

Drumstick

Hot Appetizers

CRISPY CALAMARI21 Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	CRISPY SHRIMP19 Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce
SWEET & SOUR CALAMARI23 Hot, Sweet Chili Sauce / Pine Nuts / Raisins	P.E.I. MUSSELS19 San Marzano Plum Tomato / Fra Diavolo Sauce
COCONUT CRUSTED SHRIMP21 Orange Horseradish Dipping Sauce	FIRECRACKER CRISPY SHRIMP ...22 Sweet, Savory, Spicy Sticky Glaze / Sesame Seeds / Sushi Rice
JUMBO LUMP CRAB CAKES25 Baked / Old Bay Remoulade / Red Pepper Jam	LOBSTER ROLL36 Hand Picked Fresh Maine Lobster Meat / Tarragon Mayonnaise / Toasted Brioche / Fresh Chips / Marinated Grape Tomatoes
CUZIN'S BAKED CLAMS19 Seasoned Italian Breadcrumbs	CRISPY LOBSTER WONTONS24 Fresh Lobster / Ginger, Scallion, Garlic, Soy Sauce
MEDITERRANEAN MEZZE BOARD29 Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi / Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita	ITALIAN SAUSAGE17 Grilled / Lemon / Oregano / Capers & Tomato Relish / Toasted Brick Oven Ciabatta
SAUTÉED CLAMS24 Pan Roasted / Garlic Oil / White Wine / Fresh Parsley / Calabrian Chili Flakes	FILET MIGNON KEBAB23 Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
EGGPLANT STACK22 Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella / Balsamic Glaze / Basil Pesto Drizzle	SAUTÉED SCUNGILLI27 San Marzano Red Arrabiata Sauce
NUESKE BACON SLAB22 Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze	LOBSTER MAC & CHEESE24 Orecchiette / Fontina Gruyere Bechamel / Toasted Panko Bread Crumbs
GRILLED SPANISH OCTOPUS30 Oven Roasted Lemon Potatoes / Tomato Caper Salad	CRISPY ZUCCHINI CHIPS14 Garlic, Lemon, Yogurt Aioli

Salad

ADD GRILLED OR BLACKENED

Chicken +12, Grilled Shrimp +16, Grilled Salmon +19

CUZIN'S HOUSE15 Organic Greens / Red Onions / Cucumbers / Tomatoes / Radish Imported Olives / Balsamic Vinaigrette	CAESAR18 Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
GREEK18 Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	CRUNCHY ASIAN19 Napa Cabbage / Red Cabbage / Scallions / Julienne Carrots / Red Bell Peppers / Cilantro / Sliced Almonds / Toasted Ramen Noodles / Sesame Oil / Ginger Rice Wine Vinaigrette
CRISPY GOAT CHEESE19 Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts	COBB19 Chopped Romaine / Avocado / Diced Bacon / Hard Boiled Egg / Corn Kernels / Heirloom Tomato / Red Onion / Crumbled Feta / Greek Yogurt / Lemon Chive Dressing
ARUGULA16 Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans / Feta / Maple Apple Cider Vinaigrette	

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 PARADISE155 8 Shrimp / 12 Clams / 12 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail
SEAFOOD TOWER85 4 Shrimp / 6 Clams / 6 Oysters / 1.5 lb Maine Lobster Cocktail
COLOSSAL SHRIMP COCKTAIL (4 PIECES)21
AHI TUNA TOWER24 Poke / Mango / Cucumber / Cilantro / Avocado / Ginger / Sesame Oil / Rice Wine Vinaigrette / Sracha Aioli / House Made Sesame Wonton Chips
SEAFOOD SALAD32 Shrimp / Calamari / Octopus / Maine Lobster Meat / Scungilli / Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives
CHILLED MAINE LOBSTER SALAD34 Hand Picked Fresh Main Lobster Meat / Diced Celery / Shallots / EVOO / Dill / Lemon-Vinaigrette / Olive Oil Pita
LITTLENECK CLAMS11/HALF DOZEN, 20/DOZEN On the Half shell
BLUE POINT OYSTERS 3.75 EACH On the Half shell
MAINE LOBSTER COCKTAIL MP
COLOSSAL CRAB MEAT COCKTAIL29

