

## Hot Appetizers

<b>CRISPY CALAMARI</b> ..... 16 Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	<b>GRILLED SPANISH OCTOPUS</b> ..... 25 Oven Roasted Lemon Potatoes / Tomato Caper Salad
<b>COCONUT CRUSTED SHRIMP</b> ..... 19 Orange Horseradish Dipping Sauce	<b>CRISPY LOBSTER DUMPLING</b> ..... 21 Maine Lobster / Flash Fried / Pickled Matchstick Carrots / Soy Ginger Garlic / Wasabi Sesame Oil Sauce
<b>JUMBO CRAB CAKES</b> ..... 23 Baked / Old Bay Remoulade / Red Pepper Jam	<b>LOBSTER ROLL</b> ..... 26 Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
<b>ROASTED BRUSSEL SPROUTS</b> ..... 15 Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	<b>SWEET &amp; SOUR CALAMARI</b> ..... 18 Hot Chilli Peppers / Garlic Shallots / Sherry Wine / Sweet & Sour Sauce Golden Raisins / Pine Nuts
<b>CLAMS CASINO</b> ..... 16 Herb Pork Pancetta / Bell Peppers / Onions / Sherry	<b>P.E.I. MUSSELS</b> ..... 17 San Marzano Plum Tomato or Lemon Garlic White Wine Sauce
<b>CUZIN'S BAKED CLAMS</b> ..... 16 Seasoned Italian Breadcrumbs	<b>NUESKE BACON SLAB</b> ..... 16 Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze
<b>STEAMED LITTLENECKS</b> ..... 16 Clam Broth / Sliced Celery / Clarified Butter	<b>ITALIAN SAUSAGE</b> ..... 15 Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta
<b>CRISPY SHRIMP</b> ..... 18 Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce	<b>GRILLED SEA SCALLOPS</b> ..... 21 Avocado Puree / Jalapeno Pesto / Tortilla Chips
<b>MEDITERRANEAN MEZZE BOARD</b> ... 21 Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita	<b>FILET MIGNON KEBAB</b> ..... 21 Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
<b>EGGPLANT STACK</b> ..... 15 Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle	

## Sea Food & Raw Bar

<b>SEAFOOD PARADISE</b> ..... 115 6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail	<b>ALASKAN KING CRAB LEGS</b> ..... MP CHILLED
<b>COLOSSAL SHRIMP COCKTAIL</b> ..... 17 (4 PIECES)	<b>LITTLENECK CLAMS</b> (8/HALF DOZEN, 15/DOZEN) ON THE HALF SHELL
<b>AHI TUNA TOWER</b> ..... 22 Poke / Mango / Cucumber / Cilantro / Avocado / Ginger Sesame Oil / Rice Wine Vinaigrette / Siracha Aioli / House Made Sesame Wonton Chips	<b>BLUE POINT OYSTERS (3 EACH)</b> ON THE HALF SHELL
<b>SEAFOOD SALAD</b> ..... 24 Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives	<b>MAINE LOBSTER COCKTAIL</b> ..... MP
	<b>COLOSSAL CRAB MEAT COCKTAIL</b> ..... 26

## Salads

<b>CUZIN'S HOUSE</b> ..... 11 Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette	<b>CAESAR</b> ..... 13 Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
<b>GREEK</b> ..... 14 Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	<b>CRISPY GOAT CHEESE</b> ..... 14 Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts
<b>CUZIN'S WEDGE SALAD</b> ..... 17 Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits Dried Cherries / Creamy Blue Cheese Dressing	<b>ARUGULA</b> ..... 14 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 +15 / COLOSSAL CRAB MEAT COCKTAIL +26

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

## Prime Meat

<b>NEW YORK STRIP (16 OZ)</b> ..... 60 Caramelized Onions / Cremini Mushrooms / Roasted Potatoes	<b>NEW YORK STRIP (20 OZ)</b> ..... 75 Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Truffle Yukon Mashed Potatoes
<b>FILET MIGNON (10 OZ)</b> ..... 65 Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes	<b>CENTER CUT DRY AGED PORTERHOUSE (24OZ)</b> ..... 79 Cast Iron Seared / Mediterranean Sea Salt / Rainbow Carrots / Thyme, Lemon, Corn & Jalapeno Mashed Potato Herb Compound Butter
<b>SURF &amp; TURF</b> ..... 95 Grilled Prime Filet Mignon 10oz / South African Goz Lobster Tail Grilled Asparagus / Loaded Yukon Gold Mash Potatoes	<b>SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ)</b> ..... 62 Sliced / Pan Seared / Chimichurri / Sautéed Broccoli Rabe Roasted Red Pepper, Kalamata Olive / Yukon Gold Mash Potatoes
<b>LONG BONE TOMAHAWK (40 OZ) FOR TWO</b> .... 155 Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab	<b>PORTERHOUSE (48 OZ) FOR TWO</b> ..... 170 Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings Italian Long Hot Peppers / Neuske Bacon Slab
<b>CUZINS STEAKHOUSE BURGER</b> ..... 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	LOBSTER MAC & CHEESE ..... 19	PARMIGIANO POLENTA ..... 9
ROASTED ROSEMARY POTATOES ..... 10	ASPARAGUS PARMESAN ..... 12	FRIED ZUCCHINI ..... 11
SAUTÉED SPINACH ..... 10	YUKON GOLD MASHED POTATOES ..... 10	SAUTÉED MUSHROOMS & ONIONS ..... 11
BEER BATTERED ONION RINGS ..... 10	FRESH CUT SEASONED FRIES ..... 9	SAUTÉED BROCCOLI RABE ..... 14
LONG HOT PEPPERS ..... 12	FRESH CUT TRUFFLE FRIES ..... 12	GRILLED VEGETABLES ..... 15

