dressing	Roasted Potatoes
CHICKEN PARMIGIANO36	BERKSHIRE PORK CHOP42
Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil	Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta
CHICKEN FRANCESE36	Whole Grain Mustard Relish / Sautéed Spinach
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill / Lemon Wine	
Butter Sauce / Grilled Asparagus / Yukon Gold Mash	

Pasta

SPAGHETTI & CLAMS32	SEAFOOD FRA DIAVOLO52
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs	Clams / Mussels / Shrimp / Calamari / South African Lobster Tail
White or Red Sauce	Spicy Pomodoro / Spaghetti
FETTUCCINE & SHRIMP38	HOMEMADE LOBSTER RAVIOLI49
Pork Pancetta / Wild Mushroom / Sun Dried Tomato / Roasted Garlic	Homemade Semolina Dough / Lobster Meat / Herb Parmigiano
Shallots / Toasted Breadcrumb / Cream Sauce	Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)
SHORT RIB39	ANGRY LOBSTER TAILS69
Slowly Braised Prime Ragu / Red Wine / Beef Broth / Fresh Aromatics	2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic
Ricotta Salata / Pappardelle Pasta	Garlic Butter / Herbs / Truffle Oil / Spaghetti
TRUFFLE JUMBO SCALLOP42	BLACK SQUID INK SPAGHETTI47
Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom	Maryland Crab Meat / Tomato Puree / Basil, Garlic, Crushed Red Pepper,
Cream Sauce / Pappardelle Pasta	Light Cream Parmigiano Reggiano Sauce

SOUPS

LOBSTER BISQUE.....14
MANHATTAN CLAM CHOWDER.....12
NEW ENGLAND CLAM CHOWDER.....12

ALL PARTIES OF 8 OR MORE ARE SUBJECT TO AUTOMATIC 20% GRATUITY. ALL CHECKS PAID WITH DEBIT OR CREDIT CARD WILL BE SUBJECT TO A 3.99% PROCESSING FEE

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.

..... Hot Appetizers

CRISPY CALAMARI21
Seasoned Flour / Hot Cherry Peppers / Marinara Sauce

SWEET & SOUR CALAMARI 23
Hot, Sweet Chili Sauce / Pine Nuts / Raisins

COCONUT CRUSTED SHRIMP19
Orange Horseradish Dipping Sauce

JUMBO LUMP CRAB CAKES 25
Baked / Old Bay Remoulade / Red Pepper Jam

ROASTED BRUSSEL SPROUTS 17
Pork Pancetta / Maple Brown Sugar / Bourbon Glaze

CLAMS CASINO18
Herb Pork Pancetta / Bell Peppers / Onions / Sherry

CUZIN'S BAKED CLAMS18
Seasoned Italian Breadcrumbs

MEDITERRANEAN MEZZE BOARD .. 24
Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi
Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied
Walnuts / Red Grapes / Toasted Pita

STEAMED LITTLENECKS21
Clam Broth / Sliced Celery / Clarified Butter

EGGPLANT STACK 17
Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella
Balsamic Glaze / Basil Pesto Drizzle

NUESKE BACON SLAB18
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze

GRILLED SPANISH OCTOPUS 30
Oven Roasted Lemon Potatoes / Tomato Caper Salad

CRISPY SHRIMP19
Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce

P.E.I. MUSSELS19
San Marzano Plum Tomato or Lemon Garlic White Wine Sauce

FIRECRACKER CRISPY SHRIMP19
Sweet, Savory, Spicy Sticky Glaze / Sesame Seeds / Sushi Rice

CRISPY LOBSTER WONTONS..... 24
Fresh Lobster / Ginger, Scallion, Garlic, Soy Sauce

LOBSTER ROLL..... 32
Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta

ITALIAN SAUSAGE 17
Grilled / Lemon / Oregano / Capers & Tomato Relish
Toasted Brick Oven Ciabatta

FILET MIGNON KEBAB 23
Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion
Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan

SAUTÉED SCUNGILLI 23
San Marzano Red Arrabiata Sauce

ASIAN LOBSTER FRIED RICE 26
Maine Lobster / Assorted Vegetables / Eggs / Teriyaki Sauce

LOBSTER MAC & CHEESE 24
Orecchiette / Fontina Gruyere Bechamel / Toasted Panko Bread Crumbs

CRISPY ZUCCHINI CHIPS14
Garlic, Lemon, Yogurt Aioli

..... Sea Food & Raw Bar

SEAFOOD PARADISE..... 130
8 Shrimp / 12 Clams / 12 Oysters / Colossal Crab Meat
1.5 lb Maine Lobster Cocktail

COLOSSAL SHRIMP COCKTAIL21
(4 PIECES)

