CUZIN'S
SEAFOOD CLAM BAR

WWW.CUZINSCLAMBAR.COM | MARLBORO

Hot Appetizers

CRISPY CALAMARI 18
Seasoned Flour / Hot Cherry Peppers / Marinara Sauce

SWEET & SOUR CALAMARI 19
Hot, Sweet Chili Sauce / Pine Nuts / Raisins

MONTAUK CALAMARI 19
Sautéed / Mediterranean Style / Red Onion, Grape Tomato, Kalamata Olives, Sun-Dried Tomato, Fresh Herbs

COCONUT CRUSTED SHRIMP 21
Orange Horseradish Dipping Sauce

JUMBO LUMP CRAB CAKES 23
Baked / Old Bay Remoulade / Red Pepper Jam

ROASTED BRUSSEL SPROUTS 15
Pork Pancetta / Maple Brown Sugar / Bourbon Glaze

CLAMS CASINO 18
Herb Pork Pancetta / Bell Peppers / Onions / Sherry

CUZIN'S BAKED CLAMS 18
Seasoned Italian Breadcrumbs

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

STEAMED LITTLENECKS 18
Clam Broth / Sliced Celery / Clarified Butter

EGGPLANT STACK 17
Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle

NUESKE BACON SLAB 16
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze

GRILLED SPANISH OCTOPUS 28
Oven Roasted Lemon Potatoes / Tomato Caper Salad

CRISPY SHRIMP 19
Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce

P.E.I. MUSSELS 17
San Marzano Plum Tomato or Lemon Garlic White Wine Sauce

FIRECRACKER CRISPY SHRIMP 17
Sweet, Savory, Spicy Sticky Glaze / Sesame Seeds / Sushi Rice

LOBSTER ROLL 32
Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta

CRISPY LOBSTER WONTONS 24
Fresh Lobster / Ginger, Scallion, Garlic, Soy Sauce

ITALIAN SAUSAGE 17
Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta

FILET MIGNON KEBAB 23
Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan

SAUTÉED SCUNGILLI 23
San Marzano Red Arrabiata Sauce

CRISPY ZUCCHINI CHIPS 14
Garlic, Lemon, Yogurt Aioli

AISAN LOBSTER FRIED RICE 29
Maine Lobster / Assorted Vegetables / Eggs / Teriyaki Sauce

Sea Food & Raw Bar

SEAFOOD PARADISE 115
6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail

COLOSSAL SHRIMP COCKTAIL 19
(4 PIECES)

AHI TUNA TOWER 24
Poke / Mango / Cucumber / Cilantro / Avocado / Ginger Sesame Oil / Rice Wine Vinaigrette /Siracha Aioli / House Made Sesame Wonton Chips

SEAFOOD SALAD 27
Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives

ALASKAN KING CRAB LEGS ..... MP
CHILLED

LITTLENECK CLAMS
(9/HALF DOZEN, 17/DOZEN) ON THE HALF SHELL

BLUE POINT OYSTERS (3.50 EACH)
ON THE HALF SHELL

MAINE LOBSTER COCKTAIL ..... MP

COLOSSAL CRAB MEAT COCKTAIL 26

Salads

CUZIN'S HOUSE 14
Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette

GREEK 16
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette

CUZIN'S WEDGE SALAD 17
Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits Dried Cherries / Creamy Blue Cheese Dressing

CAESAR 16
Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano

CRISPY GOAT CHEESE 18
Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts

ARUGULA 16
Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans Feta / Maple Apple Cider Vinaigrette

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

FRA DIAVOLO
Spicy San Marzano Tomato Sauce / Spaghetti

OREGANATA
Seasoned Panko / Roasted Potatoes Sautéed Spinach

ANGRY
Pan Seared / Roasted Garlic Fresh Garlic / Garlic Butter / Herbs Truffle Oil / Spaghetti

Prime Meat

NEW YORK STRIP (16 OZ) 65
Caramelized Onions / Cremini Mushrooms / Roasted Fingerling Potatoes

NEW YORK STRIP (20 OZ) 79
Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Roasted Fingerling Potatoes

FILET MIGNON (10 OZ) 69
Rum Chili Demi Glaze / Creamed Spinach / Roasted Fingerling Potatoes

