



Hot Appetizers

CRISPY CALAMARI16 Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	GRILLED SEA SCALLOPS21 Avocado Puree / Jalapeno Pesto / Tortilla Chips
GRILLED SPANISH OCTOPUS25 Oven Roasted Lemon Potatoes / Tomato Caper Salad	STEAMED LITTLENECKS16 Clam Broth / Sliced Celery / Clarified Butter
COCONUT CRUSTED SHRIMP19 Orange Horseradish Dipping Sauce	LOBSTER ROLL26 Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
CRISPY SHRIMP18 Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce	NAPOLEON TOWER15 Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle
ROASTED BRUSSEL SPROUTS ...15 Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	SHISHITO PEPPERS15 Pan Seared / Garlic Horseradish Aioli / Aleppo Chili Flakes Grana Padano
OYSTERS ROCKEFELLER18 Baby Spinach / Shallots / Garlic / Gruyere / Fontina Seasoned Toasted Panko	NUESKE BACON SLAB16 Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze
CLAMS CASINO16 Herb Pork Pancetta / Bell Peppers / Onions / Sherry	FILET MIGNON KEBAB21 Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
P.E.I. MUSSELS17 San Marzano Plum Tomato / Fra Diavolo Sauce	ITALIAN SAUSAGE15 Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta
CUZIN'S BAKED CLAMS16 Seasoned Italian Breadcrumbs	

Salad

ADD GRILLED OR BLACKENED

Chicken +12, Grilled Shrimp +14, Tuna +16, Grilled Salmon +16

CUZIN'S HOUSE10 Organic Greens / Red Onions / Cucumbers / Tomatoes Imported Olives / Balsamic Vinaigrette	CRUNCHY ASIAN14 Napa Cabbage / Red Cabbage / Scallions / Julienne Carrots Red Bell Peppers / Cilantro / Sliced Almonds / Toasted Ramen Noodles / Sesame Oil / Ginger Rice Wine Vinaigrette
GREEK13 Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	COBB15 Chopped Romaine / Avocado / Diced Bacon / Hard Boiled Egg Corn Kernels / Heirloom Tomato / Red Onion / Crumbled Feta Greek Yogurt / Lemon Chive Dressing
CRISPY GOAT CHEESE14 Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts	FRUTTI DI MARE24 Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette
ARUGULA14 Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans / Feta / Maple Apple Cider Vinaigrette	
CAESAR13 Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano	

Soups

LOBSTER BISQUE13
MANHATTAN CLAM CHOWDER10
NEW ENGLAND CLAM CHOWDER10

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

Sea Food & Raw Bar

SEAFOOD PARADISE115 6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail
ALASKAN KING CRAB LEGSMP STEAMED OR CHILLED
SPLIT MAINE LOBSTER COCKTAILMP
COLOSSAL CRAB MEAT COCKTAIL26
COLOSSAL SHRIMP COCKTAIL (4 PIECES)17
AHI TUNA TOWER22 Poke / Mango / Cucumber / Cilantro / Avocado / Ginger Sesame Oil / Rice Wine Vinaigrette / Siracha Aioli House Made Sesame Wonton Chips
LITTLENECK CLAMS8/HALF DOZEN, 15/DOZEN On the Half shell
BLUE POINT OYSTERS3 EACH On the Half shell

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
BEER BATTERED ONION RINGS.....10	FRESH CUT SEASONED FRIES.....9	& ONIONS.....11
LONG HOT PEPPERS.....12	FRESH CUT TRUFFLE FRIES.....12	SAUTÉED BROCCOLI RABE.....14

