

## STARTERS

### Fish Tacos

Fresh fish, salsa and cole slaw

Price

\$14

\$13

### Spinach and Artichoke Dip

Tortilla chips

Price

\$15

\$14

### Shrimp Ceviche

Cilantro, lime, jalapeno

Price

\$13

\$12

### Popcorn Shrimp

Cocktail sauce with fresh horseradish

Price

\$12

\$11

### Pacific Ahipoke

Macadamia nuts, avocado, soy

Price

\$16

\$15

### Fried Coconut Shrimp

Price

\$15

\$14

Jumbo Lump Crab Cocktail  
Price

\$18

\$17

Jumbo Shrimp Cocktail (5)  
Price

\$18

\$17

Fried Calamari  
Spicy marinara sauce  
Price

\$16

\$15

Jumbo Lump Crab Cake(2)  
Price

\$16

\$15

Steamed Littleneck Clams  
Price

\$16

\$15

Oysters Rockefeller (6)  
Price

\$17

\$16

Clams Casino (6)

Price

\$16

\$15

Steamed Pei Mussels

Price

\$16

\$15

Sashimi

Salmon,tuna, hamachi

Price

\$18

\$17

## RAW BAR

*Served with mignonette and cocktail sauce with fresh horseradish*

Bluepoint Oyster

Size

*1/2 doz*

\$17

*Baker's doz (13)*

\$16

Bluepoint Oyster

Size

*1/2 doz*

\$34

*Baker's doz (13)*

\$31

Seasonal Oysters Fanny Bay

Size

*1/2 doz*

\$15

*Baker's doz (13)*

\$14

Seasonal Oysters Fanny Bay

Size

*1/2 doz*

\$27

*Baker's doz (13)*

\$25

Top Neck Clams

Size

*1/2 doz*

\$13

*Baker's doz (13)*

\$12

Top Neck Clams

Size

*1/2 doz*

\$19

*Baker's doz (13)*

\$18

## TREASURES TO SHARE

### Hot Seafood Combo

Coconut shrimp, crab cake, calamari and popcorn shrimp

Price

\$32

\$30

### Cold Seafood Combo

Clams, jumbo shrimp, king crab, lobster and oysters

Price

\$34

\$31

## SOUPS

### Newengland Clam Chowder

Size

*Cup*

\$7

*Bowl*

\$6

### Newengland Clam Chowder

Bowl

Price

\$9

\$8

### Lobster Bisque

Size

*Cup*

\$7

*Bowl*

\$6

Lobster Bisque

Size

*Cup*

\$9

*Bowl*

\$8

Manhattan Clam Chowder

Size

*Cup*

\$7

*Bowl*

\$6

Manhattan Clam Chowder

Size

*Cup*

\$9

*Bowl*

\$8

## SMALL SALADS

*Your choice of ranch, thousand island, caesar, Italian, bleu cheese, or dijon-herb vinaigrette*

