

## Hot Appetizers

<b>CRISPY CALAMARI</b> .....18 Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	<b>CRISPY SHRIMP</b> .....19 Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce
<b>COCONUT CRUSTED SHRIMP</b> .....21 Orange Horseradish Dipping Sauce	<b>P.E.I. MUSSELS</b> .....17 San Marzano Plum Tomato or Lemon Garlic White Wine Sauce
<b>JUMBO CRAB CAKES</b> .....23 Baked / Old Bay Remoulade / Red Pepper Jam	<b>FIRECRACKER SHRIMP</b> .....17 Crispy / Sweet, Savory & Spicy Sticky Sauce Glaze / Toasted Sesame Seeds / Crispy Sushi Rice / Pickled Matchstick Carrots
<b>ROASTED BRUSSEL SPROUTS</b> .....15 Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	<b>LOBSTER ROLL</b> .....28 Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
<b>CLAMS CASINO</b> .....18 Herb Pork Pancetta / Bell Peppers / Onions / Sherry	<b>CRISPY LOBSTER DUMPLING</b> .....21 Maine Lobster / Flash Fried / Pickled Matchstick Carrots / Soy Ginger Garlic / Wasabi Sesame Oil Sauce
<b>CUZIN'S BAKED CLAMS</b> .....18 Seasoned Italian Breadcrumbs	<b>ITALIAN SAUSAGE</b> .....17 Grilled / Lemon / Oregano / Capers & Tomato Relish / Toasted Brick Oven Ciabatta
<b>STEAMED LITTLENECKS</b> .....18 Clam Broth / Sliced Celery / Clarified Butter	<b>FILET MIGNON KEBAB</b> .....23 Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
<b>EGGPLANT STACK</b> .....17 Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle	<b>SWEET &amp; SOUR CALAMARI</b> .....19 Hot Chili Peppers / Garlic Shallots / Sherry Wine / Sweet & Sour Sauce Golden Raisins / Pine Nuts
<b>MEDITERRANEAN MEZZE BOARD</b> ...21 Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita	<b>SAUTÉED SCUNGILLI</b> .....23 San Marzano Red Arrabiata Sauce
<b>NUESKE BACON SLAB</b> .....16 Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze	
<b>GRILLED SPANISH OCTOPUS</b> .....28 Oven Roasted Lemon Potatoes / Tomato Caper Salad	

## Sea Food & Raw Bar

<b>SEAFOOD PARADISE</b> .....115 6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail	<b>ALASKAN KING CRAB LEGS</b> .....MP CHILLED
<b>COLOSSAL SHRIMP COCKTAIL</b> .....19 (4 PIECES)	<b>LITTLENECK CLAMS</b> (9/HALF DOZEN, 17/DOZEN) ON THE HALF SHELL
<b>AHI TUNA TOWER</b> .....24 Poke / Mango / Cucumber / Cilantro / Avocado / Ginger Sesame Oil / Rice Wine Vinaigrette / Sracha Aioli / House Made Sesame Wonton Chips	<b>BLUE POINT OYSTERS (3.50 EACH)</b> ON THE HALF SHELL
<b>SEAFOOD SALAD</b> .....27 Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives	<b>MAINE LOBSTER COCKTAIL</b> .....MP
	<b>COLOSSAL CRAB MEAT COCKTAIL</b> .....26

## Salads

<b>CUZIN'S HOUSE</b> .....14 Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette	<b>CAESAR</b> .....16 Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
<b>GREEK</b> .....16 Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	<b>CRISPY GOAT CHEESE</b> .....18 Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts
<b>CUZIN'S WEDGE SALAD</b> .....17 Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits Dried Cherries / Creamy Blue Cheese Dressing	<b>ARUGULA</b> .....16 Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans Feta / Maple Apple Cider Vinaigrette

# CUZIN'S SEAFOOD CLAM BAR

## Whole Maine Lobster Bar

[MARKET PRICE]  
ADD JUMBO LUMP CRAB MEAT TOPPING +15  
ADD COLOSSAL CRAB MEAT COCKTAIL +26

<b>STEAMED</b> Clarified Butter / Coleslaw French Fries	<b>OREGANATA</b> Seasoned Panko / Roasted Potatoes Sautéed Spinach
<b>FRA DIAVOLO</b> Spicy San Marzano Tomato Sauce / Spaghetti	<b>ANGRY</b> Pan Seared / Roasted Garlic Fresh Garlic / Garlic Butter / Herbs Truffle Oil / Spaghetti

