

Hot Appetizers

CRISPY CALAMARI16 Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	GRILLED SPANISH OCTOPUS25 Oven Roasted Lemon Potatoes / Tomato Caper Salad
COCONUT CRUSTED SHRIMP19 Orange Horseradish Dipping Sauce	CRISPY SHRIMP18 Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce
JUMBO CRAB CAKES23 Baked / Old Bay Remoulade / Red Pepper Jam	P.E.I. MUSSELS17 San Marzano Plum Tomato or Lemon Garlic White Wine Sauce
ROASTED BRUSSEL SPROUTS15 Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	GRILLED SEA SCALLOPS21 Avocado Puree / Jalapeno Pesto / Tortilla Chips
CLAMS CASINO16 Herb Pork Pancetta / Bell Peppers / Onions / Sherry	LOBSTER ROLL26 Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
CUZIN'S BAKED CLAMS16 Seasoned Italian Breadcrumbs	CRISPY LOBSTER DUMPLING21 Maine Lobster / Flash Fried / Pickled Matchstick Carrots / Soy Ginger Garlic / Wasabi Sesame Oil Sauce
STEAMED LITTLENECKS16 Clam Broth / Sliced Celery / Clarified Butter	ITALIAN SAUSAGE15 Grilled / Lemon / Oregano / Capers & Tomato Relish / Toasted Brick Oven Ciabatta
EGGPLANT STACK15 Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella / Balsamic Glaze / Basil Pesto Drizzle	FILET MIGNON KEBAB21 Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion / Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
MEDITERRANEAN MEZZE BOARD ...21 Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi / Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita	SWEET & SOUR CALAMARI18 Hot Chilli Peppers / Garlic Shallots / Sherry Wine / Sweet & Sour Sauce / Golden Raisins / Pine Nuts
NUESKE BACON SLAB16 Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze	

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 CHILLED
COLOSSAL SHRIMP COCKTAIL17 (4 PIECES)	LITTLENECK CLAMS (8/HALF DOZEN, 15/DOZEN) ON THE HALF SHELL
AHI TUNA TOWER22 Poke / Mango / Cucumber / Cilantro / Avocado / Ginger / Sesame Oil / Rice Wine Vinaigrette / Siracha Aioli / House Made Sesame Wonton Chips	BLUE POINT OYSTERS (3 EACH) ON THE HALF SHELL
SEAFOOD SALAD24 Shrimp / Calamari / Octopus / Maine Lobster Meat / Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives	MAINE LOBSTER COCKTAILMP

Salads

CUZIN'S HOUSE11 Organic Greens / Red Onions / Cucumbers / Tomato / Imported Olives / Balsamic Vinaigrette	CAESAR13 Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
GREEK14 Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers / Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	CRISPY GOAT CHEESE14 Roasted Beets / Organic Greens / Lemon Tarragon Vinaigrette / Pine Nuts
CUZIN'S WEDGE SALAD17 Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits / Dried Cherries / Creamy Blue Cheese Dressing	ARUGULA14 Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans / Feta / Maple Apple Cider Vinaigrette

CUZIN'S SEAFOOD CLAM BAR

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

Prime Meat

NEW YORK STRIP (16 OZ)60 Caramelized Onions / Cremini Mushrooms / Roasted Potatoes	NEW YORK STRIP (20 OZ)75 Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts / Truffle Yukon Mashed Potatoes
FILET MIGNON (10 OZ)65 Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes	CENTER CUT COWBOY (24 OZ)89 Grilled / Espresso Rubbed / Sauteed Rainbow Carrots / Yukon Gold Corn & Jalapeno Whipped Potato / Cowboy Butter
SLAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ)62 Sliced / Pan Seared / Chimichurri / Sautéed Broccoli Rabe / Roasted Red Pepper, Kalamata Olive / Yukon Gold Mash Potatoes	SURF & TURF95 Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail / Grilled Asparagus / Loaded Yukon Gold Mash Potatoes
LONG BONE TOMAHAWK (40 OZ) FOR TWO155 Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab	PORTERHOUSE (48 OZ) FOR TWO170 Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab

Soups

LOBSTER BISQUE13	MANHATTAN CLAM CHOWDER10	NEW ENGLAND CLAM CHOWDER10
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SIDES

RATATOUILLE VEGETABLES10	FRESH CUT SEASONED FRIES9
ROASTED ROSEMARY POTATOES10	FRESH CUT TRUFFLE FRIES12
SAUTÉED SPINACH.....10	PARMIGIANO POLENTA9
BEER BATTERED ONION RINGS10	FRIED ZUCCHINI.....11
LONG HOT PEPPERS12	SAUTÉED MUSHROOMS & ONIONS.....11
LOBSTER MAC & CHEESE.....19	SAUTÉED BROCCOLI RABE.....14
ASPARAGUS PARMESAN.....12	GRILLED VEGETABLES.....15
YUKON GOLD MASHED POTATOES.....10	

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

Sea

FAROE ISLAND SALMON35 Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish	BROILED SEAFOOD COMBO42 Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted / Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce
YELLOWFIN TUNA42 Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice	LEMON SOLE MILANESE39 Panko Encrusted / Topped with a Cold Antipasto Salad, Arugula, Soppressata, Capicola, Shaved Parmigiano-Reggiano, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Pepper, Balsamic Vinaigrette / Balsamic Reduction Drizzle
CRISPY SEAFOOD COMBO39 Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries / Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce	JUMBO SHRIMP SCAMPI35 Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter / Vegetable Jasmine Rice
SEAFOOD PABELLA49 Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail / Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	RED SNAPPER (WHOLE OR FILET)49 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach
BRANZINO (WHOLE OR FILET)39 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach	HALIBUT42 Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus / Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli
SCALLOP RISOTTO42 Pan Seared / Garlic / Lemon / White Wine Butter / Sundried Tomato / Basil / Parmigiano Risotto / Green Pea Pesto	ALASKAN KING CRAB LEGSMP Ratatouille Vegetables / Roasted Potato / Clarified Butter
JUMBO CRAB CAKES44 Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries / Housemade Coleslaw	
SOUTH AFRICAN LOBSTER TAILS85 Broiled Twin Goz Tails / Grilled Asparagus / Roasted Potatoes	

Land

AUSTRALIAN BABY LAMB CHOPS ..49 Seared / Dijon Mustard / Panko / Herb / Garlic / Compound Butter / Spinach / Feta / Orzo / Greek Yogurt / Lemon Dill Aioli	FETTUCINE & SHRIMP35 Pork Pancetta / Wild Mushroom / Sundried Tomato / Roasted Garlic / Shallots / Toasted Breadcrumb / Cream Sauce
TUSCAN LEMON CHICKEN28 Grilled on the Bone / Roasted Potato / Ratatouille Vegetables / Lemon Butter Sauce	SHORT RIB39 Slowly Braised Prime Ragù / Red Wine / Beef Broth / Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
CHICKEN PARMIGIANO32 Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil	PAPPARDELLE BOLOGNESE29 Slow Simmered Minced Prime Beef & Pork / Celery / Carrot / Onion / San Marzano Crushed Tomato Sauce / Cheese & Parsley Sausage / Lemon Ricotta
CHICKEN FRANCESE34 Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill / Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash	TRUFFLE DAY BOAT SCALLOPS49 Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom Cream Sauce / Pappardelle Pasta
MEDITERRANEAN CHICKEN28 Grilled Marinated Breast / Sundried Tomato / Sautéed Spinach / Roasted Potatoes	SEAFOOD FRA DIAVOLO49 Clams / Mussels / Shrimp / Calamari / South African Lobster Tail / Spicy Pomodoro / Spaghetti
BERKSHIRE PORK CHOP38 Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta / Whole Grain Mustard Relish / Sautéed Spinach	HOMEMADE LOBSTER RAVIOLI39 Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)

ANGRY LOBSTER TAILS65 2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic / Garlic Butter / Herbs / Truffle Oil / Spaghetti	ROCK SHRIMP & FUSILLI39 Arrabbiata Style / Garlic / Chili Flakes / Chardonnay Wine / Fresh Herbs / Lemon Juice / Scallion / Roma Tomato Pan Sauce
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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.