

Hot Appetizers

ITALIAN SAUSAGE	11
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
Pancetta / Maple Brown Sugar / Bourbon Glaze	
CLAMS CASINO	16
Bell Peppers / Onions / Herb Pancetta / Sherry	
STEAMED LITTLENECKS	16
Clam Broth / Sliced Celery / Clarified Butter	
CUZIN'S BAKED CLAMS	14
Seasoned Italian Breadcrumbs	
GRILLED SPANISH OCTOPUS	21
Oven Roasted Lemon Potatoes / Tomato Caper Salad	
GRILLED SEA SCALLOPS	19
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	17
Orange Horseradish Dipping Sauce	
SAUTÉED SCUNGILLI	19
San Marzano Plum Tomato / Fra Diavolo Sauce	
CRISPY SHRIMP	16
Seasoned Flour / Biscotti / Medium or Hot Sauce	
CRISPY CLAM STRIPS	16
Sweet Pickled Tartar Sauce	
OYSTERS ROCKEFELLER	18
Baby Spinach / Shallots / Garlic / Gruyere / Fontina Applewood Bacon / Seasoned Toasted Panko	

SIDES

• RATATOUILLE VEGETABLES.....	8	FRESH CUT SEASONED FRIES.....	7
• ROASTED ROSEMARY POTATOES.....	8	FRESH CUT TRUFFLE FRIES.....	8
• SAUTÉED SPINACH.....	8	PARMIGIANO POLENTA.....	7
• BEER BATTERED ONION RINGS.....	8	FRIED ZUCCHINI.....	9
• MEDITERRANEAN QUINOA.....	8	SAUTÉED MUSHROOMS & ONIONS.....	9
• LOBSTER MAC & CHEESE.....	17	SAUTÉED BROCCOLI RABE.....	12
• ASPARAGUS PARMESAN.....	11		
• YUKON GOLD MASHED POTATOES ...	8		

SOUPS

LOBSTER BISQUE	12
MANHATTAN CLAM CHOWDER	9
NEW ENGLAND CLAM CHOWDER	9

SALADS

CUZIN'S HOUSE	10
Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette	
CAESAR	12
Romaine / Tuscan Kale / Ciabatta Croûtons / Parmigiano-Reggiano	
ARUGULA	12
Vine Ripe Tomatoes / Shaved Fennel / Chick Peas Parmigiano-Reggiano / Lemon Vinaigrette	
GREEK	13
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	
PANZANELLA	13
Tomato / Cucumber / Roasted Pepper / Homemade Mozzarella / Basil / Soppressata / Olives / Ciabatta Bread	
CRISPY GOAT CHEESE	14
Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts	
CRUNCHY ASIAN	14
Napa Cabbage / Red Cabbage / Scallions / Julienne Carrots Red Bell Peppers / Cilantro / Sliced Almonds / Toasted Ramen Noodles / Sesame Oil / Ginger Rice Wine Vinaigrette	

Whole Maine Lobster Bar

[Market Price]

ADD JUMBO LUMP CRAB MEAT TOPPING +15

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

Sea Food & Raw Bar

SEAFOOD PARADISE	95
4 Shrimp / 6 Clams / 6 Oysters / 8 Snow Crab Claws / Colossal Crab Meat / 1½ Lb. Maine Lobster	
SEAFOOD SALAD	22
Shrimp / Scungilli / Calamari / Octopus / Maine Lobster Meat	
SNOW CRAB CLAWS CHILLED.....	30/DOZEN
ALASKAN KING CRAB LEGS	MP
STEAMED OR CHILLED	
SPLIT MAINE LOBSTER COCKTAIL	25
COLOSSAL CRAB MEAT COCKTAIL	26
COLOSSAL SHRIMP COCKTAIL	17
LOBSTER ROLL	24
Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta	
TUNA SASHIMI/AHI POKE	23
Sushi Grade / Pepper Seared & Diced Ahi Tuna Organic Greens / Wasabi Vinaigrette / Pickled Ginger	
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 / Pancetta Roasted Brussel Sprouts Truffle Yukon Mash	
NEW YORK STRIP (20oz)	69
Seared / Charcoal Activated / 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)	49
Caramelized Onions / Cremini Mushrooms / Roasted Potatoes	
FILET MIGNON (10oz)	49
Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes	
SURF & TURF	75
Grilled Prime Filet Mignon 10oz / South African 6 Oz 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