AHI TUNA TOWER 24
Poke / Mango / Cucumber / Cilantro / Avocado / Ginger
Sesame Oil / Rice Wine Vinaigrette / Siracha Aioli / House Made
Sesame Wonton Chips

SEAFOOD SALAD 32
Shrimp / Calamari / Octopus / Maine Lobster Meat / Scungilli
Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives

CHILLED MAINE LOBSTER SALAD... 29
Diced Celery, Shallots, EVOO, Dill, Lemon-Vinaigrette / Olive Oil Pita

LITTLENECK CLAMS
(11/HALF DOZEN, 20/DOZEN) ON THE HALF SHELL

BLUE POINT OYSTERS (3.75 EACH)
ON THE HALF SHELL

MAINE LOBSTER COCKTAIL..... MP

COLOSSAL CRAB MEAT COCKTAIL 29

..... Salads

CUZIN'S HOUSE 15
Organic Greens / Red Onions / Cucumbers / Tomato
Imported Olives / Balsamic Vinaigrette

GREEK 18
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers
Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette

CUZIN'S WEDGE SALAD19
Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits
Dried Cherries / Creamy Blue Cheese Dressing

CAESAR 18
Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano

CRISPY GOAT CHEESE 19
Roasted Beets / Organic Greens
Lemon Tarragon Vinaigrette / Pine Nuts

ARUGULA 18
Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans
Feta / Maple Apple Cider Vinaigrette

CUZIN'S
SEAFOOD CLAM BAR

Whole Maine Lobster Bar

[MARKET PRICE]
JUMBO LUMP CRAB MEAT TOPPING +18 / COLOSSAL CRAB MEAT COCKTAIL +29

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

Prime Meat

NEW YORK STRIP (16 OZ) 69
Caramelized Onions / Cremini Mushrooms / Roasted Fingerling Potatoes

NEW YORK STRIP (20 OZ) 85
Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts
Roasted Fingerling Potatoes

FILET MIGNON (10 OZ) 69
Rum Chili Demi Glaze / Creamed Spinach / Roasted Fingerling Potatoes

CENTER CUT DRY AGED PORTERHOUSE (24OZ) 89
Cast Iron Seared / Mediterranean Sea Salt / Rainbow Carrots / Roasted
Fingerling Potatoes / Herb Compound Butter

SURF & TURF 95
Grilled Prime Filet Mignon 10oz / South African Goz Lobster Tail
Grilled Asparagus / Roasted Fingerling Potatoes

SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ)65
Sliced / Pan Seared / Chimichurri / Sautéed Broccoli Rabe
Roasted Red Pepper, Kalamata Olive / Roasted Fingerling Potatoes

LONG BONE TOMAHAWK (40 OZ) FOR TWO 165
Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach
Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab

PORTERHOUSE (48 OZ) FOR TWO 180
Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle
Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings
Italian Long Hot Peppers / Neuske Bacon Slab

CUZINS STEAKHOUSE BURGER 29
Shaved Romaine / Beefsteak Tomato / Carmelized Mushroom & Onion
Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo
Toasted Ciabatta Roll / Fresh Cut Seasoned Fries / Beer Battered Onion Rings

..... SIDES

RATATOUILLE VEGETABLES 10	ASPARAGUS PARMESAN 14	SAUTÉED MUSHROOMS & ONIONS 12
ROASTED FINGERLING POTATOES 12	YUKON GOLD MASHED POTATOES 10	SAUTÉED BROCCOLI RABE 15
SAUTÉED SPINACH 10	FRESH CUT SEASONED FRIES 10	GRILLED VEGETABLES 15
BEER BATTERED ONION RINGS 10	FRESH CUT TRUFFLE FRIES 12	RAINBOW BABY CARROTS 14
LONG HOT PEPPERS 12	PARMIGIANO POLENTA 12	YUKON GOLD TRUFFLE MASHED POTATOES...12

..... Sea

FAROE ISLAND SALMON 36
Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red
Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish

CRISPY SEAFOOD COMBO 39
Flounder / Shrimp / Scallops / Clam Strips / Hand Cut Fries
Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce

SEAFOOD PAELLA 52
Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail
Chicken on the Bone / Sweet Peas / Saffron Arborio Rice

BRANZINO (WHOLE OR FILET) 42
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes
Sautéed Spinach

JUMBO CRAB CAKES 46
Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries
Housemade Coleslaw

SOUTH AFRICAN LOBSTER TAILS.... 85
Broiled Twin Goz Tails / Grilled Asparagus / Roasted Potatoes

BROILED SEAFOOD COMBO 42
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted
Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce

..... Land

AUSTRALIAN BABY LAMB CHOPS .. 49
Char Grilled / Spinach Feta Orzo / EVOO / Lemon / Dill
Oregano Dressing

CHICKEN PARMIGIANO 36
Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil

CHICKEN FRANCESE36
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill / Lemon Wine
Butter Sauce / Grilled Asparagus / Yukon Gold Mash