## Prime Meat

<b>NEW YORK STRIP (16 OZ)</b> .....65 Caramelized Onions / Cremini Mushrooms / Roasted Fingerling Potatoes	<b>NEW YORK STRIP (20 OZ)</b> .....79 Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Roasted Fingerling Potatoes
<b>FILET MIGNON (10 OZ)</b> .....69 Rum Chili Demi Glaze / Creamed Spinach / Roasted Fingerling Potatoes	<b>CENTER CUT COWBOY (24 OZ)</b> .....89 Grilled / Espresso Rubbed / Sautéed Rainbow Carrots / Roasted Fingerling Potatoes / Cowboy Butter
<b>SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ)</b> .....62 Sliced / Pan Seared / Chimichurri / Sautéed Broccoli Rabe Roasted Red Pepper, Kalamata Olive / Roasted Fingerling Potatoes	<b>SURF &amp; TURF</b> .....95 Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail Grilled Asparagus / Roasted Fingerling Potatoes
<b>LONG BONE TOMAHAWK (40 OZ) FOR TWO</b> .....165 Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Neuske Bacon Slab	<b>PORTERHOUSE (48 OZ) FOR TWO</b> .....180 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

<b>LOBSTER BISQUE</b> .....14
<b>MANHATTAN CLAM CHOWDER</b> .....12
<b>NEW ENGLAND CLAM CHOWDER</b> .....12

## SIDES

RATATOUILLE VEGETABLES.....10	FRESH CUT SEASONED FRIES.....10
ROASTED FINGERLING POTATOES.....12	FRESH CUT TRUFFLE FRIES.....12
SAUTÉED SPINACH.....10	PARMIGIANO POLENTA.....10
BEER BATTERED ONION RINGS.....10	FRIED ZUCCHINI.....12
LONG HOT PEPPERS.....12	SAUTÉED MUSHROOMS & ONIONS.....12
LOBSTER MAC & CHEESE.....19	SAUTÉED BROCCOLI RABE.....14
ASPARAGUS PARMESAN.....12	GRILLED VEGETABLES.....15
YUKON GOLD MASHED POTATDES.....10	

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

## Sea

<b>FAROE ISLAND SALMON</b> .....36 Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish	<b>LEMON SOLE MILANESE</b> .....39 Panko Encrusted / Topped with a Cold Antipasto Salad, Arugula, Soppresata, Capicola, Shaved Parmigiano-Reggiano, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Pepper, Balsamic Vinaigrette / Balsamic Reduction Drizzle
<b>YELLOWFIN TUNA</b> .....42 Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice	<b>JUMBO SHRIMP SCAMPI</b> .....36 Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter Vegetable Jasmine Rice
<b>CRISPY SEAFOOD COMBO</b> .....39 Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce	<b>HALIBUT</b> .....42 Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli
<b>SEAFOOD PABELLA</b> .....49 Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	<b>ALASKAN KING CRAB LEGS</b> .....MP Ratatouille Vegetables / Roasted Potato / Clarified Butter
<b>BRANZINO (WHOLE OR FILET)</b> .....39 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes Sautéed Spinach	<b>NORTH ATLANTIC SWORDFISH</b> .....42 Blackened / Sautéed Tuscan Kale / Butternut Squash Soft Polenta Avocado / Heirloom Tomato / Red Onion / Cilantro / White Balsamic Relish
<b>JUMBO CRAB CAKES</b> .....44 Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries / Housemade Coleslaw	<b>CHILEAN SEA BASS</b> .....49 Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds / Orzo Baby Bok Choy / Carmelized Shitake / Cilantro / Aged Sherry Vinegar Relish
<b>SOUTH AFRICAN LOBSTER TAILS</b> ...85 Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes	

## Pasta

<b>BROILED SEAFOOD COMBO</b> .....42 Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted / Roasted Potatoes / Ratatouille Vegetables Lemon Butter Sauce	<b>SPAGHETTI &amp; CLAMS</b> .....32 Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce
<b>RED SNAPPER (WHOLE OR FILET)</b> .....49 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach	<b>FETTUCINE &amp; SHRIMP</b> .....36 Pork Pancetta / Wild Mushroom / Sundried Tomato Roasted Garlic / Shallots / Toasted Breadcrumbs / Cream Sauce
	<b>SHORT RIB</b> .....39 Slowly Braised Prime Ragu / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
	<b>PAPPARDELLE BOLOGNESE</b> .....32 Slow Simmered Minced Prime Beef & Pork / Celery / Carrot Onion / San Marzano Crushed Tomato Sauce / Lemon Ricotta
	<b>TRUFFLE JUMBO SHRIMP</b> .....39 Pan Roasted / Italian Truffle Butter / Truffle Salt / Truffle Mushroom Cream Sauce / Pappardelle Pasta
	<b>SEAFOOD FRA DIAVOLO</b> .....49 Clams / Mussels / Shrimp / Calamari / South African Lobster Tail Spicy Pomodoro / Spaghetti
	<b>HOMEMADE LOBSTER RAVIOLI</b> .....44 Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)
	<b>ANGRY LOBSTER TAILS</b> .....65 2 South African 4oz. Tails / Pan Seared / Roasted Garlic / Fresh Garlic Garlic Butter / Herbs / Truffle Oil / Spaghetti
	<b>ROCK SHRIMP &amp; FUSILLI</b> .....39 Arrabiata Style / Garlic / Chili Flakes / Chardonnay Wine / Fresh Herbs Lemon Juice / Scallion / Roma Tomato Pan Sauce

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.