CENTER CUT COWBOY (24 OZ) 89
Grilled / Espresso Rubbed / Sauteed Rainbow Carrots / Roasted Fingerling Potatoes / Cowboy Butter

SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ) 62
Sliced / Pan Seared / Chimichurri / Sauteed Broccoli Rabe Roasted Red Pepper, Kalamata Olive / Roasted Fingerling Potatoes

SURF & TURF 95
Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail Grilled Asparagus / Roasted Fingerling Potatoes

LONG BONE TOMAHAWK (40 OZ) FOR TWO 165
Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab

PORTERHOUSE (48 OZ) FOR TWO 180
Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings Italian Long Hot Peppers / Neuske Bacon Slab

SIDES

RATATOUILLE VEGETABLES	10	LOBSTER MAC & CHEESE	19	PARMIGIANO POLENTA	10
ROASTED FINGERLING POTATOES	12	ASPARAGUS PARMESAN	12	SAUTÉED MUSHROOMS	
SAUTÉED SPINACH	10	YUKON GOLD MASHED POTATOES	10	& ONIONS	12
BEER BATTERED ONION RINGS	10	FRESH CUT SEASONED FRIES	10	SAUTÉED BROCCOLI RABE	14
LONG HOT PEPPERS	12	FRESH CUT TRUFFLE FRIES	12	GRILLED VEGETABLES	15

SOUPS

LOBSTER BISQUE	14
MANHATTAN CLAM CHOWDER	12
NEW ENGLAND CLAM CHOWDER	12

Sea

FAROE ISLAND SALMON 36
Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish

YELLOWFIN TUNA 42
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice

CRISPY SEAFOOD COMBO 39
Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce

SEAFOOD PAELLA 49
Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail Chicken on the Bone / Sweet Peas / Saffron Arborio Rice

BRANZINO (WHOLE OR FILET) 39
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes Sautéed Spinach

JUMBO CRAB CAKES 44
Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries / Housemade Coleslaw

SOUTH AFRICAN LOBSTER TAILS 85
Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes

BROILED SEAFOOD COMBO 42
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted / Roasted Potatoes / Ratatouille Vegetables Lemon Butter Sauce

RED SNAPPER (WHOLE OR FILET) 49
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach

SHEET PAN MAINE CLAM BAKE 59
South African Lobster Tail / Shrimp / Clams / Mussels / Corn On Cobb Round Potatoes / Mexican Chorizo / Old Bay Garlic Butter Sauce

Land

AUSTRALIAN BABY LAMB CHOPS .. 49
Char Grilled / Spinach / Feta / Orzo / EVOO / Lemon / Dill Oregano Dressing

CHICKEN PARMIGIANO 34
Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil

CHICKEN FRANCESE 34
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash

MEDITERRANEAN CHICKEN 28
Grilled Marinated Breast / Sundried Tomato Sautéed Spinach / Roasted Potatoes

BERKSHIRE PORK CHOP 42
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach

LEMON SOLE MILANESE 39
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

JUMBO SHRIMP SCAMPI 36
Pan Seared / Wine / Garlic /Fresh Lemon Juice / Butter / Vegetable Jasmine Rice

HALIBUT 42
Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli

ALASKAN KING CRAB LEGS ..... MP
Ratatouille Vegetables / Roasted Potato / Clarified Butter

NORTH ATLANTIC SWORDFISH 42
Blackened / Sauteed Tuscan Kale / Butternut Squash Soft Polenta Avocado / Heirloom Tomato / Red Onion / Cilantro / White Balsamic Relish

CHILEAN SEA BASS 49
Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds / Orzo Baby Bok Choy / Carmelized Shitake / Cilantro / Aged Sherry Vinegar Relish

Pasta

SPAGHETTI & CLAMS 32
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce

FETTUCINE & SHRIMP 36
Pork Pancetta / Wild Mushroom / Sundried Tomato Roasted Garlic / Shallots / Toasted Breadcrumb / Cream Sauce

SHORT RIB 39
Slowly Braised Prime Ragu / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta

PAPPARDELLE BOLOGNESE 32
Slow Simmered Minced Prime Beef & Pork / Celery / Carrot Onion / San Marzano Crushed Tomato Sauce / Lemon Ricotta

