

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	

SIDES

SOUPS	
LOBSTER BISQUE	13
MANHATTAN CLAM CHOWDER	10
NEW ENGLAND CLAM CHOWDER ..	10
SALADS	
CUZIN'S HOUSE	11
Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette	
CAESAR	13
Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano	
ARUGULA	13
Vine Ripe Tomatoes / Shaved Fennel / Chick Peas Parmigiano-Reggiano / Lemon Vinaigrette	
GREEK	14
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	
PANZANELLA	14
Tomato / Cucumber / Roasted Pepper / Homemade Mozzarella / Basil / Pork Soppressata / Olives / Ciabatta Bread	
CRISPY GOAT CHEESE	14
Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts	
CUZIN'S WEDGE SALAD	17
Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits Dried Cherries / Creamy Blue Cheese Dressing	

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

Sea Food & Raw Bar

SEAFOOD PARADISE	115
4 Shrimp / 6 Clams / 6 Oysters / 5 Jonah Claws Colossal Crab Meat / 1½ Lb. Maine Lobster	
SEAFOOD SALAD	22
Shrimp / Scungilli / Calamari / Octopus / Maine Lobster Meat	
JONAH CLAWS CHILLED	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	

Prime Meat

BONE IN FILET MIGNON (20oz)	89
Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Truffle Yukon Mash	
NEW YORK STRIP (20oz)	72
Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Truffle Yukon Mash	
PORTERHOUSE (56oz) FOR TWO	155
Dry Rubbed / Herb Butter / Orecchiette Truffle Mac & Cheese / Creamed Spinach Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab	
LONG BONE TOMAHAWK (56oz) FOR TWO	140
Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab	
NEW YORK STRIP (16oz)	54
Caramelized Onions / Cremini Mushrooms / Roasted Potatoes	
FILET MIGNON (10oz)	54
Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes	
SURF & TURF	89
Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail Ratatouille Vegetables / Roasted Potatoes	

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.

Main Dishes

SEA

JUMBO SHRIMP SCAMPI	32
Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter Vegetable / Jasmine Rice	
CRISPY SEAFOOD COMBO	39
Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries Creamy Cole Slaw / Sweet Pickled Relish Tartar Sauce	
LEMON SOLE	32
Baked / Panko Crusted / Ratatouille Vegetables / Roasted Potato Lemon Butter Sauce	
SCOTTISH SALMON	32
Pan Seared / Maple Whole Mustard Glazed / Sautéed Spinach Roasted Potatoes	
BROILED SEAFOOD COMBO	42
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted Roasted Potatoes / Ratatouille Vegetables Lemon Butter Sauce	
SEAFOOD PAELLA	49
Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	
HALIBUT	39
Pan Roasted / Sautéed Spinach / Parmigiano Polenta Crispy Shallots / Lemon Butter Sauce	
BRANZINO (WHOLE OR FILET)	39
Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach	
RED SNAPPER (WHOLE OR FILET)	43
Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach	
YELLOWFIN TUNA	39
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice	
NORTH ATLANTIC SWORDFISH	34
Grilled / Herb Marinade / Sautéed Greens Scallion Yukon Mash / Arugula Salad	
RED SNAPPER EN BRODO	39
Pan Seared / Artichokes / Cippolini / Green Olives / Potatoes Lemon Butter / White Wine Broth	
SEA SCALLOPS	42
Pan Seared / Mediterranean Quinoa / Sliced Olives & Vegetable Confetti	
SOUTH AFRICAN LOBSTER TAILS	82
Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes	
FISH & CHIPS	29
Beer Battered Crispy New Bedford Cod / Old Bay Fries Creamy Coleslaw / Sweet Pickled Tartar Sauce	
ALASKAN KING CRAB LEGS	MP
Ratatouille Vegetables / Roasted Potato / Clarified Butter	

LAND

TUSCAN LEMON CHICKEN	28
Grilled on the Bone / Roasted Potato / Ratatouille Vegetables Lemon Butter Sauce	
CHICKEN SCARPARIELLO	30
Chicken on the Bone / Fennel Pork Sausage / Potatoes Capers / Hot Cherry Peppers / Brown Pan Sauce	
CHICKEN PARMIGIANO	30
Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil	
CHICKEN BREAST CACCIATORE	31
Onion / Bell Peppers / Garlic / Green Olives / Crimini Mushrooms / White Wine / San Marzano Crushed Tomato / Fresh Herbs / Yukon Gold Mashed Potatoes	
MEDITERRANEAN CHICKEN	28
Grilled Marinated Breast / Sun-Dried Tomato Sautéed Spinach / Roasted Potatoes	
BERKSHIRE PORK CHOP	36
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach	
PASTA	
SPAGHETTI & CLAMS	29
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce	
GNOCCHI & SCALLOPS	42
Potato Gnocchi / Day Boat Scallops / Basil Pesto Cream Sauce	
FETTUCINE & SHRIMP	32
Pork Pancetta / Wild Mushroom / Sundried Tomato Roasted Garlic / Shallots / Toasted Breadcrumb / Cream Sauce	
SEAFOOD FRA DIAVOLO	42
Clams / Mussels / Shrimp / Calamari / Lobster Tail Spicy Pomodoro / Spaghetti	
PAPPARDELLE CARCIOFI	28
Roasted Artichoke / Spicy Italian Sausage / Garlic & Oil	
SHRIMP PUTTANESCA	30
Spaghetti / Fresh Tomato / Capers / Olives / Garlic	
PAPPARDELLE BOLOGNESE	28
Slow Simmered Minced Prime Beef & Pork / Celery / Carrot Onion / San Marzano Crushed Tomato Sauce / Cheese & Parsley Sausage / Lemon Ricotta	
HOMEMADE LOBSTER RAVIOLI	39
Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)	

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

[PLEASE DRINK RESPONSIBLY]

WWW.CUZINSCLAMBAR.COM

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