ASIAN JUMBO SHRIMP	32
Vegetable Stir Fry (Broccoli, Snap Peas, Shaved Carrots, Tri Bell Peppers, Scallions, Cilantro) / Soy Honey Ginger Sauce Asian Noodles / Toasted Black & White Sesame Seeds Crunchy Wasabi Peas	
CRISPY SEAFOOD COMBO	36
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	
SCOTTISH SALMON	32
Pan Seared / Maple Whole Mustard Glazed / Sautéed Spinach Roasted Potatoes	
BROILED SEAFOOD COMBO	36
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted Roasted Potatoes / Ratatouille Vegetables	
SEAFOOD PAELLA	49
Shrimp / Mussels / Clams / Lobster Tail / Chorizo Sausage Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	
HALIBUT	38
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	38
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 / Cipollini / Green Olives / Potato Ragout	
SEA SCALLOPS	39
Pan Seared / Mediterranean Quinoa / Sliced Olives & Vegetable Confetti	
SOUTH AFRICAN LOBSTER TAILS	72
Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes	
FISH & CHIPS	35
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	26
Grilled on the Bone / Roasted Potato / Ratatouille Vegetables Lemon Butter Sauce	
CHICKEN SCARPARELLO	28
Chicken on the Bone / Fennel Sausage / Potatoes Capers / Hot Cherry Peppers / Brown Pan Sauce	
CHICKEN PARMIGIANO	28
Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil	
BAKED STUFFED CHICKEN	29
Prosciutto / Fresh Basil / Mozzarella / Yukon Gold Mash Ratatouille Vegetables / Peppercorn / Brandy Mustard Sage Cream Sauce	
MEDITERRANEAN CHICKEN	25
Grilled Marinated Breast / Sun-Dried Tomato Sautéed Spinach / Roasted Potatoes	
BERKSHIRE PORK CHOP	34
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach	
PASTA	
SPAGHETTI & CLAMS	27
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce	
GNOCCHI & SCALLOPS	38
Potato Gnocchi / Day Boat Scallops / Basil Pesto Cream Sauce	
FETTUCINE & SHRIMP	32
Wild Mushroom / Sundried Tomato / Roasted Garlic / Shallots Pancetta / Toasted Breadcrumbs / Cream Sauce	
SEAFOOD FRA DIAVOLO	42
Clams / Mussels / Shrimp / Calamari / Lobster Tail Spicy Pomodoro / Spaghetti	
PAPPARDELLE CARCIOFI	26
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)	

[PLEASE DRINK RESPONSIBLY]

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CUZIN'S
SEAFOOD CLAM BAR

Wine by the Glass

WHITES & SPARKLING

LUNETTA PROSECCO, ITALY.....	9
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, TRENTO.....	11
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE.....	17

ROSE

JEAN-LUC COLOMBO CAPE BLEUE RHONE VALLEY.....	11
SONOMA-CUTRER, RUSSIAN RIVER VALLEY.....	14
CHATEAU D'ESCLANS WHISPERING ANGEL, PROVENCE.....	17

REDS

SEBASTIANI CABERNET SAUVIGNON, SONOMA COUNTY.....	13
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY.....	24
SANTA CAROLINA MERLOT, CHILE.....	11
UNDERWOOD PINOT NOIR, OREGON.....	11
LA CREMA PINOT NOIR, SONOMA COAST.....	18
FINCA EL ORIGEN RESERVA MALBEC, MENDOZA.....	10
ROCCA DELLE MACIE CHIANTI CLASSICO, TUSCANY.....	13

Classic Cocktails 14

CLASSIC WITH A CUZIN'S TWIST

FOREVER SUMMER

Titos Vodka / Strawberry / Rockey's / Lemonade / Club Soda

SPICY GRAPEFRUIT MARGARITA

Casamigos Blanco Tequila / Orange Liqueur / Combier Pample-
mousse / Raleigh Reaper / Lime Juice / Salt Rim

