

## Hot Appetizers

<b>CRISPY CALAMARI</b> .....21	<b>CRISPY SHRIMP</b> .....19
Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce
<b>SWEET &amp; SOUR CALAMARI</b> ..... 23	<b>P.E.I. MUSSELS</b> .....19
Hot, Sweet Chili Sauce / Pine Nuts / Raisins	San Marzano Plum Tomato or Lemon Garlic White Wine Sauce
<b>COCONUT CRUSTED SHRIMP</b> .....21	<b>FIRECRACKER CRISPY SHRIMP</b> .....22
Orange Horseradish Dipping Sauce	Sweet, Savory, Spicy Sticky Glaze / Sesame Seeds / Sushi Rice
<b>JUMBO LUMP CRAB CAKES</b> ..... 25	<b>LOBSTER ROLL</b> .....36
Baked / Old Bay Remoulade / Red Pepper Jam	Hand Picked Fresh Maine Lobster Meat / Tarragon Mayonnaise / Toasted Brioche / Fresh Chips / Marinated Grape Tomatoes
<b>CUZIN'S BAKED CLAMS</b> .....19	<b>CRISPY LOBSTER WONTONS</b> ..... 24
Seasoned Italian Breadcrumbs	Fresh Lobster / Ginger, Scallion, Garlic, Soy Sauce
<b>MEDITERRANEAN MEZZE BOARD</b> ..29	<b>ITALIAN SAUSAGE</b> .....17
Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi	Grilled / Lemon / Oregano / Capers & Tomato Relish / Toasted Brick Oven Ciabatta
Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita	<b>FILET MIGNON KEBAB</b> .....23
<b>SAUTEED CLAMS</b> ..... 24	Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion / Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
Pan Roasted / Garlic Oil / White Wine / Fresh Parsley / Calabrian Chili Flakes	<b>SAUTÉED SCUNGILLI</b> ..... 27
<b>EGGPLANT STACK</b> ..... 22	San Marzano Red Arrabiata Sauce
Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella	<b>ASIAN LOBSTER FRIED RICE</b> .....26
Balsamic Glaze / Basil Pesto Drizzle	Maine Lobster / Assorted Vegetables / Eggs / Teriyaki Sauce
<b>NUESKE BACON SLAB</b> ..... 22	<b>LOBSTER MAC &amp; CHEESE</b> ..... 24
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze	Orecchiette / Fontina Gruyere Bechamel / Toasted Panko Bread Crumbs
<b>GRILLED SPANISH OCTOPUS</b> ..... 30	<b>CRISPY ZUCCHINI CHIPS</b> .....14
Oven Roasted Lemon Potatoes / Tomato Caper Salad	Garlic, Lemon, Yogurt Aioli

## Sea Food & Raw Bar

<b>SEAFOOD PARADISE</b> .....155	<b>CHILLED MAINE LOBSTER SALAD</b> ... 34
8 Shrimp / 12 Clams / 12 Oysters / Colossal Crab Meat	Hand Picked Fresh Main Lobster Meat / Diced Celery / Shallots / EVOO / Dill / Lemon-Vinaigrette / Olive Oil Pita
1.5 lb Maine Lobster Cocktail	<b>LITTLENECK CLAMS</b>
<b>SEAFOOD TOWER</b> ..... 85	(11/HALF DOZEN, 20/DOZEN) ON THE HALF SHELL
4 Shrimp Cocktail / 6 Clams / 6 Oysters / 1.5 Main Lobster Cocktail	<b>BLUE POINT OYSTERS (3.75 EACH)</b>
<b>COLOSSAL SHRIMP COCKTAIL</b> .....21	ON THE HALF SHELL
(4 PIECES)	<b>MAINE LOBSTER COCKTAIL</b> ..... MP
<b>AHI TUNA TOWER</b> ..... 24	<b>COLOSSAL CRAB MEAT COCKTAIL</b> ..... 29
Poke / Mango / Cucumber / Cilantro / Avocado / Ginger / Sesame Oil / Rice Wine Vinaigrette / Sriracha Aioli / House Made Sesame Wonton Chips	
<b>SEAFOOD SALAD</b> ..... 32	
Shrimp / Calamari / Octopus / Maine Lobster Meat / Scungilli / Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives	

## Salads

<b>CUZIN'S HOUSE</b> .....15	<b>CAESAR</b> .....18
Organic Greens / Red Onion / Cucumber / Tomato / Radish / Imported Olives / Balsamic Vinaigrette	Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
<b>GREEK</b> .....18	<b>CRISPY GOAT CHEESE</b> .....19
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers / Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	Roasted Beets / Organic Greens / Lemon Tarragon Vinaigrette / Pine Nuts
<b>CUZIN'S WEDGE SALAD</b> .....16	<b>ARUGULA</b> .....16
Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits / Dried Cherries / Creamy Blue Cheese Dressing	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 +18  
ADD COLOSSAL CRAB MEAT COCKTAIL +29

