

CUZIN'S SEAFOOD CLAM BAR

Hot Appetizers

CRISPY CALAMARI 16 Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	GRILLED SPANISH OCTOPUS 25 Oven Roasted Lemon Potatoes / Tomato Caper Salad
COCONUT CRUSTED SHRIMP 19 Orange Horseradish Dipping Sauce	CRISPY LOBSTER DUMPLING 21 Maine Lobster / Flash Fried / Pickled Matchstick Carrots / Soy Ginger Garlic / Wasabi Sesame Oil Sauce
JUMBO CRAB CAKE 23 Baked / Old Bay Remoulade / Red Pepper Jam	LOBSTER ROLL 26 Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
ROASTED BRUSSEL SPROUTS 15 Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	OYSTERS ROCKEFELLER 18 Baby Spinach / Shallots / Garlic / Gruyere / Fontina Seasoned Toasted Panko
CLAMS CASINO 16 Herb Pork Pancetta / Bell Peppers / Onions / Sherry	P.E.I. MUSSELS 17 San Marzano Plum Tomato / Fra Diavolo Sauce
CUZIN'S BAKED CLAMS 16 Seasoned Italian Breadcrumbs	NUESKE BACON SLAB 16 Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze
STEAMED LITTLENECKS 16 Clam Broth / Sliced Celery / Clarified Butter	ITALIAN SAUSAGE 15 Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta
CRISPY SHRIMP 18 Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce	SHISHITO PEPPERS 15 Pan Seared / Garlic Horseradish Aioli / Aleppo Chili Flakes Grana Padano
GRILLED VEGETABLES 15 Zucchini / Squash / Eggplant / Cremini / Red Bell Pepper Asparagus / Red Onions / White Balsamic Vinaigrette	FILET MIGNON KEBAB 21 Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
NAPOLEON TOWER 15 Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle	

Sea Food & Raw Bar

SEAFOOD PARADISE 115 6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail	LITTLENECK CLAMS (8/HALF DOZEN, 15/DOZEN) ON THE HALF SHELL
COLOSSAL SHRIMP COCKTAIL (4 PIECES) 17	BLUE POINT OYSTERS (3 EACH) ON THE HALF SHELL
AHI TUNA TOWER 22 Poke /Mango /Cucumber / Cilantro / Avocado /Ginger Sesame Oil / Rice Wine Vinaigrette /Siracha Aioli / House Made Sesame Wonton Chips	MAINE LOBSTER COCKTAIL MP
ALASKAN KING CRAB LEGS MP CHILLED	COLOSSAL CRAB MEAT COCKTAIL 26

Salads

CUZIN'S HOUSE 11 Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette	CRISPY GOAT CHEESE 14 Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts
GREEK 14 Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	FRUTTI DI MARE 24 Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette
CUZIN'S WEDGE SALAD 17 Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits Dried Cherries / Creamy Blue Cheese Dressing	
CAESAR 13 Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano	

Whole Maine Lobster Bar

[MARKET PRICE]

JUMBO LUMP CRAB MEAT TOPPING +15 / 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) 59 Caramelized Onions / Cremini Mushrooms / Roasted Potatoes	NEW YORK STRIP (20 OZ) 75 Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Truffle Yukon Mash
FILET MIGNON (10 OZ) 59 Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes	BONE IN FILET MIGNON (20 OZ) 95 Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Truffle Yukon Mash
SURF & TURF 95 Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail	LONG BONE TOMAHAWK (40 OZ) FOR TWO 155 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 170 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

SOUPS

LOBSTER BISQUE.....13
MANHATTAN CLAM CHOWDER.....10
NEW ENGLAND CLAM CHOWDER.....10

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 & ONIONS.....11
BEER BATTERED ONION RINGS.....10	FRESH CUT SEASONED FRIES.....9	SAUTÉED BROCCOLI RABE.....14
LONG HOT PEPPERS.....12	FRESH CUT TRUFFLE FRIES.....12	

Sea

FAROE ISLAND SALMON 34 Pan Seared / Maple Whole Mustard Glazed / Sautéed Spinach Roasted Potatoes	BROILED SEAFOOD COMBO 42 Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted / Roasted Potatoes / Ratatouille Vegetables Lemon Butter Sauce
CRISPY SEAFOOD COMBO 39 Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries Creamy Cole Slaw / Sweet Pickled Relish Tartar 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
SEAFOOD PAELLA 49 Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	JUMBO SHRIMP SCAMPI 32 Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter Vegetable Jasmine Rice
BRANZINO (WHOLE OR FILET) 39 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach	RED SNAPPER (WHOLE OR FILET) 43 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach
SCALLOP RISOTTO 46 Pan Seared / Garlic / Lemon / White Wine Butter / Sundried Tomato Basil / Parmigiano Risotto	HALIBUT 42 Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli
JUMBO CRAB CAKES 44 Maryland Crab / Bakes / Old Bay Remoulade / Hand Cut French Fries Creamy Coleslaw	YELLOWFIN TUNA 39 Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice
SOUTH AFRICAN LOBSTER TAILS 79 Broiled Twin Goz Tails / Grilled Asparagus / Roasted Potatoes	COLOSSAL SHRIMP 35 Seasoned Panko Crusted / Pan Seared / Cilantro Lime Rice Grilled Corn On The Cob
ALASKAN KING CRAB LEGS MP Ratatouille Vegetables / Roasted Potato / Clarified Butter	SHRIMP PARMAGIANO 39 Pan Fried / Fresh Melted Mozzarella / Spaghetti /Garlic Oil
FISH & CHIPS 29 Beer Battered Crispy New Bedford Cod/ Old Bay Fries/ Peas Creamy Coleslaw / Sweet Pickled Tarter Sauce	

Land

TUSCAN LEMON CHICKEN 28 Grilled on the Bone / Roasted Potato / Ratatouille Vegetables Lemon Butter Sauce	SPAGHETTI & CLAMS 29 Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce
CHICKEN SCARPARIELLO 30 Chicken on the Bone / Fennel Pork Sausage / Potatoes Capers / Hot Cherry Peppers / Brown Pan Sauce	FETTUCINE & SHRIMP 35 Pork Pancetta / Wild Mushroom / Sundried Tomato Roasted Garlic / Shallots / Toasted Breadcrumb / Cream Sauce
CHICKEN PARMIGIANO 30 Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic & Oil	SHORT RIB 39 Slowly Braised Prime Ragù / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
CHICKEN ARRABBIATA 31 Boneless Breast / Pan Roasted / Artichoke/ Fresh Herbs Mildly Spiced San Marzano / Yukon Gold Mash	PAPPARDELLE BOLOGNESE 29 Slow Simmered Minced Prime Beef & Pork / Celery / Carrot Onion / San Marzano Crushed Tomato Sauce / Cheese & Parsley Sausage / Lemon Ricotta
MEDITERRANEAN CHICKEN 28 Grilled Marinated Breast / Sundried Tomato Sautéed Spinach / Roasted Potatoes	GNOCCHI & SCALLOPS 46 Potato Gnocchi / Day Boat Scallops / Basil Pesto Cream Sauce
BERKSHIRE PORK CHOP 36 Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach	SEAFOOD FRA DIAVOLO 49 Clams / Mussels / Shrimp / Calamari / South African Lobster Tail Spicy Pomodoro / Spaghetti

HOMEMADE LOBSTER RAVIOLI 39
Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)il Sa

CRAB MEAT PASTA 45
Garlic / Shallots / San Marzano Plum Tomato / Grana Padano Parmigiano / Calabria Chili Pan Sauce / Farfalle Pasta

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