



Hot Appetizers

CRISPY CALAMARI21	FILET MIGNON KEBAB 23
Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion
SWEET & SOUR CALAMARI 23	Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
Hot, Sweet Chili Sauce / Pine Nuts / Raisins	
GRILLED SPANISH OCTOPUS 30	ITALIAN SAUSAGE 17
Oven Roasted Lemon Potatoes / Tomato Caper Salad	Grilled / Lemon / Oregano / Capers & Tomato Relish
COCONUT CRUSTED SHRIMP 19	Toasted Brick Oven Ciabatta
Orange Horseradish Dipping Sauce	
CRISPY SHRIMP 19	CRISPY LOBSTER WONTONS 24
Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce	Fresh Lobster / Ginger, Scallion, Garlic, Soy Sauce
ROASTED BRUSSEL SPROUTS ... 17	SAUTÉED SCUNGILLI 23
Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	San Marzano Red Arrabiata Sauce
CLAMS CASINO 18	MEDITERRANEAN MEZZE BOARD 24
Herb Pork Pancetta / Bell Peppers / Onions / Sherry	Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves
P.E.I. MUSSELS 19	Grilled Haloumi / Greek Imported Feta / Kalamata Olives
San Marzano Plum Tomato / Fra Diavolo Sauce	Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita
CUZIN'S BAKED CLAMS 18	JUMBO LUMP CRAB CAKES 25
Seasoned Italian Breadcrumbs	Baked / Old Bay Remoulade / Red Pepper Jam
FIRECRACKER CRISPY SHRIMP 19	EGGPLANT STACK 17
Sweet, Savory, Spicy Sticky Glaze / Sesame Seeds / Sushi Rice	Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella
STEAMED LITTLENECKS 21	Balsamic Glaze / Basil Pesto Drizzle
Clam Broth / Sliced Celery / Clarified Butter	
LOBSTER ROLL 32	CRISPY ZUCCHINI CHIPS 14
Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta	Garlic, Lemon, Yogurt Aioli
NUESKE BACON SLAB 18	ASIAN LOBSTER FRIED RICE 26
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze	Maine Lobster / Assorted Vegetables / Eggs / Teriyaki Sauce

Salad

ADD GRILLED OR BLACKENED
Chicken +12, Grilled Shrimp +16, Grilled Salmon +19

CUZIN'S HOUSE15	CAESAR18
Organic Greens / Red Onions / Cucumbers / Tomatoes	Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
Imported Olives / Balsamic Vinaigrette	
GREEK 18	CRUNCHY ASIAN 19
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers	Napa Cabbage / Red Cabbage / Scallions / Julienne Carrots
Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	Red Bell Peppers / Cilantro / Sliced Almonds / Toasted Ramen
CRISPY GOAT CHEESE 19	Noodles / Sesame Oil / Ginger Rice Wine Vinaigrette
Roasted Beets / Organic Greens	
Lemon Tarragon Vinaigrette / Pine Nuts	COBB 19
ARUGULA 18	Chopped Romaine / Avocado / Diced Bacon / Hard Boiled Egg
Butternut Squash / Red Beets / Dried Cranberries / Toasted	Corn Kernels / Heirloom Tomato / Red Onion / Crumbled Feta
Pecans / Feta / Maple Apple Cider Vinaigrette	Greek Yogurt / Lemon Chive Dressing
	SEAFOOD SALAD 32
	Shrimp / Calamari / Octopus / Maine Lobster Meat / Scungilli
	Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives

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	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 PARADISE 130
8 Shrimp / 12 Clams / 12 Oysters / Colossal Crab Meat
1.5 lb Maine Lobster Cocktail
CHILLED MAINE LOBSTER SALAD 29
Diced Celery, Shallots, EVOO, Dill, Lemon-Vinaigrette
Olive Oil Pita

SPLIT MAINE LOBSTER COCKTAIL MP
COLOSSAL CRAB MEAT COCKTAIL 29

COLOSSAL SHRIMP COCKTAIL (4 PIECES) 21
AHI TUNA TOWER 24
Poke /Mango /Cucumber / Cilantro / Avocado /Ginger
Sesame Oil / Rice Wine Vinaigrette /Siracha Aioli
House Made Sesame Wonton Chips

LITTLENECK CLAMS 11/HALF DOZEN, 20/DOZEN
On the Half shell

BLUE POINT OYSTERS 3.75 EACH
On the Half shell

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.