TRUFFLE JUMBO SHRIMP 39
Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom Cream Sauce / Pappardelle Pasta

SEAFOOD FRA DIAVOLO 49
Clams / Mussels / Shrimp / Calamari / South African Lobster Tail Spicy Pomodoro / Spaghetti

HOMEMADE LOBSTER RAVIOLI 48
Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)

ANGRY LOBSTER TAILS 65
2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic Garlic Butter / Herbs / Truffle Oil / Spaghetti

SEAFOOD PRIMAVERA 39
Shrimp / Clams / Mussels / Fresh Vegetables / Mafaldine Pasta / Lemon Wine Butter 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 3.99% 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.

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Seasoned Flour / Hot Cherry Peppers / Marinara Sauce

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Hot, Sweet Chili Sauce / Pine Nuts / Raisins

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Sautéed / Mediterranean Style / Red Onion, Grape Tomato, Kalamata Olives, Sun-Dried Tomato, Fresh Herbs

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Orange Horseradish Dipping Sauce

JUMBO LUMP CRAB CAKES 23
Baked / Old Bay Remoulade / Red Pepper Jam

ROASTED BRUSSEL SPROUTS 15
Pork Pancetta / Maple Brown Sugar / Bourbon Glaze

CLAMS CASINO 18
Herb Pork Pancetta / Bell Peppers / Onions / Sherry

CUZIN'S BAKED CLAMS 18
Seasoned Italian Breadcrumbs

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Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita

STEAMED LITTLENECKS 18
Clam Broth / Sliced Celery / Clarified Butter

EGGPLANT STACK 17
Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle

NUESKE BACON SLAB 16
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze

GRILLED SPANISH OCTOPUS 28
Oven Roasted Lemon Potatoes / Tomato Caper Salad

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Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce

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San Marzano Plum Tomato or Lemon Garlic White Wine Sauce

FIRECRACKER CRISPY SHRIMP 17
Sweet, Savory, Spicy Sticky Glaze / Sesame Seeds / Sushi Rice

CRISPY LOBSTER WONTONS 24
Fresh Lobster / Ginger, Scallion, Garlic, Soy Sauce

LOBSTER ROLL 32
Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta

ITALIAN SAUSAGE 17
Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta

FILET MIGNON KEBAB 23
Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan

SAUTÉED SCUNGILLI 23
San Marzano Red Arrabiata Sauce

CRISPY ZUCCHINI CHIPS 14
Garlic, Lemon, Yogurt Aioli

AISAN LOBSTER FRIED RICE 29
Maine Lobster / Assorted Vegetables / Eggs / Teriyaki Sauce

Sea Food & Raw Bar

SEAFOOD PARADISE 115
6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail

COLOSSAL SHRIMP COCKTAIL 19
(4 PIECES)

AHI TUNA TOWER 24
Poke / Mango / Cucumber / Cilantro / Avocado / Ginger Sesame Oil / Rice Wine Vinaigrette /Siracha Aioli / House Made Sesame Wonton Chips

SEAFOOD SALAD 27
Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives

ALASKAN KING CRAB LEGS ..... MP
CHILLED

LITTLENECK CLAMS
(9/HALF DOZEN, 17/DOZEN) ON THE HALF SHELL

BLUE POINT OYSTERS (3.50 EACH)
ON THE HALF SHELL

MAINE LOBSTER COCKTAIL ..... MP

COLOSSAL CRAB MEAT COCKTAIL 26

Salads

CUZIN'S HOUSE 14
Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette

GREEK 16
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette

CUZIN'S WEDGE SALAD 17
Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits Dried Cherries / Creamy Blue Cheese Dressing

CAESAR 16
Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano

CRISPY GOAT CHEESE 18
Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts

ARUGULA 16
Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans Feta / Maple Apple Cider Vinaigrette

Whole Maine Lobster Bar

[MARKET PRICE]
JUMBO LUMP CRAB MEAT TOPPING +15 / COLOSSAL CRAB MEAT COCKTAIL +26

STEAMED
Clarified Butter / Coleslaw French Fries

FRA DIAVOLO
Spicy San Marzano Tomato Sauce / Spaghetti

OREGANATA
Seasoned Panko / Roasted Potatoes Sautéed Spinach

ANGRY
Pan Seared / Roasted Garlic Fresh Garlic / Garlic Butter / Herbs Truffle Oil / Spaghetti