Mixed Baby Greens

Price

\$10

\$9

Caesar Salad

Price

\$10

\$9

## ENTREE SALADS

Steak and Bleu Cheese Salad

6 oz. Charbroiled filet, tomatoes, hard boiled egg, choice of dressing

Price

\$28

\$26

Louie

Tomato, cucumber, hard-boiled egg and thousand island dressing

Option

*Shrimp*

20/19

*Shrimp and jumbo lump crab*

24/22

*Jumbo lump crab*

26/24

Blackened Ahi Tuna Nicoise

Olives, green beans, hard-boiled egg, new potatoes with a dijon-herb vinaigrette

Price

\$29

\$27

**Caesar Salad**

Caesar dressing, parmesan and croutons

**HEARTY STEWS AND STEAMERS**

**Bouillabaisse**

Lobster, fish, mussels, clams, crab and shrimp in a light saffron fennel broth

Price

\$35

\$33

**Cioppino**

Calamari, fish, mussels, clams, crab and shrimp in a hearty tomato stew

Price

\$35

\$33

**Crab and Seafood Steamer**

King crab, corn on the cob, new potatoes, clams and mussels

Price

\$41

\$38

**Lobster and Seafood Steamer**

1 1/4 lb. Live maine lobster, corn on the cob, new potatoes, clams and mussels

Price

\$42

\$39



## HOUSE SIGNATURES

*Choice of two sides*

Pacific Swordfish Piccata  
Parsley-lemon butter and capers  
Price

\$31

\$29

Grouper Oscar  
Blue crab, asparagus, spicy hollandaise  
Price

\$31

\$29

Pan Roasted Jumbo Shrimp(6)  
Garlic, butter and herbs  
Price

\$29

\$27

Parmesan Crusted Tilapia  
Price

\$29

\$27

Macadamia Crusted Halibut  
Bacon, shallots, macadamia nuts  
Price

\$34

\$31

Miso Chilean Sea Bass  
With house made miso glaze  
Price

\$36

\$33

Wasabi Pinenut Crusted Tuna  
Wasabi and panko breadcrumbs  
Price

\$34

\$31

## SEASONAL SPECIALTIES

Mahi Mahi with Spicy Peanut Sauce  
Served with rice pilaf and carrots  
Price

\$33

\$30

Citrus Glazed Red Snapper  
Served with mashed potato and steamed broccoli  
Price

\$33

\$30

Shrimp and Crabmeat Green Curry  
Served with rice vermicelli noodles  
Price

\$33

\$30

## PASTA

*Served with grilled garlic bread*

Linguini with Choice Of

Clams or mussels

Price

*White sauce*

\$25

*White sauce*

\$23

*Red sauce*

\$25

*Red sauce*

\$23

Angel Hair

Tomatoes, garlic and basil

Price

\$18

\$17

Seafood Fra Diavolo Fettuccini

Calamari, fish, scallops, mussels and clams

Price

\$29

\$27

Shrimp Scampi Spaghetti

Cream, lemon and tomatoes

Price

\$28

\$26

Penne with Chicken and Pesto

Pesto cream, breast of chicken and herbs

Price

\$28

\$26

Lobster Spaghetti

Tomato, cream and black truffles

Price

\$34

\$31

## CHARBROILER

*Prepared blackened upon request choice of two sides*

Farm Raised Rainbowtrout

Price

\$25

\$23

Farm Raised Catfish

Price

\$23

\$21

Farm Raised Tilapia

Price

\$29

\$27

Atlantic Salmon Pan Seared

Price

\$29

\$27

Pacific Swordfish

Price

\$31

\$29

Atlantic Day Boat Scallops (5)

Price

\$31

\$29

Farm Raised Tiger Shrimp(6)

