

CUZIN'S
SEAFOOD  CLAM BAR

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Catering

FOR ALL OCCASIONS

We cater to you

130 ROUTE 79 SOUTH	78 ALBANY STREET
MARLBORO	NEW BRUNSWICK
NJ 07746	NJ 08901
732 780 2526	732 979 2141

WWW.CUZINSCLAMBAR.COM

Raw Bar

Littleneck Clams	15 PER DOZEN
On the Half Shell	
Blue Point Oysters	36 PER DOZEN
On the Half Shell	
Colossal Shrimp Cocktail	29.95 PER LB
With Cocktail Sauce	
Colossal Crab Meat Cocktail65 PER LB
With Cocktail Sauce	
Colossal King Crab Legs	MP
Steamed or Chilled	
Tuna Sashimi / Ahi Tuna Poke	39.95 PER LB
Sushi Grade / Pepper Seared & Diced Ahi Tuna	
Organic Greens / Wasabi Vinaigrette / Pickled Ginger	
Traditional Seafood Salad	24.95 PER LB
Shrimp / Scungilli / Calamari / Octopus / Maine Lobster Meat	
Split Maine Lobster Cocktail	24.95 PER LB
With Lemon & Drawn Butter	
Maine Lobster Meat	49.95 PER LB
Steamed & Hand Picked	

Salads

	HALF TRAY	FULL TRAY
Caesar	45	70
Romaine / Tuscan Kale / Ciabatta Croûtons / Parmigiano-Reggiano		
Panzanella	60	95
Tomato / Cucumber / Roasted Pepper / Homemade Mozzarella		
Basil / Soppressata / Olives / Ciabatta Bread		
Crispy Goat Cheese	50	85
Roasted Beets / Organic Greens / Lemon Tarragon Vinaigrette / Pine Nuts		
Organic Mixed Greens	35	50
Grape Tomato / Red Onion / Cucumber / Imported Olives / Balsamic Vinaigrette		
Greek	40	75
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers		
Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette		
Arugula	40	70
Vine Ripe Tomatoes / Shaved Fennel / Chick Peas		
Parmigiano-Reggiano / Lemon Vinaigrette		
Mozzarella and Tomato	45	85
Sliced Homemade Mozzarella / Seasoned Beef Steak Tomato		
Fresh Basil / EVOO		

	HALF TRAY	FULL TRAY		HALF TRAY	FULL TRAY		HALF TRAY	FULL TRAY
Roasted Potatoes	25	45	Grilled Vegetables	45	80	Sautéed Spinach	35	60
Yukon Gold Mash	45	69	Lobster Mac & Cheese	90	180	Hand Cut French Fries	29	49
Truffle Yukon Gold Mash	55	79	Herbed Quinoa	35	65	Roasted Brussel Sprouts	49	79

Hot Appetizers

	HALF TRAY	FULL TRAY
Jumbo Lump Crab Cakes	110	180
Baked / Old Bay Remoulade / Red Pepper Jam		
Clams Casino	49	92
Whole Clam / Bell Peppers / Onions / Herb Pancetta / Sherry		
Cuzin's Baked Clams	49	92
Topped with House Made Bread Crumbs		
Coconut Crusted Shrimp	54	94
Orange Horseradish Dipping Sauce		
Crispy Calamari	49	79
Sliced Hot Cherry Peppers / Marinara Sauce		
P.E.I. Mussels	49	69
San Marzano Plum Tomatoes / Fra Diavolo Sauce		
Sautéed Scungilli	79	149
San Marzano Red Arrabiata Sauce		
Grilled Spanish Octopus	85	165
Oven Roasted Lemon Potatoes / Tomato Caper Salad		
Crispy Clam Strips	59	109
Sweet Pickled Tartar Sauce		
Fried Zucchini Sticks	45	79
Buttermilk Soaked / Panko & Parmigiano Reggiano Breaded		

Pastas

	HALF TRAY	FULL TRAY
Spaghetti & Clams	60	110
Red or White Sauce / Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs		
Seafood Fra Diavolo	110	200
Clams / Mussels / Shrimp / Calamari / Lobster Tail		
Spicy Pomodoro / Spaghetti		
Papardelle Carciofi	60	105
Roasted Artichoke / Spicy Italian Sausage / Garlic & Oil		
Fettucine & Scallops	105	190
Truffle Wild Mushroom / Truffle Salt / Truffle Oil		
Truffle Butter Cream Sauce		