..... Pasta

SPAGHETTI & CLAMS 32
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs
White or Red Sauce

FETTUCCINE & SHRIMP 38
Pork Pancetta / Wild Mushroom / Sun Dried Tomato / Roasted Garlic
Shallots / Toasted Breadcrumb / Cream Sauce

SHORT RIB 39
Slowly Braised Prime Ragù / Red Wine / Beef Broth / Fresh Aromatics
Ricotta Salata / Pappardelle Pasta

TRUFFLE JUMBO SCALLOP 42
Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom
Cream Sauce / Pappardelle Pasta

YELLOWFIN TUNA 42
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice

HALIBUT 42
Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus
Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli

MEDITERRANEAN LEMON SOLE 42
Greek Style / Pan Roasted / Ladolemono Dressing (EVOO, Lemon Juice,
Garlic, Oregano, Dill) Roasted Yukon Lemon Potatoes / Radish Greens,
Baby Spinach Salad

RED SNAPPER (WHOLE OR FILET) 49
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach

JUMBO SHRIMP SCAMPI 36
Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter
Vegetable Jasmine Rice

STUFFED FLOUNDER 39
Baked / Crab Meat Stuffing / Sautéed Spinach / Dill Lemon Butter Sauce
Yukon Gold Mash Potatoes

CHILEAN SEA BASS 49
Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds / Orzo
Baby Bok Choy / Caramelized Shitake / Cilantro / Aged Sherry Vinegar Relish

..... Land

MEDITERRANEAN CHICKEN 30
Grilled Marinated Breast / Sun Dried Tomato / Sautéed Spinach
Roasted Potatoes

BERKSHIRE PORK CHOP 42
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta
Whole Grain Mustard Relish / Sautéed Spinach

..... Pasta

SEAFOOD FRA DIAVOLO 52
Clams / Mussels / Shrimp / Calamari / South African Lobster Tail
Spicy Pomodoro / Spaghetti

HOMEMADE LOBSTER RAVIOLI 49
Homemade Semolina Dough / Lobster Meat / Herb Parmigiano
Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)

ANGRY LOBSTER TAILS 69
2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic
Garlic Butter / Herbs / Truffle Oil / Spaghetti

BLACK SQUID INK SPAGHETTI 47
Maryland Crab Meat / Tomato Puree / Basil, Garlic, Crushed Red Pepper,
Light Cream Parmigiano Reggiano Sauce

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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.

..... SOUPS

LOBSTER BISQUE.....14
MANHATTAN CLAM CHOWDER 12
NEW ENGLAND CLAM CHOWDER 12

[PLEASE DRINK RESPONSIBLY]

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Wine by the Glass

WHITES & SPARKLING

LUNETTA PROSECCO, ITALY	11
MOET IMPERIAL BRUT CHAMPAGNE, FRANCE	20
LA CREMA CHARDONNAY, MONTEREY COUNTY	13
SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY	16
JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY	22
LA PETITE PERRIERE SAUVIGNON BLANC, VIN DE PAYS	10
OYSTER BAY SAUVIGNON BLANC, MARLBOROUGH	13
JUSTIN WINERY SAUVIGNON BLANC, CENTRAL COAST	14
R. PRUM ESSENCE RIESLING, GERMANY	13
ALTA LUNA PINOT GRIGIO, TRENTINO	12
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE	19
SEVEN DAUGHTERS MOSCATO, VENETO	11

ROSE

COTE DES ROSES, LANGUEDOC	14
CHATEAU D'ESCLANS WHISPERING ANGEL, PROVENCE	19

REDS

SEBASTIANI CABERNET SAUVIGNON, SONOMA COUNTY	13
DAOU CABERNET SAUVIGNON SPECIAL SELECT, PASO ROBLES	18
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY	28
SANTA CAROLINA MERLOT, CHILE	11
LA CREMA PINOT NOIR, MONTEREY	14
ELOUAN PINOT NOIR, OREGON	18
FINCA EL ORIGEN RESERVA MALBEC, MENDOZA	10
ROCCA DELLE MACIE CHIANTI CLASSICO, TUSCANY	13

Seasonal

MARTINIS 17

HONEY CRISP

Tito's Handmade Vodka / Rocky's Botanical / Cranberry Juice
Lemon Juice / Honey Syrup / Garnish Dehydrated Apple

SWEATER WEATHER

Rocktown Salted Vanilla Vodka / Apple Cider / Cinnamon Simple
Syrup / Lemon Juice / Garnish Star Anise

CITRUS SOLSTICE

Drumshanbo Gunpowder Gin / St. Germaine Elderflower Liqueur
Ruby Red Grapefruit Juice / Lunetta Prosecco / Grapefruit Bitters
Dehydrated Orange & Thyme

