

Hot Appetizers

ITALIAN SAUSAGE	12
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
Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	
CLAMS CASINO	16
Herb Pork Pancetta / Bell Peppers / Onions / Sherry	
STEAMED LITTLENECKS	16
Clam Broth / Sliced Celery / Clarified Butter	
CUZIN'S BAKED CLAMS	14
Seasoned Italian Breadcrumbs	
GRILLED SPANISH OCTOPUS	23
Oven Roasted Lemon Potatoes / Tomato Caper Salad	
GRILLED SEA SCALLOPS	21
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	18
Orange Horseradish Dipping Sauce	
SAUTÉED SCUNGILLI	19
San Marzano Plum Tomato / Fra Diavolo Sauce	
CRISPY SHRIMP	16
Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce	
CRISPY CLAM STRIPS	17
Sweet Pickled Tartar Sauce	
OYSTERS ROCKEFELLER	18
Applewood Bacon / Baby Spinach / Shallots / Garlic / Gruyere Fontina / Seasoned Toasted Panko	
SHISHITO PEPPERS	15
Pan Seared / Garlic Horseradish Aioli / Aleppo Chili Flakes Grana Padano	

Soups

LOBSTER BISQUE	13
MANHATTAN CLAM CHOWDER	10
NEW ENGLAND CLAM CHOWDER ..	10

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	13
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	13
Romaine / Tuscan Kale / Ciabatta Croutons Parmigiano-Reggiano	
MEDITERRANEAN	13
Beefsteak Tomato / English Cucumber / Shaved Red Onion Imported Feta / Red Wine Vinaigrette	
PANZANELLA	14
Tomato / Cucumber / Roasted Pepper / Homemade Mozzarella / Basil / Pork Soppresata / Olives / Ciabatta Bread	
SPINACH	14
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	15
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	115
4 Shrimp / 6 Clams / 6 Oysters / 5 Jonah Claws Claws / Colossal Crab Meat / 1½Lb. Maine Lobster	
SEAFOOD SALAD	22
Shrimp / Scungilli / Calamari / Octopus / Maine Lobster Meat	
JONAH CLAWS	4 EACH
ALASKAN KING CRAB LEGS	MP
STEAMED OR CHILLED	
SPLIT MAINE LOBSTER COCKTAIL	MP
COLOSSAL CRAB MEAT COCKTAIL	26
COLOSSAL SHRIMP COCKTAIL (4 PIECES)	17
LOBSTER ROLL	24
Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta	
AHI TUNA TOWER	22
Poke /Mango /Cucumber / Cilantro / Avocado /Ginger Sesame Oil / Rice Wine Vinaigrette /Siracha Aioli House Made Sesame Wonton Chips	
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	OREGANATA
Clarified Butter / Coleslaw French Fries	Seasoned Panko / Roasted Potatoes / Sautéed Spinach
FRA DIAVOLO	ANGRY
Spicy San Marzano Tomato Sauce / Spaghetti	Pan Seared / Roasted Garlic Fresh Garlic / Garlic Butter Herbs / Truffle Oil / Spaghetti

Sandwiches

SERVED WITH FRESH CUT SEASONED FRIES, COLESRAW & PICKLE

SNAKE RIVER FARMS WAGYU SKIRT STEAK	26
Grilled / Red Pepper / Sautéed Onions / Cremini & Shitake Mushrooms / Melted Provolone Horseradish Mayo / Grilled Ciabatta	
SNAKE RIVER FARMS WAGYU BURGER	23
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 Pork Prosciutto / Grilled Ciabatta	
LEMON SOLE MILANESE PANINI	21
Panko Crusted / Cold Antipasto Salad (Arugula, Pork 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	21
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	19
Broccoli Rabe / Kalamata Olives / Sundried Tomato Melted Provolone Cheese / Grilled Roasted Garlic Ciabatta	
FISH & CHIPS PLATTER	29
Beer Battered Crispy New Bedford Cod / Old Bay Fries Creamy Coleslaw / Sweet Pickled Tartar Sauce	
SHRIMP PARMIGIANO	18
Melted Mozzarella / Marinara Sauce / Basil Pesto Toasted Ciabatta	
CRISPY FLOUNDER	18
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.....	10	FRESH CUT TRUFFLE FRIES.....	12
ROASTED ROSEMARY POTATOES.....	10	PARMIGIANO POLENTA.....	9
SAUTÉED SPINACH.....	10	FRIED ZUCCHINI.....	11
BEER BATTERED ONION RINGS.....	10	SAUTÉED MUSHROOMS & ONIONS.....	11
MEDITERRANEAN QUINOA.....	10	SAUTÉED BROCCOLI RABE.....	14
ASPARAGUS PARMESAN.....	12		
YUKON GOLD MASHED POTATOES.....	10		
FRESH CUT SEASONED FRIES.....	9		

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.

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% PROCESSING FEE

Lunch

Chicken

TUSCAN LEMON CHICKEN	24
Grilled on the Bone / Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce	
CHICKEN PARMIGIANO	24
Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil	
MEDITERRANEAN CHICKEN	21
Grilled Marinated Breast / Sun Dried Tomato Sautéed Spinach / Roasted Potatoes	
CHICKEN MILANESE	21
Pan Seared / Arugula / Red Onion / Tomato Bruschetta Crispy Yukon Gold Potato	