Sandwiches

SERVED WITH FRESH CUT SEASONED FRIES, HOUSEMADE COLESLAW & PICKLE

SNAKE RIVER FARMS WAGYU SKIRT STEAK 32	SHRIMP PARMIGIANO 23
Grilled / Red Pepper / Sautéed Onions / Cremini & Shitake Mushrooms / Melted Provolone	Melted Mozzarella / Marinara Sauce / Basil Pesto / Toasted Ciabatta
Horseradish Mayo / Grilled Ciabatta	
SNAKE RIVER FARMS WAGYU BURGER 26	CRISPY FLOUNDER 24
Shaved Romaine / Beefsteak Tomato / Caramelized Mushroom & Onion	Sweet Pickled Tartar / Toasted Ciabatta / Lettuce / Tomato
Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo / Toasted Ciabatta Roll	
AMERICAN RED SNAPPER 28	BAKED CRAB CAKE 27
Pan Seared / Open Faced / Lemon / Parsley Yogurt / Tomato / Arugula / Grilled Ciabatta	Old Bay Remoulade / Toasted Brioche / Shaved Romaine / Tomato
LOBSTER CLUB 36	QUESADILLA 22
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 29	FLOUNDER PO' BOY 25
Panko Crusted / Cold Antipasto Salad (Arugula, Pork Soppresata, Capicola, Fresh Mozzarella, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Peppers)	Old Bay Remoulade / Romaine Hearts / Tomato / Crispy Pickle Chips / Toasted Ciabatta
Balsamic Vinaigrette / Reduction Drizzle	
TUNA MELT 26	HALIBUT 29
Sushi Grade / Herb Crusted / Sweet Pickled Tartar	Pan Roasted / Herb Crusted / Sautéed Broccoli Rabe / Roasted Red Peppers
Melted Cheddar / Open Faced Grilled Ciabatta	Lemon Aioli / Toasted Brioche
GRILLED VEGGIES 18	ROASTED CHICKEN CAESAR 23
Eggplant / Zucchini / Squash / Roasted Pepper / Fresh Mozzarella / Basil	Seared Pancetta / Arugula / Sundried Tomato / Shaved Parmigiano Reggiano
Garlic Mayo / Grilled Ciabatta	House Made Caesar Dressing / Grilled Ciabatta
	FAROE ISLAND SALMON B.L.T. 27
	Beefsteak Tomato / Crispy Romaine / Applewood Bacon / Dill Yogurt Sauce
	Toasted Ciabatta

Pasta

SPAGHETTI & CLAMS 26	ORECCHIETTE 25
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs	Sweet Italian Sausage / Broccoli Rabe / Garlic & Oil
White or Red Sauce	White Wine Pan Sauce
SHRIMP FRA DIAVALO 28	SHORT RIB 28
Spicy Pomodoro / Spaghetti	Slowly Braised Prime Ragù / Red Wine / Beef Broth
PENNE VODKA 23	Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
Grilled Chicken / Garlic / Shallots / Grana Padano	
Light Creamy Tomato Sauce	LOBSTER RAVIOLI 34
ANGRY LOBSTER TAILS 40	Homemade Semolina Dough / Lobster Meat / Herb Parmigiano
1 South African Tail / Pan Seared / Roasted Garlic Fresh	Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)
Garlic / Garlic Butter / Herbs / Truffle Oil / Spaghetti	CLAMS & MUSSELS 29
TRUFFLE JUMBO SCALLOP 34	Chorizo Sausage / Garlic / Shallots / Basil / White Wine
Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle	San Marzano Crushed Tomato Sauce / Mafaldine Pasta
Mushroom Cream Sauce / Pappardelle Pasta	

Soups

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

Chicken

BLACKENED CHICKEN 24
Blackened Chicken / Jasmine Rice / Sautéed Broccoli
CHICKEN PARMIGIANO 26
Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil
MEDITERRANEAN CHICKEN 24
Grilled Marinated Breast / Sun Dried Tomato
Sautéed Spinach / Roasted Potatoes
CHICKEN MILANESE 24
Pan Seared / Arugula / Red Onion / Tomato Bruschetta
Crispy Yukon Gold Potato
CHICKEN FRANCESE 28
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill
Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash

Sides

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

[PLEASE DRINK RESPONSIBLY]

