

## Hot Appetizers

<b>CRISPY CALAMARI</b> .....21
Seasoned Flour / Hot Cherry Peppers / Marinara Sauce
<b>SWEET &amp; SOUR CALAMARI</b> .....23
Hot, Sweet Chili Sauce / Pine Nuts / Raisins
<b>COCONUT CRUSTED SHRIMP</b> .....21
Orange Horseradish Dipping Sauce
<b>JUMBO LUMP CRAB CAKES</b> .....25
Baked / Old Bay Remoulade / Red Pepper Jam
<b>CUZIN'S BAKED CLAMS</b> .....19
Seasoned Italian Breadcrumbs
<b>MEDITERRANEAN MEZZE BOARD</b> ..29
Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi
Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied
Walnuts / Red Grapes / Toasted Pita
<b>SAUTEED CLAMS</b> .....24
Pan Roasted / Garlic Oil / White Wine / Fresh Parsley / Calabrian Chili
Flakes
<b>EGGPLANT STACK</b> .....22
Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella /
Balsamic Glaze / Basil Pesto Drizzle
<b>NUESKE BACON SLAB</b> .....22
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze
<b>GRILLED SPANISH OCTOPUS</b> .....30
Oven Roasted Lemon Potatoes / Tomato Caper Salad

## Sea Food & Raw Bar

<b>SEAFOOD PARADISE</b> .....155
8 Shrimp / 12 Clams / 12 Oysters / Colossal Crab Meat /
1.5 lb Maine Lobster Cocktail
<b>SEAFOOD TOWER</b> .....85
4 Shrimp Cocktail / 6 Clams / 6 Oysters / 1.5 Main Lobster Cocktail
<b>COLOSSAL SHRIMP COCKTAIL</b> .....21
(4 PIECES)
<b>AHI TUNA TOWER</b> .....24
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
Organic Greens / Red Onion / Cucumber / Tomato / Radish /
Imported Olives / Balsamic Vinaigrette
<b>GREEK</b> .....18
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers /
Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette
<b>CUZIN'S WEDGE SALAD</b> .....16
Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits /
Dried Cherries / Creamy Blue Cheese Dressing

<b>CRISPY SHRIMP</b> .....19
Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce
<b>P.E.I. MUSSELS</b> .....19
San Marzano Plum Tomato or Lemon Garlic White Wine Sauce
<b>FIRECRACKER CRISPY SHRIMP</b> .....22
Sweet, Savory, Spicy Sticky Glaze / Sesame Seeds / Sushi Rice
<b>LOBSTER ROLL</b> .....36
Hand Picked Fresh Maine Lobster Meat / Tarragon Mayonnaise / Toasted
Brioche / Fresh Chips / Marinated Grape Tomatoes
<b>CRISPY LOBSTER WONTONS</b> .....24
Fresh Lobster / Ginger, Scallion, Garlic, Soy Sauce
<b>ITALIAN SAUSAGE</b> .....17
Grilled / Lemon / Oregano / Capers & Tomato Relish /
Toasted Brick Oven Ciabatta
<b>FILET MIGNON KEBAB</b> .....23
Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion /
Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
<b>SAUTEED SCUNGILLI</b> .....27
San Marzano Red Arrabiata Sauce
<b>ASIAN LOBSTER FRIED RICE</b> .....26
Maine Lobster / Assorted Vegetables / Eggs / Teriyaki Sauce
<b>LOBSTER MAC &amp; CHEESE</b> .....24
Orecchiette / Fontina Gruyere Bechamel / Toasted Panko Bread Crumbs
<b>CRISPY ZUCCHINI CHIPS</b> .....14
Garlic, Lemon, Yogurt Aioli

<b>CHILLED MAINE LOBSTER SALAD</b> ...34
Hand Picked Fresh Main Lobster Meat / Diced Celery / Shallots / EVOO /
Dill / Lemon-Vinaigrette / Olive Oil Pita
<b>LITTLENECK CLAMS</b>
(11/HALF DOZEN, 20/DOZEN) ON THE HALF SHELL
<b>BLUE POINT OYSTERS (3.75 EACH)</b>
ON THE HALF SHELL
<b>MAINE LOBSTER COCKTAIL</b> .....MP
<b>COLOSSAL CRAB MEAT COCKTAIL</b> .....29