Prime Meat

NEW YORK STRIP (16 OZ) 65
Caramelized Onions / Cremini Mushrooms / Roasted Fingerling Potatoes

NEW YORK STRIP (20 OZ) 79
Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Roasted Fingerling Potatoes

FILET MIGNON (10 OZ) 69
Rum Chili Demi Glaze / Creamed Spinach / Roasted Fingerling Potatoes

CENTER CUT DRY AGED PORTERHOUSE (24OZ) 89
Cast Iron Seared / Mediterranean Sea Salt / Rainbow Carrots / Roasted Fingerling Potatoes / Herb Compound Butter

SURF & TURF 95
Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail Grilled Asparagus / Roasted Fingerling Potatoes

SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ) 62
Sliced / Pan Seared / Chimichurri / Sauteed Broccoli Rabe Roasted Red Pepper, Kalamata Olive / Roasted Fingerling Potatoes

LONG BONE TOMAHAWK (40 OZ) FOR TWO 165
Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab

PORTERHOUSE (48 OZ) FOR TWO 180
Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings Italian Long Hot Peppers / Neuske Bacon Slab

CUZINS STEAKHOUSE BURGER 29
Shaved Romaine / Beefsteak Tomato / Carmelized Mushroom & Onion Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo Toasted Ciabatta Roll / Fresh Cut Seasoned Fries / Beer Battered Onion Rings

Sea

FAROE ISLAND SALMON 36
Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish

CRISPY SEAFOOD COMBO 39
Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce

SEAFOOD PAELLA 49
Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail Chicken on the Bone / Sweet Peas / Saffron Arborio Rice

BRANZINO (WHOLE OR FILET) 39
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach

JUMBO CRAB CAKES 44
Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries Housemade Coleslaw

SOUTH AFRICAN LOBSTER TAILS 85
Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes

ALASKAN KING CRAB LEGS ..... MP
Ratatouille Vegetables / Roasted Potato / Clarified Butter

FISH & CHIPS 32
Beer Battered Crispy New Bedford Cod/ Old Bay Fries/ Peas Housemade Coleslaw / Sweet Pickled Tarter Sauce

BROILED SEAFOOD COMBO 42
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce

LEMON SOLE MILANESE 39
Panko Encrusted / Topped with a Cold Antipasto Salad, Arugula, Shaved Parmigiano-Reggiano, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Pepper, Balsamic Vinaigrette / Balsamic Reduction Drizzle

RED SNAPPER (WHOLE OR FILET) 49
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach

JUMBO SHRIMP SCAMPI 36
Pan Seared / Wine / Garlic /Fresh Lemon Juice / Butter Vegetable Jasmine Rice

HALIBUT 42
Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli

YELLOWFIN TUNA 42
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice

STUFFED FLOUNDER 39
Baked / Crabmeat Stuffing / Sauteed Spinach / Dill Lemon Butter Sauce / Yukon Gold Mash Potatoes

SHEET PAN MAINE CLAM BAKE 59
S.A. Lobster Tail / Shrimp / Clams / Mussels / Corn On Cobb / Round Potatoes / Mexican Chorizo / Old Bay Garlic Butter Sauce

NORTH ATLANTIC SWORDFISH 42
Blackened / Sauteed Tuscan Kale / Butternut Squash Soft Polenta Avocado / Heirloom Tomato / Red Onion / Cilantro / White Balsamic Relish

CHILEAN SEA BASS 49
Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds / Orzo Baby Bok Choy / Carmelized Shitake / Cilantro / Aged Sherry Vinegar Relish

Land

AUSTRALIAN BABY LAMB CHOPS .. 49
Char Grilled / Spinach / Feta / Orzo / EVOO / Lemon / Dill Oregano Dressing

CHICKEN PARMIGIANO 34
Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil

CHICKEN FRANCESE 34
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash

MEDITERRANEAN CHICKEN 28
Grilled Marinated Breast / Sundried Tomato Sautéed Spinach / Roasted Potatoes