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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
JUSTIN WINERY SAUVIGNON BLANC, CENTRAL COAST	14
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

Seasonal

MARTINIS 17

HONEY CRISP

Tito's Handmade Vodka / Rocky's Botanical / Cranberry Juice
Lemon Juice / Honey Syrup / Garnish Dehydrated Apple

SWEATER WEATHER

Rocktown Salted Vanilla Vodka / Apple Cider / Cinnamon Simple Syrup / Lemon Juice / Garnish Star Anise

CITRUS SOLSTICE

Drumshanbo Gunpowder Gin / St. Germaine Elderflower Liqueur
Ruby Red Grapefruit Juice / Lunetta Prosecco / Grapefruit Bitters
Dehydrated Orange & Thyme

BISCOTTI & COFFEE

Ketel One Vodka / Mr. Black Cold Brew Coffee Liqueur
Faretti Biscotti Liqueur / Averna Amaro / Chilled Coffee
Garnish Star Anise

COCKTAILS 16

TWO PEAR

Grey Goose La Poire Vodka / St. George Spiced Pear / Apple Cider
Lemon Juice / Garnish Cinnamon Stick & Rosemary

HARVEST BREEZE

Nolet's Silver Gin / Orgeat Almond Syrup / Lemon Juice / Ruby Red Grapefruit Juice / Angostura Bitters / Garnish Dehydrated Orange & Rosemary

HONEY FIG

Tito's Handmade Vodka / Figenza Vodka / Apple Cider / Lemon Juice
Honey Syrup / Lunetta Prosecco / Garnish Dehydrated Fig & Thyme

BLACKBERRY SPICED LEMONADE

Jack Daniels Blackberry Whiskey / Lemon Juice / Cinnamon Simple Syrup / Muddled Mint / Lemonade / Garnish Lemon & Mint

Whiskey 17

CAMPFIRE OLD FASHION

Bulleit Bourbon Whiskey / Bulleit Small Batch Rye Whiskey
Pure Maple Syrup / Orange & Aromatic Bitters / Garnish Orange
Twist & Cinnamon Dusted Toasted Marshmallow

HONEY SMOKED OLD FASHIONED

Misunderstood Ginger Whiskey / Honey Syrup / Orange Bitters
Orange Peel & Cherry Garnish

BANANA BREAD

Angel's Envy Bourbon / Tempus Fugit Banana / Brown Sugar Syrup
Chocolate & Aromatic Bitters / Garnish Toasted Banana & Nutmeg

Agave 17

SPICED PEAR

Casamigos Reposado Tequila / St. George Spiced Pear Liqueur / Lime Juice / Agave / Cinnamon Sugar Rim
Garnish Dehydrated Orange

CHERRY CHILL

Flecha Azul Blanco Tequila / Cherry Liqueur / Cranberry Juice
Lime Juice / Agave / Garnish Amarena Cherry & Rosemary

SPICED BLOOD ORANGE PALOMA

Flecha Azul Blanco Tequila / Sogno Di Sorrento Blood Orange Liqueur
Ruby Red Grapefruit Juice / Lime Juice / Garnish Cinnamon Stick & Dehydrated Orange

ISN'T IT SO REAL

Casamigos Blanco Tequila / Sorel Hibiscus Liqueur
Cranberry Juice / Lime Juice / Simple Syrup / Sugar Rim
Garnish Hibiscus Flower

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

Tito's Mule Bar 16

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

FLAVORS

- SPICED HIBISCUS
- SPICED PEAR
- POMEGRANATE
- CHERRY
- CRANBERRY

Spritz & Sangria Bar 16

APPLE PIE SPRITZ

Aperol / Apple Cider / Honey Syrup / Lunetta Prosecco / Garnish Dehydrated Apple & Orange

ORCHARD SPRITZ

Grey Goose La Poire Vodka / St. George Spiced Pear Lemon Juice / Honey Syrup / Lunetta Prosecco
Garnish Dehydrated Lemon & Thyme

HIBISCUS POMEGRANATE SANGRIA

Sorel Liqueur / Orange Juice / Pomegranate Juice
Merlot Red Wine / Garnish Seasonal Fruit

APRICOT SANGRIA

Apricot Brandy / Apple Cider / Pinot Grigio White Wine / Garnish Cinnamon Stick & Star Anise

Ketel One Botanical Soda Bar 16

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