Price

\$29

\$27

Wild Alaskan Halibut

Price

\$34

\$31

Pacific Ahi Tuna

Price

\$31

\$29

Chilean Sea Bass

Price

\$36

\$33

## FROM OUR FRYER

*Served with creamy coleslaw and French fries*

Cornmeal Breaded Catfish

Price

\$23

\$21

Fish and Chips

Price

\$25

\$23

## CRAB AND LOBSTER

*Choice of two sides*

Crab

King crab legs

Size

*1/2 lb*

30/28

*1lb*

53/49

Lobster

Price

*Live maine by the pound*

\$34

*Live maine by the pound*

\$31

*Australian lobstertail*

\$47

*Australian lobstertail*

\$43

Extra  
*Crab cake stuffing*

+\$12

*Crab cake stuffing*

+\$11

Surf and Surf Combinations

## LAND LOVERS

*Choice of two sides*

Brazilian Spice Chicken Breast  
Pan seared with herb butter  
Price

\$24

\$22

Filet Mignon  
Black angus beef basted with red wine butter  
Quaintaity  
6 oz

\$29

6 oz

\$27

8 oz

\$34

8 oz

\$31

Bone-in Rib Eye18 Oz  
Rio dry aged  
Price

\$41

\$38

Land and Sea Combinations

## SIDES

Cheddar Macaroni and Cheese

Price

\$8

\$7

Garlic Fries

Price

\$8

\$7

Garlic Yukon Mashed Potatoes

Price

\$8

\$7

Steamed Green Beans

Price

\$8

\$7

Idaho Baked Potato

Price

\$8

\$7

Rice Pilaf

Price



\$8

\$7

Glazed Carrots

Price

\$8

\$7

Sautéed Mixed Mushrooms

Price

\$8

\$7

Sweetpotato Fries

Price

\$8

\$7

## DESSERTS

Raspberry Peach Cobbler a La Mode

Price

\$9

\$8

Key Limetorte

Price

\$9

\$8

7-Layer Chocolate Cake

Price

\$9

\$8

Deep Dish Dutch Apple Pie  
Price

\$9

\$8

Classic Ny Cheesecake  
Price

\$9

\$8

Creme Brulee  
Price

\$9

\$8

## COCKTAILS

Bloody Mary

Skyy vodka and our own bloody mary mix, served in a pepper spice rimmed glass

\$12.00

Buz Cruz

Bacardirum, malibu coconutrum, cruzan 151rum, orange curacao, fresh lime juice, pineapple juice

\$12.00

Beaches and Tea

Seagram's sweet peach tea vodka, fresh lime juice, simple syrup

\$12.00

Rock the Boat

Malibu coconutrum, blue curacao, pineapple juice, coconut cream

\$12.00

\$12.00

Cherry Lemon Drop	
Skyy infusion cherry vodka, fresh lemon juice and simple syrup	
	\$12.00
Fresh Margarita	
Jose cuervo silvertequila, fresh lime juice, agave nectar	
	\$12.00
Valentino	
Wild turkey, luxardo cherry liqueur, bitters	
	\$12.00
Horchata Colada	
Leblon cachaca, rumchata horchata liqueur, banana, pineapple juice, coconut cream	
	\$12.00
Moscajito	
Bacardirum, fresh lime juice, mint leaves, moscato d' asti, candy syrup	
	\$12.00
Absolutely Dill	
Absolut vodka, fresh lime and lemon juice, agave nectar, cucumber and dill	
	\$12.00
Cast Away	
Gentlemen jack daniels whiskey, amaro montenegro, apricot preserves, fresh lime juice	
	\$12.00
Cappuccino Martini	
Skyy vodka, kahlúa, nocello walnut liqueur, shot of chilled espresso, half & half and simple syrup	