BERKSHIRE PORK CHOP 42
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach

Pasta

SPAGHETTI & CLAMS 32
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce

FETTUCINE & SHRIMP 36
Pork Pancetta / Wild Mushroom / Sundried Tomato Roasted Garlic / Shallots / Toasted Breadcrumb / Cream Sauce

SHORT RIB 39
Slowly Braised Prime Ragu / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta

PAPPARDELLE BOLOGNESE 32
Slow Simmered Minced Prime Beef & Pork / Celery / Carrot Onion / San Marzano Crushed Tomato Sauce / Lemon Ricotta

TRUFFLE JUMBO SHRIMP 39
Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom Cream Sauce / Pappardelle Pasta

SEAFOOD FRA DIAVOLO 49
Clams / Mussels / Shrimp / Calamari / South African Lobster Tail Spicy Pomodoro / Spaghetti

HOMEMADE LOBSTER RAVIOLI 48
Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)

ANGRY LOBSTER TAILS 65
2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic Garlic Butter / Herbs / Truffle Oil / Spaghetti

SEAFOOD PRIMAVERA 39
Shrimp / Clams / Mussels / Fresh Vegetables / Mafaldine Pasta / Lemon Wine Butter Sauce

SIDES

RATATOUILLE VEGETABLES 10
ROASTED FINGERLING POTATOES 12
SAUTÉED SPINACH 10
BEER BATTERED ONION RINGS 10
LONG HOT PEPPERS 12
LOBSTER MAC & CHEESE 19
ASPARAGUS PARMESAN 12
YUKON GOLD MASHED POTATOES 10
FRESH CUT SEASONED FRIES 10
FRESH CUT TRUFFLE FRIES 12
PARMIGIANO POLENTA 10
SAUTÉED MUSHROOMS & ONIONS 12
SAUTÉED BROCCOLI RABE 14
GRILLED VEGETABLES 15

SOUPS

LOBSTER BISQUE 14
MANHATTAN CLAM CHOWDER 12
NEW ENGLAND CLAM CHOWDER 12

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

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[PLEASE DRINK RESPONSIBLY]

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At The Bar

CUZIN'S
SEAFOOD CLAM BAR

Wine by the Glass

WHITES & SPARKLING

- LUNETTA PROSECCO, ITALY 11
- MOET IMPERIAL BRUT CHAMPAGNE, FRANCE 20
- 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
- R. PRUM ESSENCE RIESLING, GERMANY 13
- ALTA LUNA PINOT GRIGIO, TRENTINO 12
- SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE 19
- SEVEN DAUGHTERS MOSCATO, VENETO 11

ROSE

- COTE DES ROSES, LANGUEDOC 14
- CHATEAU D'ESCLANS WHISPERING ANGEL, PROVENCE 19

REDS

- SEBASTIANI CABERNET SAUVIGNON, SONOMA COUNTY 13
- DAOU CABERNET SAUVIGNON SPECIAL SELECT, PASO ROBLES 18
- JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY 28
- SANTA CAROLINA MERLOT, CHILE 11
- LA CREMA PINOT NOIR, MONTEREY 14
- ELOUAN PINOT NOIR, OREGON 18
- FINCA EL ORIGEN RESERVA MALBEC, MENDOZA 10
- ROCCA DELLE MACIE CHIANTI CLASSICO, TUSCANY 13

Tito's Mule Bar 15

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

FLAVORS

- MANGO
- WATERMELON
- CAROLINA REAPER
- PASSION FRUIT
- GUAVA

Spritz Bar 15

WHITE GRAPE SANGRIA
Tito's Handmade Vodka / St. Germain Elderflower Lunetta Prosecco / Club Soda / Fresh Berries & Thyme Garnish

HUGO PASSION
St. Germain Elderflower / Passion Fruit Puree Lunetta Prosecco / Green Tea Syrup / Mint & Lemon Wheel Garnish

CUCUMBER CITRUS
Ketel One Cucumber & Mint Vodka / Limoncello Lemonade / Lunetta Prosecco / Mint & Cucumber Garnish