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

## Prime Meat

<b>NEW YORK STRIP (16 OZ)</b> ..... 69
Caramelized Onions / Cremini Mushrooms / Roasted Fingerling Potatoes
<b>NEW YORK STRIP (20 OZ)</b> ..... 85
Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts
Roasted Fingerling Potatoes
<b>FILET MIGNON (10 OZ)</b> ..... 69
Rum Chili Demi Glaze / Creamed Spinach / Roasted Fingerling Potatoes
<b>CENTER CUT COWBOY (24 OZ)</b> ..... 99
Grilled / Espresso Rubbed / Sautéed Rainbow Carrots / Roasted Fingerling Potatoes / Cowboy Butter
<b>SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ)</b> .....65
Sliced / Pan Seared / Chimichurri / Sautéed Broccoli Rabe
Roasted Red Pepper, Kalamata Olive / Roasted Fingerling Potatoes
<b>SURF &amp; TURF</b> ..... 95
Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail
Grilled Asparagus / Roasted Fingerling Potatoes
<b>LONG BONE TOMAHAWK (48 OZ) FOR TWO</b> ..... 190
Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach
Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab
<b>PORTERHOUSE (48 OZ) FOR TWO</b> ..... 200
Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle
Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings
Italian Long Hot Peppers / Neuske Bacon Slab
<b>CUZIN'S STEAKHOUSE BURGER</b> ..... 29
Shaved Romaine / Beefsteak Tomato / Caramelized Mushroom & Onion Applewood
Bacon / Melted American Cheese / Horseradish Dijon Mayo / Toasted Ciabatta Roll / Fresh Cut Seasoned Fries / Beer Battered Onion Rings

## SIDES

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

## Sea

<b>FAROE ISLAND SALMON</b> ..... 36	<b>BROILED SEAFOOD COMBO</b> ..... 55
Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish	Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted / Roasted Potatoes / Ratatouille Vegetables
<b>YELLOWFIN TUNA</b> .....42	Lemon Butter Sauce
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice	<b>MEDITERRANEAN LEMON SOLE</b> .... 42
<b>CRISPY SEAFOOD COMBO</b> .....55	Greek Style / Pan Roasted / Ladolemono Dressing (EVOO, Lemon Juice, Garlic, Oregano, Dill) Roasted Yukon Lemon Potatoes / Radish Greens, Baby Spinach Salad
Flounder / Shrimp / Scallops / Clam Strips / Hand Cut French Fries	<b>JUMBO SHRIMP SCAMPI</b> .....36
Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce	Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter
<b>SEAFOOD PAELLA</b> .....55	Vegetable Jasmine Rice
Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail	<b>HALIBUT</b> ..... 45
Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus
<b>BRANZINO (WHOLE OR FILET)</b> ..... 44	Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes	<b>CHILEAN SEA BASS</b> ..... 55
Sautéed Spinach	Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds / Orzo
<b>JUMBO CRAB CAKES</b> .....54	Baby Bok Choy / Caramelized Shitake / Cilantro / Aged Sherry Vinegar Relish
Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries	<b>STUFFED FLOUNDER</b> ..... 39
Housemade Coleslaw	Baked Crab Meat Stuffing / Sautéed Spinach / Dill Lemon Butter Sauce / Yukon Gold Mashed Potatoes
<b>SOUTH AFRICAN LOBSTER TAILS</b> .... 85	
Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes	
<b>RED SNAPPER (WHOLE OR FILET)</b> ..... 49	
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach	

## Land

<b>AUSTRALIAN BABY LAMB CHOPS</b> .. 59	<b>MEDITERRANEAN CHICKEN</b> ..... 30
Char Grilled / Spinach / Feta / Orzo / EVOO / Lemon / Dill Oregano Dressing	Grilled Marinated Breast / Sun Dried Tomato / Sautéed Spinach / Roasted Potatoes
<b>CHICKEN PARMIGIANO</b> ..... 36	<b>BERKSHIRE PORK CHOP</b> .....42
Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil	Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta / Whole Grain Mustard Relish / Sautéed Spinach
<b>CHICKEN FRANCESE</b> .....36	
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill / Lemon Wine	
Butter Sauce / Grilled Asparagus / Yukon Gold Mashed Potatoes	

## Pasta

<b>SPAGHETTI &amp; CLAMS</b> ..... 34	<b>SEAFOOD FRA DIAVOLO</b> .....55
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs	Clams / Mussels / Shrimp / Calamari / South African Lobster Tail
White or Red Sauce	Spicy Pomodoro / Spaghetti
<b>FETTUCINE &amp; SHRIMP</b> .....38	<b>HOMEMADE LOBSTER RAVIOLI</b> ..... 49
Pork Pancetta / Wild Mushroom / Sundried Tomato / Roasted Garlic	Homemade Semolina Dough / Lobster Meat / Fontina, Gruyere &
Shallots / Toasted Breadcrumb / Cream Sauce	Parmigiano Reggiano, Lemon Butter Cream Sauce
<b>SHORT RIB</b> ..... 39	<b>ANGRY LOBSTER TAILS</b> ..... 69
Slowly Braised Prime Ragù / Red Wine / Beef Broth / Fresh Aromatics	2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic
Ricotta Salata / Pappardelle Pasta	Garlic Butter / Herbs / Truffle Oil / Spaghetti
<b>TRUFFLE JUMBO SCALLOP</b> ..... 49	<b>PAPPARDELLE CARCIOFI</b> ..... 39
Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom	Roasted Artichoke / Italian Sausage / Garlic & Oil
Cream Sauce / Pappardelle Pasta	

## 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

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.