

Hot Appetizers

CRISPY CALAMARI16 Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	GRILLED SPANISH OCTOPUS25 Oven Roasted Lemon Potatoes / Tomato Caper Salad
COCONUT CRUSTED SHRIMP19 Orange Horseradish Dipping Sauce	CRISPY SHRIMP18 Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce
JUMBO CRAB CAKE23 Baked / Old Bay Remoulade / Red Pepper Jam	OYSTERS ROCKEFELLER18 Baby Spinach / Shallots / Garlic / Gruyere / Fontina Seasoned Toasted Panko
ROASTED BRUSSEL SPROUTS15 Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	P.E.I. MUSSELS17 San Marzano Plum Tomato / Fra Diavolo Sauce
CLAMS CASINO16 Herb Pork Pancetta / Bell Peppers / Onions / Sherry	GRILLED SEA SCALLOPS21 Avocado Puree / Jalapeno Pesto / Tortilla Chips
CUZIN'S BAKED CLAMS16 Seasoned Italian Breadcrumbs	LOBSTER ROLL26 Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
STEAMED LITTLENECKS16 Clam Broth / Sliced Celery / Clarified Butter	ITALIAN SAUSAGE15 Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta
NAPOLEON TOWER15 Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle	SHISHITO PEPPERS15 Pan Seared / Garlic Horseradish Aioli / Aleppo Chili Flakes Grana Padano
GRILLED VEGETABLES15 Zucchini / Squash / Eggplant / Cremini / Red Bell Pepper Asparagus / Red Onions / White Balsamic Vinaigrette	FILET MIGNON KEBAB21 Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
NUESKE BACON SLAB16 Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze	

Sea Food & Raw Bar

SEAFOOD PARADISE115 6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail	LITTLENECK CLAMS (8/HALF DOZEN, 15/DOZEN) ON THE HALF SHELL
COLOSSAL SHRIMP COCKTAIL (4 PIECES)17	BLUE POINT OYSTERS (3 EACH) ON THE HALF SHELL
AHI TUNA TOWER22 Poke /Mango /Cucumber / Cilantro / Avocado /Ginger Sesame Oil / Rice Wine Vinaigrette /Siracha Aioli / House Made Sesame Wonton Chips	MAINE LOBSTER COCKTAILMP
ALASKAN KING CRAB LEGSMP CHILLED	COLOSSAL CRAB MEAT COCKTAIL26

Salads

CUZIN'S HOUSE11 Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette	CRISPY GOAT CHEESE14 Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts
GREEK14 Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	FRUTTI DI MARE24 Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette
CUZIN'S WEDGE SALAD17 Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits Dried Cherries / Creamy Blue Cheese Dressing	ARUGULA14 Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans Feta / Maple Apple Cider Vinaigrette
CAESAR13 Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano	

CUZIN'S SEAFOOD CLAM BAR

Whole Maine Lobster Bar

[MARKET PRICE]
ADD JUMBO LUMP CRAB MEAT TOPPING +15
ADD COLOSSAL CRAB MEAT COCKTAIL +26

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).....59 Caramelized Onions / Cremini Mushrooms / Roasted Potatoes	NEW YORK STRIP (20 OZ)75 Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Truffle Yukon Mash
FILET MIGNON (10 OZ)59 Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes	BONE IN FILET MIGNON (20 OZ)95 Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Truffle Yukon Mash
SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ)62 Sliced / Pan Seared / Chimichurri / Sautéed Broccoli Rabe Roasted Red Pepper, Kalamata Olive / Yukon Gold Mash Potatoes	SURF & TURF95 Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail Grilled Asparagus / Loaded Yukon Gold Mash Potatoes
LONG BONE TOMAHAWK (40 OZ) FOR TWO155 Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab	PORTERHOUSE (48 OZ) FOR TWO170 Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings Italian Long Hot Peppers / Neuske Bacon Slab