Sides

* CREDIT CARD PAYMENTS ARE SUBJECT TO A 3% CONVENIENCE FEE *

Seafood

* CHOICE OF GRILLED, FRIED, BLACKENED, BAKED, SEARED *

	HALF TRAY	FULL TRAY
Scottish Salmon	85	160
Pan Seared / Maple Whole Mustard Glazed / Sautéed Greens		
Roasted Potatoes		
Lemon Sole	95	175
Panko Crusted / Ratatouille Vegetables / Roasted Potatoes		
Jumbo Shrimp (Can be served Scampi style!)	70	135
Pan Seared / Garlic Lemon Butter Sauce / Mediterranean Quinoa		
Sliced Olives and Vegetable Confetti		
Halibut	100	190
Sautéed Spinach / Parmigiano Polenta / Crispy Shallots		
American Red Snapper	85	160
Pan Seared / Artichokes / Cipollini / Green Olives / Potato Ragout		
Sea Scallops	95	185
Pan Seared / Mediterranean Quinoa / Sliced Olives & Vegetable Confetti		
Yellowfin Tuna	80	150
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice		
Broiled Seafood Combo	79	165
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko		
Crusted Roasted Potatoes / Ratatouille Vegetables		
Crispy Seafood Combo	70	125
Shrimp / Scallops / Flounder / Clam Strips		
Hand Cut Fries / Creamy Cole Slaw		
North Atlantic Swordfish	80	150
Grilled / Herb Marinade / Sautéed Greens / Scallion		
Yukon Mash / Arugula Salad		
Seafood Paella	95	185
Shrimp / Mussels / Clams / Lobster Tail / Chorizo Sausage		
Chicken on the Bone / Sweet Peas / Saffron Arborio Rice		

Colossal King Crab Legs..... MP

* ANGRY STYLE OR STEAMED *

Roasted Potatoes / Ratatouille Vegetables with Clarified Butter

Live Maine Lobsters (1 1/2 LB TO 4 LB)..... MP

* CHOICE OF STEAMED, ANGRY STYLE, FRA DIAVOLO, OR BROILED *

Brazilian Lobster Tails (6 oz)..... MP

* CHOICE OF BROILED, ANGRY, OR FRA DIAVOLO STYLE *

Platters

SMALL
\$97.95

Colossal Shrimp Cocktail 30 PIECES

* SERVED WITH COCKTAIL SAUCE AND LEMONS *

LARGE
\$179.95

Colossal Shrimp Cocktail 60 PIECES

* SERVED WITH COCKTAIL SAUCE AND LEMONS *

EXTRAVAGANZA
\$289.95

Cuzins Style

* SERVED WITH COCKTAIL SAUCE, LEMON, AND DRAWN BUTTER *

Colossal Shrimp Cocktail (30 PIECES) / 1.5 LB of King Crab
Legs 1 LB of Maryland Colossal Crab Meat / Two 1.5 LB Split
Maine Lobster Cocktail

Prime Meat

	HALF TRAY	FULL TRAY
Bone In Filet Mignon (20 oz)	300	550
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED *		
Seared / Charcoal Activated / Grilled Asparagus / Truffle Yukon Mash		
Filet Mignon (10 oz)	200	375
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED *		
Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes		
New York Strip (16 oz)	140	275
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED *		
Caramelized Onions / Cremini Mushrooms / Roasted Potatoes		

Long Bone Tomahawk (56 oz).....135 PER PIECE

* CHOICE OF ESPRESSO RUBBED OR DRY RUBBED *

Espresso Rubbed / Lobster Mac & Cheese / Creamed Spinach

Frizzled Onions / Italian Long Hot Peppers / Nueske Bacon Slab

Porterhouse (56 oz).....155 PER PIECE

* CHOICE OF ESPRESSO RUBBED OR DRY RUBBED *

Dry Rubbed / Herb Butter / Truffle Yukon Mash / Kalamata Olive

Broccoli Rabe / Frizzled Onions / Long Hot Peppers / Nueske Bacon Slab

Berkshire Pork Chop..... 125 240

Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta

Whole Grain Mustard Relish / Sautéed Spinach

Mediterranean Chicken..... 50 90

Grilled Marinated Breast / Sun-Dried Tomato

Sautéed Spinach / Roasted Potatoes

Chicken Parmigiana.....75 140

Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil

Chicken Scarpello.....75 140

Chicken on the Bone / Fennel Sausage / Potatoes

Capers / Cherry Peppers