Pasta

SPAGHETTI & CLAMS	24
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce	
PAPPARDELLE CARCIOFI	24
Roasted Artichoke / Spicy Italian Pork Sausage / Garlic / Oil	
SHRIMP PUTTANESCA	24
Spaghetti / Fresh Tomato / Capers / Olives / Garlic	
PENNE PRIMAVERA	21
Grilled Eggplant / Zucchini / Squash / Cremini Mushroom / Artichoke / Garlic / Olive Oil	
FETTUCCINE ALLA PANNA	19
Roasted Garlic / Parmigiano-Reggiano Crema	
LOBSTER MAC & CHEESE	24
Fontina & Gruyere / Orecchiette / Toasted Panko	
PAPPARDELLE BOLOGNESE	22
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	21
Ricotta Filled / Basil Pesto Cream Sauce Parmigiano-Reggiano Cheese	
SHELLFISH RISOTTO	26
Sundried Tomato / Artichoke / Clams / PEI Mussels Lemon Garlic White Wine / EVOO	

[PLEASE DRINK RESPONSIBLY]

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CUZIN'S
SEAFOOD CLAM BAR

Wine by the Glass

WHITES & SPARKLING

LUNETTA PROSECCO, ITALY.....	11
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, TRENTINO.....	12
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE.....	18
SEVEN DAUGHTERS MOSCATO, VENETO.....	11

ROSE

JEAN-LUC COLOMBO CAPE BLEUE RHONE VALLEY.....	12
SONOMA-CUTRER, RUSSIAN RIVER VALLEY.....	15
CHATEAU D'ESCLANS WHISPERING ANGEL, PROVENCE.....	18

REDS

SEBASTIANI CABERNET SAUVIGNON, SONOMA COUNTY.....	13
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY.....	24
SANTA CAROLINA MERLOT, CHILE.....	11
UNDERWOOD PINOT NOIR, OREGON.....	12
ELOUAN PINOT NOIR, OREGON.....	18
FINCA EL ORIGEN RESERVA MALBEC, MENDOZA.....	10
ROCCA DELLE MACIE CHIANTI CLASSICO, TUSCANY.....	13

Fall & Winter Seasonal

MARTINIS 16

TOASTED LEMON DROP

Casamigos Blanco Tequila / Disaronno Amaretto / Caravella
Limoncello / Fresh Lime Juice / Lemon Zest Sugar Rim

ROSEMARY BEE'S KNEES

Beefeater Gin / Rockey's Botanical / Lemon Juice / Rosemary
Honey Syrup / Rosemary Sprig

APPLE CIDER TINI

Ketel One Vodka / Cointreau / Maple Simple Syrup / Cinnamon

ELDERFLOWER LYCHEE TINI

Grey Goose Vodka / St. Germain / Lychee Juice Puree

COCKTAILS 15

SPICED APPLE PIE

Ciroc Apple Vodka / Apple Cider / Simple Syrup / Cinnamon

BOURBON SMASH

Woodford Reserve Distiller's Select Bourbon / Lemon Juice
Simple Syrup / Brandy Cherry Juice / Mint

THE ORCHARD

Nolet Silver Gin / Sweet Vermouth / Lemon Juice / Rosemary
Honey Syrup / Apple Cider

AUTUMN LUST MOJITO

Bacardi Superior Rum / Honey Syrup / Fresh Lime Juice
Pear Puree / Cinnamon / Mint

Margaritas 16

BLOOD ORANGE

Casamigos Blanco Tequila / Triple Sec / Blood Orange Juice
Fresh Lime Juice / Simple Syrup / Citrus Dust

SMOKED PINEAPPLE

Casamigos Blanco Tequila / Cholula Chipotle / Simple Syrup
Pineapple Juice / Fresh Lime Juice / Tajin Rim / Pineapple

HONEY PEAR

Casamigos Blanco Tequila / Pear Nectar / Honey Syrup / Triple Sec
Fresh Lime Juice / Cinnamon / Dehydrated Orange

SMOKEY HARVEST APPLE CIDER

Sombra Mezcal or Casamigos Blanco Tequila / Apple Cider
Maple Syrup / Triple Sec / Fresh Lime Juice / Dehydrated Apple

Bottled Beer 7

- BLUE MOON
- COORS LIGHT
- CORONA
- STELLA
- HIGH NOON
- GOOSE ISLAND
- HEINEKEN
- HEINEKEN 00 (N/A)
- MICHELOB ULTRA
- FAT TIRE
- PERONI
- SIERRA NEVADA

Whiskey 15

HONEY SMOKED OLD FASHIONED

Misunderstood Ginger Whiskey / Ramazzotti Amaro / Honey Syrup
Angostura Orange Bitters / Orange Essence / Black Cherry

CINNAMON MAPLE WHISKEY SOUR

Bulleit Small Batch Bourbon / Cinnamon / Maple Syrup / Lemon
Juice / Simple Syrup

Jito's Mule Bar 14

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

FLAVORS

- REAPER
- APPLE CIDER
- CRANBERRY
- FIG

Sangria & Spritz Bar 14

BLOOD ORANGE SANGRIA

Triple Sec / Simple Syrup / Blood Orange Juice
White Wine / Soda

RED APPLE CIDER SANGRIA

Grand Marnier / Apple Cider / Maple Syrup
Pinot Noir

CARAVELLA LIMONCELLO SPRITZ

Limoncello / Lemon Juice / Splash Amaretto
Club Soda

APEROL SPRITZ

Aperol / Prosecco / Club Soda / Orange

Kettle One Botanical Soda Bar 14

YOUR FAVORITE KETEL BOTANICAL
INFUSION, CLUB SODA & SEASONAL
GARNISH

BOTANICALS

- CUCUMBER MINT
- GRAPEFRUIT ROSE
- PEACH & ORANGE BLOSSOM

Oyster Shooters 8

ORIGINAL

Finlandia Vodka / Oyster / Cocktail Sauce

SWEET

Absolut Lime Vodka / Oyster
Mignonette Sauce

HOT

Absolut Pepper Vodka / Oyster
Cocktail Sauce