BLUEBERRY BRAMBLE

Grey Goose Vodka / Blueberry Jam / Lemon Juice
Combier Crème de Mure / Mint

POMA NEGRONI

Tanqueray Gin / Campari / Pomegranate Syrup / Lustau
Vermut Rojo / Orange Twist

WOODFORD MANHATTAN

Woodford Reserve Distiller's Select / Lustau Vermut Rojo
Angostura Bitters / Orange Twist

BOURBON SMASH

1792 Small Batch Bourbon / Lemon Juice / Maple Syrup / Mint

Bottled Beer

BLUE MOON.....	7
COORS LIGHT.....	6
CORONA.....	7
STELLA.....	7
WHITE CLAW.....	6

GOOSE ISLAND.....	7
HEINEKEN.....	7
HEINEKEN OO (N/A) ..	7
MICHELOB ULTRA..	6
FAT TIRE.....	7
PERONI.....	7
SIERRA NEVADA.....	7

Seasonal Martinis 14

PEAR ELDERFLOWER

Grey Goose Le Piore / St. Germain / Honey Syrup / Pear Puree

MOONLIT FLIGHT

Nolet Gin / Lime Juice / Cointreau / Crème de Violet

APPLE PIE SPRITZ

Ketel One Orange / Aperol / Apple Cider / Honey Syrup
Lunetta Prosecco

Seasonal Cocktails 13

SPICED CIDER MARGARITA

Casamigos Reposado / Cointreau / Agave Nectar / Lime Juice
Apple Cider / Cinnamon

LEMON LUSH

Ketel One Citron / Lemon Juice / Maple Syrup / Barrows
Intense Ginger Liqueur

BLACKBERRY PUNCH

Drumshambo Gunpowder Irish Gin / Rockey's / Lime Juice
Blackberry Liqueur / Mint

FIG N' CANE

Figenza Vodka / Bacardi Superior Rum / Grand Marnier
Lemon Juice / Honey Syrup / Nutmeg

Whiskey 13

HONEY SMOKED OLD FASHIONED

Misunderstood Ginger Spiced Whiskey / Ramazzotti
Amaro / Honey Syrup / Orange Bitters / Orange Essence
Maraschino Cherry

CINNAMON APPLE GOLD RUSH

Jack Daniels Apple / Lemon Juice / Honey / Cinnamon

THE GRIZZLY PEAR

Misunderstood Ginger Spiced Whiskey / Pear Nectar / Fresh Lemon
Cinnamon / Simple Syrup / Charred Rosemary Sprig

Tito's Mule Bar 12

BLACKBERRY

Tito's / Creme De Mure / Lime / Ginger Beer

APPLE CIDER

Tito's / Apple Cider / Ginger Beer / Cinnamon

CUCUMBER MINT

Tito's / Muddled Cucumber & Mint / Lime Juice
Ginger Beer

PEACH

Tito's / Creme De Peche / Ginger Beer

THE REAPER

Tito's / Raleigh Reaper / Lime Juice / Ginger Beer

Sangria Bar 13

RED POMEGRANATE ORANGE

Red Wine / Pomegranate Juice / Grand
Marnier / Simple Syrup / Fresh Fruit

WHITE GINGER PEAR

White Wine / Misunderstood Ginger Spiced Whiskey
Pear Nectar / Honey Syrup / Rosemary / Fresh Fruit

SPARKLING BLACK FIG

Lunetta Prosecco / Figenza Vodka / Massenez Crème
de Mure / Thyme / Fresh Fruit

APPLE CIDER

White Wine / Apricot Brandy / Apple Cider
Rosemary / Fresh Fruit

Oyster Shooters 7

ORIGINAL

Finlandia Vodka / Oyster / Cocktail Sauce

SWEET

Absolut Lime Vodka / Oyster
Mignonette Sauce

HOT

Absolut Pepper Vodka / Oyster
Cocktail Sauce

Botanical Soda Bar 11

KETEL ONE BOTANICALS & SODA

FLAVORS

GRAPEFRUIT & ROSE

PEACH & ORANGE BLOSSOM

CUCUMBER & MINT