# CUZIN'S

SEAFOOD CLAM BAR

## Whole Maine Lobster Bar

[MARKET PRICE]  
ADD JUMBO LUMP CRAB MEAT TOPPING +18  
ADD COLOSSAL CRAB MEAT COCKTAIL +29

**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)**.....69  
Caramelized Onions / Cremini Mushrooms / Roasted Fingerling Potatoes

**NEW YORK STRIP (20 OZ)** .....85  
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)** .....99  
Grilled / Espresso Rubbed / Sauteed Rainbow Carrots / Roasted Fingerling  
Potatoes / Cowboy Butter

**SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ)**.....65  
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 (4.8 OZ) FOR TWO** .....190  
Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach  
Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab

**PORTERHOUSE (4.8 OZ) FOR TWO**.....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

## SOUPS

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

RATATOUILLE VEGETABLES .....10
ROASTED FINGERLING POTATOES .....12
SAUTEED SPINACH.....10
BEER BATTERED ONION RINGS .....10
LONG HOT PEPPERS .....12

ASPARAGUS PARMESAN.....14
YUKON GOLD MASHED POTATOES.....10
FRESH CUT SEASONED FRIES .....10
FRESH CUT TRUFFLE FRIES.....12
PARMIGIANO POLENTA .....12

## SIDES

SAUTEED MUSHROOMS & ONIONS .....12
SAUTEED BROCCOLI RABE.....15
GRILLED VEGETABLES.....15
RAINBOW BABY CARROTS.....14
YUKON GOLD TRUFFLE MASHED POTATOES...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** .....55  
Flounder / Shrimp / Scallops / Clam Strips / Hand Cut French Fries  
Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce

**SEAFOOD PAELLA** .....55  
Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail  
Chicken on the Bone / Sweet Peas / Saffron Arborio Rice

**BRANZINO (WHOLE OR FILET)**.....44  
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes  
Sautéed Spinach

**JUMBO CRAB CAKES**.....54  
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

## Land

**AUSTRALIAN BABY LAMB CHOPS** ..59  
Char Grilled / Spinach / Feta / Orzo / EVOO / Lemon / Dill  
Oregano Dressing

**CHICKEN PARMIGIANO** .....36  
Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil

**CHICKEN FRANCESE**.....36  
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill / Lemon Wine  
Butter Sauce / Grilled Asparagus / Yukon Gold Mashed Potatoes

**SPAGHETTI & CLAMS** .....34  
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs  
White or Red Sauce

**FETTUCINE & SHRIMP**.....38  
Pork Pancetta / Wild Mushroom / Sundried Tomato / Roasted Garlic  
Shallots / Toasted Breadcrumb / Cream Sauce

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

**TRUFFLE JUMBO SCALLOP**.....49  
Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom  
Cream Sauce / Pappardelle Pasta

**BROILED SEAFOOD COMBO**.....55  
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

**MEDITERRANEAN LEMON SOLE** ....42  
Greek Style / Pan Roasted / Ladolemono Dressing (EVOO, Lemon Juice,  
Garlic, Oregano, Dill) Roasted Yukon Lemon Potatoes / Radish Greens,  
Baby Spinach Salad

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

**HALIBUT** .....45  
Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus  
Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli

**CHILEAN SEA BASS** .....55  
Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds / Orzo  
Baby Bok Choy / Caramelized Shitake / Cilantro / Aged Sherry Vinegar Relish

**MEDITERRANEAN CHICKEN** .....30  
Grilled Marinated Breast / Sun Dried Tomato / Sautéed Spinach  
Roasted Potatoes

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

## Pasta

**SEAFOOD FRA DIAVOLO**.....55  
Clams / Mussels / Shrimp / Calamari / South African Lobster Tail  
Spicy Pomodoro / Spaghetti

**HOMEMADE LOBSTER RAVIOLI** .....49  
Homemade Semolina Dough / Lobster Meat / Fontina, Gruyere &  
Parmigiano Reggiano, Lemon Butter Cream Sauce

**ANGRY LOBSTER TAILS**.....69  
2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic  
Garlic Butter / Herbs / Truffle Oil / Spaghetti

**PAPPARDELLE CARCIOFI**.....39  
Roasted Artichoke / Italian Sausage / Garlic & Oil

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.