BISCOTTI & COFFEE

Ketel One Vodka / Mr. Black Cold Brew Coffee Liqueur
Faretti Biscotti Liqueur / Averna Amaro / Chilled Coffee
Garnish Star Anise

COCKTAILS 16

TWO PEAR

Grey Goose La Poire Vodka / St. George Spiced Pear / Apple Cider
Lemon Juice / Garnish Cinnamon Stick & Rosemary

HARVEST BREEZE

Nolet's Silver Gin / Orgeat Almond Syrup / Lemon Juice / Ruby Red
Grapefruit Juice / Angostura Bitters / Garnish Dehydrated
Orange & Rosemary

HONEY FIG

Tito's Handmade Vodka / Figenza Vodka / Apple Cider / Lemon Juice
Honey Syrup / Lunetta Prosecco / Garnish Dehydrated Fig & Thyme

BLACKBERRY SPICED LEMONADE

Jack Daniels Blackberry Whiskey / Lemon Juice / Cinnamon Simple
Syrup / Muddled Mint / Lemonade / Garnish Lemon & Mint

Whiskey 17

CAMPFIRE OLD FASHION

Bulleit Bourbon Whiskey / Bulleit Small Batch Rye Whiskey
Pure Maple Syrup / Orange & Aromatic Bitters / Garnish Orange
Twist & Cinnamon Dusted Toasted Marshmallow

HONEY SMOKED OLD FASHIONED

Misunderstood Ginger Whiskey / Honey Syrup / Orange Bitters
Orange Peel & Cherry Garnish

BANANA BREAD

Angel's Envy Bourbon / Tempus Fugit Banana / Brown Sugar Syrup
Chocolate & Aromatic Bitters / Garnish Toasted Banana & Nutmeg

Agave 17

SPICED PEAR

Casamigos Reposado Tequila / St. George Spiced Pear
Liqueur / Lime Juice / Agave / Cinnamon Sugar Rim
Garnish Dehydrated Orange

CHERRY CHILL

Flecha Azul Blanco Tequila / Cherry Liqueur / Cranberry Juice
Lime Juice / Agave / Garnish Amarena Cherry & Rosemary

SPICED BLOOD ORANGE PALOMA

Flecha Azul Blanco Tequila / Sogno Di Sorrento Blood Orange Liqueur
Ruby Red Grapefruit Juice / Lime Juice / Garnish Cinnamon Stick &
Dehydrated Orange

ISN'T IT SO REAL

Casamigos Blanco Tequila / Sorel Hibiscus Liqueur
Cranberry Juice / Lime Juice / Simple Syrup / Sugar Rim
Garnish Hibiscus Flower

Bottled Beer 7

BLUE MOON

COORS LIGHT

CORONA

STELLA

SURFSIDE

HIGH NOON

GOOSE ISLAND

HEINEKEN

HEINEKEN 00 (N/A)

MICHELOB ULTRA

FAT TIRE

PERONI

SIERRA NEVADA

Tito's Mule
Bar 16

CUZIN'S MULES ARE MADE WITH
TITO'S HANDMADE VODKA, FRESH LIME &
GINGER BEER

FLAVORS

SPICED HIBISCUS
SPICED PEAR
POMEGRANATE
CHERRY
CRANBERRY

Spritz &
Sangria Bar 16

APPLE PIE SPRITZ

Aperol / Apple Cider / Honey Syrup / Lunetta
Prosecco / Garnish Dehydrated Apple & Orange

ORCHARD SPRITZ

Grey Goose La Poire Vodka / St. George Spiced Pear
Lemon Juice / Honey Syrup / Lunetta Prosecco
Garnish Dehydrated Lemon & Thyme

HIBISCUS POMEGRANATE SANGRIA

Sorel Liqueur / Orange Juice / Pomegranate Juice
Merlot Red Wine / Garnish Seasonal Fruit

APRICOT SANGRIA

Apricot Brandy / Apple Cider / Pinot Grigio White
Wine / Garnish Cinnamon Stick & Star Anise

Ketel One
Botanical
Soda Bar 16

YOUR FAVORITE KETEL BOTANICAL
INFUSION, CLUB SODA & SEASONAL
GARNISH

BOTANICALS

CUCUMBER MINT - Cucumber Wedge / Mint Sprig
GRAPEFRUIT ROSE - Dehydrated Grapefruit / Fresh
Rosemary
PEACH & ORANGE BLOSSOM - Dehydrated Orange
Fresh Thyme

Oyster
Shooters 10

ORIGINAL

Finlandia Vodka / Oyster / Cocktail Sauce

SWEET

Absolut Lime Vodka / Oyster
Mignonette Sauce

HOT

Absolut Pepper Vodka / Oyster
Cocktail Sauce