Sandwiches

SERVED WITH FRESH CUT SEASONED FRIES, COLESLAW & PICKLE

SNAKE RIVER FARMS WAGYU SKIRT STEAK26 Grilled / Red Pepper / Sautéed Onions / Cremini & Shitake Mushrooms / Melted Provolone Horseradish Mayo / Grilled Ciabatta	SHRIMP PARMIGIANO21 Melted Mozzarella / Marinara Sauce / Basil Pesto / Toasted Ciabatta
SNAKE RIVER FARMS WAGYU BURGER23 Shaved Romaine / Beefsteak Tomato / Caramelized Mushroom & Onion Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo / Toasted Ciabatta Roll	CRISPY FLOUNDER21 Sweet Pickled Tartar / Toasted Ciabatta / Lettuce / Tomato
AMERICAN RED SNAPPER26 Pan Seared / Open Faced / Lemon / Parsley Yogurt / Tomato / Arugula / Grilled Ciabatta	BAKED CRAB CAKE23 Old Bay Remoulade / Toasted Ciabatta / Shaved Romaine / Tomato
LOBSTER CLUB28 Beefsteak Tomato / Shaved Romaine / Saffron Mayo / Crispy San Danielle Prosciutto	QUESADILLA16 Blackened Chicken / Monterey Jack Cheese / Jalapenos / Guacamole Pico De Gallo / Creme Fresh
LEMON SOLE MILANESE PANINI21 Panko Crusted / Cold Antipasto Salad (Arugula, Pork Soppresata, Capicola, Fresh Mozzarella, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Peppers) Balsamic Vinaigrette / Reduction Drizzle	FLOUNDER PO' BOY22 Old Bay Remoulade / Romaine Hearts / Tomato / Crispy Pickle Chips / Toasted Ciabatta
TUNA MELT23 Sushi Grade / Herb Crusted / Sweet Pickled Tartar Melted Cheddar / Open Faced Grilled Ciabatta	HALIBUT24 Pan Roasted / Herb Crusted / Sautéed Broccoli Rabe / Roasted Red Peppers Lemon Aioli / Toasted Brioche
GRILLED VEGGIES18 Eggplant / Zucchini / Squash / Roasted Pepper / Fresh Mozzarella / Basil Garlic Mayo / Grilled Ciabatta	ROASTED CHICKEN CAESAR19 Seared Pancetta / Arugula / Sundried Tomato / Shaved Parmigiano Reggiano House Made Caesar Dressing / Grilled Ciabatta
	FAROE ISLAND SALMON B.L.T22 Beefsteak Tomato / Crispy Romaine / Applewood Bacon / Dill Yogurt Sauce Toasted Ciabatta

Pasta

SPAGHETTI & CLAMS24 Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce	ORECCHIETTE25 Sweet Italian Sausage / Broccoli Rabe / Garlic & Oil White Wine Pan Sauce
PAPPARDELLE BOLOGNESE22 Slow Simmered Minced Prime Beef & Pork / Celery Carrot / Onion / San Marzano Crushed Tomato Sauce Lemon Ricotta	SHORT RIB26 Slowly Braised Prime Ragù / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
SHRIMP FRA DIAVALO24 Spicy Pomodoro / Spaghetti	RICOTTA GNOCCHI25 Pan Seared / Dayboat Scallops / Basil Pesto Cream Sauce
PENNE VODKA23 Grilled Chicken / Garlic / Shallots / Grana Padano Light Creamy Tomato Sauce	LOBSTER RAVIOLI26 Housemade Lobster Ravioli / San Marzano Plum Tomato Sauce
ANGRY LOBSTER TAILS59 2 South African 4oz. Tails / Pan Seared / Roasted Garlic Fresh Garlic / Garlic Butter / Herbs / Truffle Oil / Spaghetti	CLAMS & MUSSELS24 Chorizo Sausage / Garlic / Shallots / Basil / White Wine San Marzano Crushed Tomato Sauce / Mafaldine Pasta

Chicken

TUSCAN LEMON CHICKEN24 Grilled on the Bone / Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce
CHICKEN PARMIGIANO24 Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil
MEDITERRANEAN CHICKEN21 Grilled Marinated Breast / Sun Dried Tomato Sautéed Spinach / Roasted Potatoes
CHICKEN MILANESE21 Pan Seared / Arugula / Red Onion / Tomato Bruschetta Crispy Yukon Gold Potato
CHICKEN FRANCESE34 Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash

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.