CLEMENTINO
Tito's Handmade Vodka / Clementino Liqueur Lunetta Prosecco / Orange Juice / Fresh Lemon Juice / Honey Syrup / Orange Wheel Garnish

Ketel One Botanical Soda Bar 15

YOUR FAVORITE KETEL BOTANICAL INFUSION, CLUB SODA & SEASONAL GARNISH

BOTANICALS

- CUCUMBER MINT - Cucumber Wedge / Mint Sprig
- GRAPEFRUIT ROSE - Dehydrated Grapefruit / Fresh Rosemary
- PEACH & ORANGE BLOSSOM - Dehydrated Orange Fresh Thyme

Oyster Shooters 10

ORIGINAL
Finlandia Vodka / Oyster / Cocktail Sauce

SWEET
Absolut Lime Vodka / Oyster Mignonette Sauce

HOT
Absolut Pepper Vodka / Oyster Cocktail Sauce

Seasonal

MARTINIS 16

MINTED MELON
Tito's Handmade Vodka / Rockey's Botanical / Fresh Lemon Juice Simple Syrup / Watermelon Puree / Mint / Watermelon Ball Garnish

LAVISH QUEEN
McQueen Gin / St. Germain Elderflower / Fresh Lemon Juice / Honey Lavender Sprig Garnish

GRAPEFUL BLISS
Ketel One Grapefruit Rose Vodka / Grapefruit Juice / St. Germain Elderflower / Fresh Lemon Juice / Simple Syrup / Lemon Wheel Garnish

LYCHEE ME BABY
Grey Goose Vodka / St Germain Elderflower / Lychee Puree Passionfruit Puree / Lychee Garnish

COCKTAILS 15

FOREVER SUMMER
Tito's Handmade Vodka / Rockey's Botanical / Strawberry Puree Lemonade / Club Soda / Strawberry Garnish

COCONUT HAZE
Bacardi Superior Rum / Malibu Coconut Rum / Pineapple Juice Fresh Lime Juice / Ube Syrup / Cream of Coconut / Dehydrated Pineapple Garnish

GOLDEN HOUR PEACH
Grey Goose L'Orange Vodka / Peach Schnapps / Iced Tea / Simple Syrup / Fresh Lemon Juice / Lemon Slice Garnish

FIRE & ICE
Nolet's Gin / Jalapeno Slices / Muddled Cucumber / Watermelon Puree / Fresh Lemon Juice / Simple Syrup / Watermelon Ball & Jalapeno Garnish

Whiskey 16

ORANGE YOU A PEACH
Misunderstood Orange Blossom Bourbon / Peach Bitters / Orange Bitters / Ramazzotti Amaro / Orange Peel Garnish

HONEY SMOKED OLD FASHIONED
Misunderstood Ginger Whiskey / Honey Syrup / Orange Bitters Orange Peel & Cherry Garnish

CLEMENTINE SMASH
Woodford Reserve Bourbon / Clementino Liqueur / Honey Syrup Fresh Lemon Juice / Mint Sprigs & Orange Wheel Garnish

Agave 16

SHOW ME YOUR MELONS
Flecha Azul Blanco Tequila / Watermelon Puree / Simple Syrup Fresh Lime Juice / Triple Sec / Watermelon Ball Garnish

BERRY ME IN LYCHEE
Casamigos Blanco Tequila / Lychee Puree / Simple Syrup Strawberry Puree / Fresh Lime Juice / Triple Sec / Strawberry & Lychee Garnish

BASIL BLAZE
Casamigos Blanco Tequila / St. George Green Chile Vodka / Triple Sec / Agave Syrup / Basil Leaves / Fresh Lime Juice Tajin Rim Fresh Basil Garnish

MANGO UNCHAINED
Ilegal Mezcal Tequila / Ancho Chili Liqueur / Fresh Lime Juice Mango Nectar / Tajin Rim / Dehydrated Mango Garnish

Bottled Beer 7

- BLUE MOON
- COORS LIGHT
- CORONA
- STELLA
- SURFSIDE
- HIGH NOON
- GOOSE ISLAND
- HEINEKEN
- HEINEKEN 00 (N/A)
- MICHELOB ULTRA
- FAT TIRE
- PERONI
- SIERRA NEVADA

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