Soups

LOBSTER BISQUE13	MANHATTAN CLAM CHOWDER10	NEW ENGLAND CLAM CHOWDER10
-------------------------------	---------------------------------------	---

SIDES

RATATOUILLE VEGETABLES.....10	FRESH CUT SEASONED FRIES.....9
ROASTED ROSEMARY POTATOES.....10	FRESH CUT TRUFFLE FRIES.....12
SAUTÉED SPINACH.....10	PARMIGIANO POLENTA.....9
BEER BATTERED ONION RINGS.....10	FRIED ZUCCHINI.....11
LONG HOT PEPPERS.....12	SAUTÉED MUSHROOMS & ONIONS.....11
LOBSTER MAC & CHEESE.....19	SAUTÉED BROCCOLI RABE.....14
ASPARAGUS PARMESAN.....12	
YUKON GOLD MASHED POTATOES.....10	

Sea

FAROE ISLAND SALMON34 Pan Seared / Maple Whole Mustard Glazed / Sautéed Spinach Roasted Potatoes	SOUTH AFRICAN LOBSTER TAILS79 Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes
YELLOWFIN TUNA42 Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice	BROILED SEAFOOD COMBO42 Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted / Roasted Potatoes / Ratatouille Vegetables Lemon Butter Sauce
CRISPY SEAFOOD COMBO39 Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries Creamy Cole Slaw / Sweet Pickled Relish Tartar Sauce	LEMON SOLE MILANESE39 Panko Encrusted / Topped with a Cold Antipasto Salad (Arugula, Soppressata, Capicola, Shaved Parmigiano-Reggiano, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Pepper) Balsamic Vinaigrette / Balsamic Reduction Drizzle
SEAFOOD PAELLA49 Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	JUMBO SHRIMP SCAMPI35 Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter Vegetable Jasmine Rice
BRANZINO (WHOLE OR FILET)39 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes Sautéed Spinach	RED SNAPPER (WHOLE OR FILET)43 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach

SCALLOP RISOTTO46 Pan Seared / Garlic / Lemon / White Wine Butter / Sundried Tomato / Basil / Parmigiano Risotto / Green Pea Pesto

JUMBO CRAB CAKES44 Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries / Creamy Coleslaw

Land

TUSCAN LEMON CHICKEN28 Grilled on the Bone / Roasted Potato / Ratatouille Vegetables Lemon Butter Sauce	CHICKEN SCARPARIELLO30 Chicken on the Bone / Fennel Pork Sausage / Potatoes Capers / Hot Cherry Peppers / Brown Pan Sauce
CHICKEN PARMIGIANO30 Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic & Oil	CHICKEN FRANCESE34 Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash
MEDITERRANEAN CHICKEN28 Grilled Marinated Breast / Sundried Tomato Sautéed Spinach / Roasted Potatoes	BERKSHIRE PORK CHOP36 Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach

Pasta

SPAGHETTI & CLAMS29 Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce	FETTUCINE & SHRIMP35 Pork Pancetta / Wild Mushroom / Sundried Tomato Roasted Garlic / Shallots / Toasted Breadcrumb / Cream Sauce
SHORT RIB39 Slowly Braised Prime Ragù / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta	PAPPARDELLE BOLOGNESE28 Slow Simmered Minced Prime Beef & Pork / Celery / Carrot Onion / San Marzano Crushed Tomato Sauce / Cheese & Parsley Sausage / Lemon Ricotta
GNOCCHI & SCALLOPS46 Potato Gnocchi / Day Boat Scallops / Basil Pesto Cream Sauce	SEAFOOD FRA DIAVOLO49 Clams / Mussels / Shrimp / Calamari / South African Lobster Tail Spicy Pomodoro / Spaghetti
HOMEMADE LOBSTER RAVIOLI39 Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)	ANGRY LOBSTER TAILS59 2 South African 4oz. Tails / Pan Seared / Roasted Garlic Fresh Garlic / Garlic Butter / Herbs / Truffle Oil / Spaghetti