SERVED WITH FRESH CUT SEASONED FRIES & HOUSEMADE COLESLAW

Sandwiches

SNAKE RIVER FARMS WAGYU SKIRT STEAK32 Grilled / Red Pepper / Sautéed Onions / Cremini & Shitake Mushrooms / Melted Provolone Horseradish Mayo / Grilled Ciabatta	FAROE ISLAND SALMON B.L.T.25 Beefsteak Tomato / Crispy Romaine / Applewood Bacon / Lemon Aioli / Grilled Ciabatta
SNAKE RIVER FARMS WAGYU BURGER26 Shaved Romaine / Beefsteak Tomato / Caramelized Mushroom & Onion Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo / Toasted Ciabatta Roll	BLACKENED CHICKEN22 Beefsteak Tomato / Crispy Romaine / Avocado Mayo / Grilled Ciabatta
LOBSTER CLUB39 Beefsteak Tomato / Shaved Romaine / Saffron Mayo / Crispy San Danielle Prosciutto	PULLED SHORT RIB24 Creamy Slaw / Pickle Chips / Fontina & Gruyere Cheese / Toasted Brioche
GRILLED VEGGIES18 Eggplant / Zucchini / Squash / Roasted Pepper / Fresh Mozzarella / Basil Garlic Mayo / Grilled Ciabatta	BRANZINO23 Grilled / Open Faced / Lemon Vinaigrette Slaw / Chimichurri Relish / Grilled Ciabatta
CRISPY FLOUNDER24 Sweet Pickled Tartar / Toasted Ciabatta / Lettuce / Tomato	LEMON SOLE26 Greek Style / Pan Roasted / Beefsteak Tomato / Ladolemon Dressing / Radish Greens & Spinach Salad / Grilled Ciabatta
BAKED CRAB CAKE27 Old Bay Remoulade / Toasted Brioche / Shaved Romaine / Tomato	FOCACCIA ITALIANO22 Crispy Eggplant / Fresh Mozzarella / San Danielle Prosciutto / Beefsteak Tomato / Roasted Pepper / Shaved Parmigiano Reggiano / Rosemary & Garlic Toasted Focaccia
QUESADILLA23 Blackened Shrimp / Monterey Jack Cheese / Jalapenos / Guacamole / Pico De Gallo / Creme Fresh	SHRIMP TACOS23 3 / Pico De Gallo / Guacamole / Shredded Mexican Cheese / Chipotle Adobo Drizzle
FLOUNDER PO' BOY25 Old Bay Remoulade / Romaine Hearts / Tomato / Pickle Chips / Toasted Ciabatta	

Pasta

SPAGHETTI & CLAMS26 Garlic / Oil / Parsley / Toasted Bread Crumbs / White or Red Sauce	SHORT RIB28 Slowly Braised Prime Ragu / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
PENNE VODKA28 Grilled Chicken / Garlic / Shallots / Grana Padano Light Creamy Tomato Sauce	LOBSTER RAVIOLI34 Homemade Semolina Dough / Lobster Meat / Fontina, Gruyere & Parmigiano Reggiano, Lemon Butter Cream Sauce
TRUFFLE JUMBO SCALLOP36 Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom Cream Sauce / Pappardelle Pasta	SEAFOOD PABELLA29 Chorizo Pork Sausage / Shrimp / Clams / Mussels / Sweet Peas / Saffron Arborio Rice
FETTUCINE & SHRIMP28 Pork Pancetta / Wild Mushrooms / Sundried Tomato / Roasted Garlic / Shallots / Toasted Bread Crumbs / Cream Sauce	ASIAN LOBSTER FRIED RICE26 Maine Lobster / Assorted Vegetables / Eggs / Teriyaki Sauce
PAPPARDELLE CARCIOFI29 Roasted Artichoke / Italian Sausage / Garlic & Oil	

Soups

LOBSTER BISQUE14
MANHATTAN CLAM CHOWDER12
NEW ENGLAND CLAM CHOWDER12

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

Chicken

BLACKENED CHICKEN24 Blackened Chicken / Jasmine Rice / Sautéed Broccoli
CHICKEN PARMIGIANO26 Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil
MEDITERRANEAN CHICKEN24 Grilled Marinated Breast / Sun Dried Tomato Sautéed Spinach / Roasted Potatoes
CHICKEN MILANESE24 Pan Seared / Arugula / Red Onion / Tomato Bruschetta Crispy Yukon Gold Potato
CHICKEN FRANCESE28 Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash

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

Wine by the Glass

At The Bar

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
FREIHENET PINOT GRIGIO, VENETO	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 / Rockey'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

Mocktail Bar 12

PINEAPPLE DREAMS

Jamaican Dark Cane / Pineapple Juice / Brown
Sugar / Lime Juice / Sea Salt / Garnished with
Nutmeg, Pineapple & Lime

SMART MARGARITA

Mexican Smokey Agave / Lime Juice / Chili Infused
Agave Nectar / Clementine Orange Juice /
Garnished with Jalapeno, Tajin & Lime

ITALIAN SPRITZ

Bittersweet Aperitif / N/A Sparkling Wine /
Orange Bitters / Garnished with Orange Slice

Oyster Shooters 10

ORIGINAL

Finlandia Vodka / Oyster / Cocktail Sauce

SWEET

Absolut Lime Vodka / Oyster
Mignonette Sauce

HOT

Absolut Pepper Vodka / Oyster
Cocktail Sauce