## Sea

<b>FAROE ISLAND SALMON</b> ..... 35 Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish	<b>LEMON SOLE MILANESE</b> ..... 39 Panko Encrusted / Topped with a Cold Antipasto Salad, Arugula, Shaved Parmigiano-Reggiano, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Pepper, Balsamic Vinaigrette / Balsamic Reduction Drizzle
<b>CRISPY SEAFOOD COMBO</b> ..... 39 Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce	<b>JUMBO SHRIMP SCAMPI</b> ..... 35 Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter Vegetable Jasmine Rice
<b>SEAFOOD PAELLA</b> ..... 49 Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	<b>RED SNAPPER (WHOLE OR FILET)</b> ..... 49 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach
<b>BRANZINO (WHOLE OR FILET)</b> ..... 39 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach	<b>HALIBUT</b> ..... 42 Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli
<b>SCALLOP RISOTTO</b> ..... 42 Pan Seared / Garlic / Lemon / White Wine Butter / Sundried Tomato Basil / Parmigiano Risotto / Green Pea Pesto	<b>YELLOWFIN TUNA</b> ..... 39 Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice
<b>JUMBO CRAB CAKES</b> ..... 44 Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries Housemade Coleslaw	<b>STUFFED FLOUNDER</b> ..... 39 Baked / Crabmeat Stuffing / Sautéed Spinach / Dill Lemon Butter Sauce / Yukon Gold Mash Potatoes
<b>SOUTH AFRICAN LOBSTER TAILS</b> ... 85 Broiled Twin Goz Tails / Grilled Asparagus / Roasted Potatoes	<b>SHRIMP PARMAGIANO</b> ..... 39 Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil
<b>ALASKAN KING CRAB LEGS</b> ..... MP Ratatouille Vegetables / Roasted Potato / Clarified Butter	

## Pasta

<b>FISH &amp; CHIPS</b> ..... 29 Beer Battered Crispy New Bedford Cod/ Old Bay Fries/ Peas Housemade Coleslaw / Sweet Pickled Tartar Sauce	<b>SPAGHETTI &amp; CLAMS</b> ..... 29 Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce
<b>BROILED SEAFOOD COMBO</b> ..... 42 Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce	<b>FETTUCINE &amp; SHRIMP</b> ..... 35 Pork Pancetta / Wild Mushroom / Sundried Tomato Roasted Garlic / Shallots / Toasted Breadcrumbs / Cream Sauce
<b>LAND</b> ..... 29 Seared / Dijon Mustard / Panko / Herb / Garlic / Compound Butter Spinach / Feta / Orzo / Greek Yogurt / Lemon Dill Aioli	<b>SHORT RIB</b> ..... 39 Slowly Braised Prime Ragù / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
<b>AUSTRALIAN BABY LAMB CHOPS</b> .. 49 Seared / Dijon Mustard / Panko / Herb / Garlic / Compound Butter Spinach / Feta / Orzo / Greek Yogurt / Lemon Dill Aioli	<b>PAPPARDELLE BOLOGNESE</b> ..... 29 Slow Simmered Minced Prime Beef & Pork / Celery / Carrot Onion / San Marzano Crushed Tomato Sauce / Cheese & Parsley Sausage / Lemon Ricotta
<b>TUSCAN LEMON CHICKEN</b> ..... 28 Grilled on the Bone / Roasted Potato / Ratatouille Vegetables Lemon Butter Sauce	<b>TRUFFLE DAY BOAT SCALLOPS</b> ..... 49 Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom Cream Sauce / Pappardelle Pasta
<b>CHICKEN PARMIGIANO</b> ..... 32 Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil	<b>SEAFOOD FRA DIAVOLO</b> ..... 49 Clams / Mussels / Shrimp / Calamari / South African Lobster Tail Spicy Pomodoro / Spaghetti
<b>CHICKEN FRANCESE</b> ..... 34 Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash	<b>HOMEMADE LOBSTER RAVIOLI</b> ..... 39 Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)
<b>MEDITERRANEAN CHICKEN</b> ..... 28 Grilled Marinated Breast / Sundried Tomato Sautéed Spinach / Roasted Potatoes	<b>ANGRY LOBSTER TAILS</b> ..... 65 2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic Garlic Butter / Herbs / Truffle Oil / Spaghetti
<b>BERKSHIRE PORK CHOP</b> ..... 38 Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach	<b>ROCK SHRIMP &amp; FUSILLI</b> ..... 39 Arrabbiata Style / Garlic / Chili Flakes / Chardonnay Wine / Fresh Herbs Lemon Juice / Scallion / Roma Tomato Pan Sauce

## SOUPS

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