



Hot Appetizers

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

Salad

ADD GRILLED OR BLACKENED

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

CUZIN'S HOUSE10	CAESAR13
Organic Greens / Red Onions / Cucumbers / Tomatoes Imported Olives / Balsamic Vinaigrette	Romaine / Tuscan Kale / Ciabatta Croutons Parmigiano-Reggiano
GREEK13	CRUNCHY ASIAN14
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	Napa Cabbage / Red Cabbage / Scallions / Julienne Carrots Red Bell Peppers / Cilantro / Sliced Almonds / Toasted Ramen Noodles / Sesame Oil / Ginger Rice Wine Vinaigrette
ARUGULA13	COBB15
Vine Ripe Tomatoes / Shaved Fennel / Chick Peas Parmigiano-Reggiano / Lemon Vinaigrette	Chopped Romaine / Avocado / Diced Bacon / Hard Boiled Egg Corn Kernels / Heirloom Tomato / Red Onion / Crumbled Feta Greek Yogurt / Lemon Chive Dressing
CRISPY GOAT CHEESE14	FRUTTI DI MARE24
Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts	Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette

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	SHRIMP PARMIGIANO21
Grilled / Red Pepper / Sauteed Onions / Cremini & Shitake Mushrooms / Melted Provolone Horseradish Mayo / Grilled Ciabatta	Melted Mozzarella / Marinara Sauce / Basil Pesto / Toasted Ciabatta
SNAKE RIVER FARMS WAGYU BURGER23	CRISPY FLOUNDER21
Shaved Romaine / Beefsteak Tomato / Caramelized Mushroom & Onion Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo / Toasted Ciabatta Roll	Sweet Pickled Tartar / Toasted Ciabatta
AMERICAN RED SNAPPER26	BAKED CRAB CAKE23
Pan Seared / Open Faced / Lemon / Parsley Yogurt / Tomato / Arugula / Grilled Ciabatta	Old Bay Remoulade / Toasted Ciabatta
LOBSTER CLUB28	QUESADILLA16
Beefsteak Tomato / Shaved Romaine / Saffron Mayo / Crispy San Danielle Prosciutto	Blackened Chicken / Monterey Jack Cheese / Jalapenos / Guacamole Pico De Gallo / Creme Fresh
LEMON SOLE MILANESE PANINI21	FLOUNDER PO' BOY22
Panko Crusted / Cold Antipasto Salad (Arugula, Pork Soppresata, Capicola, Fresh Mozzarella, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Peppers) Balsamic Vinaigrette / Reduction Drizzle	Old Bay Remoulade / Romaine Hearts / Tomato / Crispy Pickle Chips / Toasted Ciabatta
TUNA MELT23	HALIBUT24
Sushi Grade / Herb Crusted / Sweet Pickled Tartar Melted Cheddar / Open Faced Grilled Ciabatta	Pan Roasted / Herb Crusted / Sauteed Broccoli Rabe / Roasted Red Peppers Lemon Aioli / Toasted Brioche
GRILLED VEGGIES18	ROASTED CHICKEN CAESAR19
Eggplant / Zucchini / Squash / Roasted Pepper / Fresh Mozzarella / Basil Garlic Mayo / Grilled Ciabatta	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	ORECCHIETTE25
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce	Sweet Italian Sausage / Broccoli Rabe / Garlic & Oil White Wine Pan Sauce
PAPPARDELLE BOLOGNESE22	SHORT RIB26
Slow Simmered Minced Prime Beef & Pork / Celery Carrot / Onion / San Marzano Crushed Tomato Sauce Lemon Ricotta	Slowly Braised Prime Ragù / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
SHRIMP FRA DIAVALO24	RICOTTA GNOCCHI25
Spicy Pomodoro / Spaghetti	Pan Seared / Dayboat Scallops / Basil Pesto Cream Sauce
PENNE VODKA23	LOBSTER RAVIOLI26
Grilled Chicken / Garlic / Shallots / Grana Padano Light Creamy Tomato Sauce	Housemade Lobster Ravioli / San Marzano Plum Tomato Sauce
	CLAMS & MUSSELS24
	Chorizo Sausage / Garlic / Shallots / Basil / White Wine San Marzano Crushed Tomato Sauce / Mafaldin 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

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.....	9
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.....	18
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.....	18

REDS

SEBASTIANI CABERNET SAUVIGNON, SONOMA COUNTY.....	13
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY.....	26
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 16

FRESH BERRY

Tito's Handmade Vodka / Figenza / Muddled Cucumber
Blueberry Puree / Cucumber & Mint Garnish

ELDERFLOWER LYCHEE TINI

Grey Goose Vodka / St. Germain / Lychee Puree / Lychee Garnish

BLUSHING BLOOMS

Ketel One Vodka / Hibiscus Syrup / Fresh Lime Juice
Simple Syrup / Dehydrated Lime Wheel Garnish

COCKTAILS 15

COOL AS A CUCUMBER

Hendricks Gin / Cucumber Tonic / Lime / Mint / Cucumber Garnish

PINEAPPLE ITALIAN SODA

Giroc Pineapple Vodka / Pineapple Juice / Simple Syrup
Club Soda / Dehydrated Pineapple Garnish

STRAWBERRY FIELDS

Bombay Sapphire Gin / Strawberry Puree / Balsamic Vinegar
Lime / Simple Syrup / Fresh Strawberry & Basil Leaf Garnish

CUZIN'S MAI TAI

Appleton Estates Rum / Fresh Lime Juice / Simple Syrup
Orgeat Syrup / Mint & Dehydrated Lime Garnish

Margaritas 16

WATERMELON (SPICY OR CLASSIC)

Casamigos Blanco Tequila / Triple Sec / Fresh Lime Juice
Simple Syrup / Watermelon Puree / Watermelon Garnish / Tajin Rim

TROPICAL CHILI

Casamigos Blanco Tequila / Cointreau / Fresh Lime Juice
Pineapple Juice / Mango Nectar / Tajin Rim
Dehydrated Mango Garnish

POMEGRANATE

Casamigos Blanco Tequila / Triple Sec / Fresh Lime Juice / Simple
Syrup / Pomegranate Juice / Sugar Rim / Dehydrated Lime Garnish

ANGRY PEAR

Casamigos Blanco Tequila / Triple Sec / Fresh Lime Juice / Pear
Puree / Simple Syrup / Jalapenos / Cinnamon Rim / Jalapeno Garnish

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
& GINGER BEER

FLAVORS

- MINT LEMONADE
- POMEGRANATE
- PINEAPPLE
- REAPER

Sangria & Spritz Bar 14

RASPBERRY PEACH

Chambord / Peach Schnapps / Pineapple Juice
Orange Juice / Chianti / Sprite / Fresh Peach
Garnish

WATERMELON

Ketel One Cucumber Mint Botanicals / Watermelon
Puree / Rocky's Botanicals / Simple Syrup
Sprite / Fresh Watermelon Garnish

CARAVELLA LIMONCELLO SPRITZ

Limoncello / Lemon Juice / Disaronno Amaretto
Club Soda / Lemon Garnish

HUGO SPRITZ

St. Germain / Lunetta Prosecco / Club Soda
Mint & Lime Garnish

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