[PLEASE DRINK RESPONSIBLY]

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CUZIN'S
SEAFOOD CLAM BAR

At The 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.....	22
LA PETITE PERRIERE SAUVIGNON BLANC, VIN DE PAYS.....	10
OYSTER BAY SAUVIGNON BLANC, MARLBOROUGH.....	13
FIRESTONE RIESLING, CENTRAL COAST.....	9
R. PRUM ESSENCE RIESLING, GERMANY.....	13
ALTA LUNA PINOT GRIGIO, TRENTO.....	12
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE.....	19
SEVEN DAUGHTERS MOSCATO, VENETO.....	11

ROSE

JEAN-LUC COLOMBO CAPE BLEUE RHONE VALLEY.....	13
SONOMA-CUTRER, RUSSIAN RIVER VALLEY.....	15
CHATEAU D'ESCLANS WHISPERING ANGEL, PROVENCE.....	19

REDS

SEBASTIANI CABERNET SAUVIGNON, SONOMA COUNTY.....	13
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY.....	28
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

Seasonal

MARTINIS

POIRE AMORE 16
Grey Goose La Poire Vodka / St. George Spiced Pear / St. Germain Elderflower / Fresh Lemon / Dehydrated Orange / Dusted With Cinnamon

YUZU BEAUTIFUL 16
Nolet's Silver Gin / Yuzu Liqueur / Vanilla Syrup / Fresh Lemon / Angostura Orange Bitters / Rosemary

THE BUZZ & THE BEE 18
Casamigos Reposado Tequila / Honey / Fresh Lemon / Barrow's Intense Ginger / Sea Salt

NITRO COLD BREW MARTINI 16
Ketel One Vodka / Mr. Black Cold Brew Liqueur / Cold Brew / Simple Syrup / Pinch of Sea Salt

COCKTAILS 15

BLUEBERRY VANILLA SMASH
Tito's Handmade Vodka / Vanilla Syrup / Blueberry / Fresh Lemon / Tarragon / Lemon Twist

SPICED HIBISCUS
Sorel Hibiscus Liqueur / Cinnamon Syrup / Orange Juice / Fresh Lime / Dusted With Nutmeg

DON'T BE CHAI
Grey Goose Vodka / Chai Tea Syrup / Apple Cider / Fresh Lemon

HONEY FIG
Ketel One Vodka / Figenza / Fresh Lemon / Honey / Apple Cider / Lunetta Prosecco / Dried Fig & Thyme

Whiskey 16

SAGE OLD FASHIONED
Bulleit Small Batch Bourbon / The Bitter Truth Pimento Dram / Fresh Sage / Angostura Orange & Aromatic Bitters / Orange Twist

PAPER WINGS
Angel's Envy Bourbon / Black Tea Syrup / Aperol / Amaro Nonino / Fresh Lemon / The Bitter Truth Creole & Aromatic Bitters / Orange

HONEY SMOKED OLD FASHIONED
Misunderstood Ginger Whiskey / Ramazzotti Amaro / Honey Syrup / Angostura Orange Bitters / Black Cherry

GINGER & OAK
Woodford Reserve Bourbon / Averna Amaro / Ginger Ale / Angostura Orange Bitters / Mint Sprig

Margaritas

HONEY PEAR 18
Casamigos Cristalino Reposado Tequila / Cointreau / Fresh Lime / St. George Spiced Pear / Honey / Cinnamon

SOREL & CRANBERRY 16
Casamigos Blanco Tequila / Sorel Hibiscus Liqueur / Cranberry / Fresh Lime / Agave Nectar / Rosemary

CIDER HOUSE 16
Casamigos Blanco Tequila / Grand Marnier / Fresh Lime / Agave Nectar / Apple Cider / Cinnamon & Sugar

CIDER SMOKED PALOMA 16
Illegal Mezcal Joven Tequila / Fever-Tree Grapefruit Soda / Fresh Lime / Apple Cider / Thyme

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

Jito's Mule Bar 14

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

FLAVORS

- CLASSIC
- SPICED PEAR
- MEDITERRANEAN FIG
- POMEGRANATE
- REAPER

Sangria & Spritz Bar 14

APEROL CIDER SPRITZ
Aperol / Apple Cider / Lunetta Prosecco / Cinnamon & Star Anise Pod

ORCHARD SPRITZ
Grey Goose La Poire / St. George Spiced Pear / Fresh Lemon / Honey / Lunetta Prosecco

HIBISCUS POMEGRANATE SANGRIA
Red Wine / Sorel Hibiscus Liqueur / Orange Juice / Pomegranate / Seasonal Fruit

APRICOT SANGRIA
White Wine / Apricot Liqueur / Apple Cider / Seasonal Fruit / Cinnamon Stick & Rosemary

Ketel 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