## BUZIOS FEATURED WINES

Pinot Grigio  
Size  
Glass

\$14

*Bottle*

\$42

Chardonnay, Sonoma  
Size  
Glass

\$14

*Bottle*

\$42

Cabernet Sauvignon

Size

*Glass*

\$15

*Bottle*

\$54

Pinot Noir Sky High Ranch

Size

*Bottle*

\$90

## WINES

### SPARKLING

Domaine Chandon Classic Brut California Split

Size

*Bottle*

\$11

Domaine Ste. Michelle Extra Dry, Columbia Valley Washington

Size

*Bottle*

\$36

Domaine Chandon Blancde Noir, Napa Valley NV

Size

*Bottle*

\$42

Moët& Chandon Imperial, Extra Dry

Size

*Bottle*

\$88

Veuve Clicqout Yellow Label, Brut

Size

*Bottle*

\$109

SAUVIGNON BLANC

Nobilo, Marlborough, New Zealand

Size

*Glass*

\$10

*Bottle*

\$35

Kim Crawford, Marlborough,, New Zealand

Size

*Glass*

\$12

*Bottle*

\$42

Craggy Range Te Muna Road

Size

*Bottle*

\$42

Frog'S Leap, Napa Valley

Size

*Glass*

\$13

*Bottle*

\$44

Cakebread Cellars, Napa Valley

Size

*Bottle*

\$58

Cloudy Bay, Marlborough, New Zealand

Size  
*Bottle*

\$68

PINOT GRIGIO

Maso Canali, Valdadige

Size  
*Glass*

\$9

*Bottle*

\$32

Esperto, Veneto

Size  
*Bottle*

\$39

Santa Margherita, Valdadige

Size  
*Glass*

\$14

*Bottle*

\$52

Livio Felluga, Friuli Venezia Giulia

Size  
*Bottle*

\$59

## RIESLING

St. Gabriel Spätlese

Size

*Glass*

\$10

*Bottle*

\$35

Chateau Ste. Michelle Indian Wells

Size

*Bottle*

\$42

Gunderloch Jean Baptiste Kabinett, Rheinhessen

Size

*Glass*

\$12

*Bottle*

\$45

Chateau Ste. Michelle, Eroica

Size

*Bottle*

\$48

## MISC. WHITES

Sutter Homewhite Zinfandel

Size

*Glass*

\$8

*Bottle*

\$24

Conundrum White Blend, California

Size

*Bottle*

\$47

CHARDONNAY

Kendall-Jackson Vintner'S Reserve, California

Size

*Bottle*

\$32

Frei Brothers, Sonoma

Size

*Bottle*

\$34

Sanford, Santa Barbara

Size

*Bottle*

\$40

Sonoma-Cutrer, Russian River, Sonoma

Size

*Glass*

\$14

*Bottle*

\$51

Stags Leap, Karia

Size

*Bottle*

\$54

Ferrari-Carano, Sonoma

Size

*Glass*

\$12

*Bottle*



\$42

Cakebread Cellars, Napa Valley

Size

*Glass*

\$19

*Bottle*

\$78

## PINOT NOIR

Macmurray Ranch, Sonoma

Size

*Glass*

\$9

*Bottle*

\$32

La Crema, Monterey

Size

*Glass*

\$13

*Bottle*

\$46

Acacia, Carneros, Napa Valley

Size

*Bottle*

\$64

Foley, Santa Barbara

Size

*Bottle*

\$80

MERLOT

Frei Brothers, Sonoma

Size

*Glass*

\$9

*Bottle*

\$32

Closdu Bois, North Coast

Size

*Bottle*

\$41

Kendall Jackson Grand Reserve, Sonoma County

Size

*Glass*

\$12

*Bottle*

\$43

Rutherford Hill, Napa Valley

Size

*Bottle*

\$45

Duckhorn, Napa Valley

Size

*Bottle*

\$95

CABERNET SAUVIGNON

Louis M. Martini, Napa Valley

Size

*Glass*

\$12

*Bottle*

\$39

Simi, Alexander Valley

Size

*Bottle*

\$50

Robert Mondavi, Napa Valley

Size

*Glass*

\$14

*Bottle*

\$56

Closdu Val, Napa Valley

Size

*Bottle*

\$62

Jordan, Alexander Valley

Size

*Bottle*

\$96

Chimney Rock, Napa Valley

Size

*Bottle*

\$132

Silver Oak, Alexander Valley

Size

*Bottle*

\$145

MISC. REDS

Shiraz, Penfolds Thomas Highland, South Australia

Size

*Glass*

\$11

*Bottle*

\$40

Kendall-Jackson Summation, California

Size

*Glass*

\$11

*Bottle*

\$38

Zinfandel, St. Francis Old Vines, Sonoma

Size

*Glass*

\$12

*Bottle*

\$44

Petite Syrah, Stags' Leap, Napa Valley

Size

*Glass*

\$14

*Bottle*

\$69

DESSERT/PORT

Moscato, Beringer California Collection

Size

*Glass*

\$9

*Bottle*

\$32

Port, Dow's 10 Year Tawny

Size

*Glass*

\$12

*Bottle*

\$65

Port, Taylor 20 Year Tawny

Size

*Glass*

\$16

*Bottle*

\$110

BEERS

DOMESTIC

Millerlite	\$5.50
Coors Light	\$5.50
Mgd	\$5.50
Mgd 64	\$5.50
	\$5.50



## HAND-PRESSED CITRUS ADES

Fresh Lemonade	\$5.00
Fresh lemon juice and aquahealth bottled water, sweetened with organic agave nectar	
Extra	
<i>Shot of skyy vodka</i>	
+\$5	
Fresh Limeade	\$5.00
Fresh lime juice and aquahealth bottled water, sweetened with organic agave nectar	
Extra	
<i>Shot of skyy vodka</i>	
+\$5	
Fresh Squeezed Orange Juice	\$6.00
Extra	
<i>Shot of skyy vodka</i>	
+\$5	
Fresh Squeezed Grapefruit Juice	\$6.00
Extra	
<i>Shot of skyy vodka</i>	
+\$5	