



Hot Appetizers

CRISPY CALAMARI18	FILET MIGNON KEBAB23
Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
GRILLED SPANISH OCTOPUS28	ITALIAN SAUSAGE17
Oven Roasted Lemon Potatoes / Tomato Caper Salad	Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta
COCONUT CRUSTED SHRIMP21	SWEET & SOUR CALAMARI19
Orange Horseradish Dipping Sauce	Hot Chili Peppers / Garlic Shallots / Sherry Wine / Sweet & Sour Sauce / Golden Raisins / Pine Nuts
CRISPY SHRIMP19	CRISPY LOBSTER DUMPLING21
Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce	Maine Lobster / Flash Fried / Pickled Matchstick Carrots / Soy Ginger / Garlic / Wasabi Sesame Oil Sauce
ROASTED BRUSSEL SPROUTS ...15	SAUTÉED SCUNGILLI18
Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	San Marzano Red Arrabiata Sauce
CLAMS CASINO18	MEDITERRANEAN MEZZE BOARD21
Herb Pork Pancetta / Bell Peppers / Onions / Sherry	Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves Grilled Haloumi / Greek Imported Feta / Kalamata Olives Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita
P.E.I. MUSSELS17	CRAB CAKES23
San Marzano Plum Tomato / Fra Diavolo Sauce	Baked / Old Bay Remoulade / Red Pepper Jam
CUZIN'S BAKED CLAMS18	EGGPLANT STACK17
Seasoned Italian Breadcrumbs	Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle
FIRECRACKER SHRIMP17	LOBSTER ROLL28
Crispy / Sweet, Savory & Spicy Sticky Sauce Glaze / Toasted Sesame Seeds / Crispy Sushi Rice / Pickled Matchstick Carrots	Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
STEAMED LITTLENECKS18	NUESKE BACON SLAB16
Clam Broth / Sliced Celery / Clarified Butter	Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze

Salad

ADD GRILLED OR BLACKENED

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

CUZIN'S HOUSE14	CAESAR16
Organic Greens / Red Onions / Cucumbers / Tomatoes Imported Olives / Balsamic Vinaigrette	Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
GREEK16	CRUNCHY ASIAN16
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	Napa Cabbage / Red Cabbage / Scallions / Julienne Carrots Red Bell Peppers / Cilantro / Sliced Almonds / Toasted Ramen Noodles / Sesame Oil / Ginger Rice Wine Vinaigrette
CRISPY GOAT CHEESE18	COBB17
Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts	Chopped Romaine / Avocado / Diced Bacon / Hard Boiled Egg Corn Kernels / Heirloom Tomato / Red Onion / Crumbled Feta Greek Yogurt / Lemon Chive Dressing
ARUGULA16	SEAFOOD SALAD27
Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans / Feta / Maple Apple Cider Vinaigrette	Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives

*Whole Maine
Lobster Bar*

[Market Price]

ADD JUMBO LUMP CRAB MEAT TOPPING +15
ADD COLOSSAL CRAB MEAT COCKTAIL +26

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 PARADISE115
6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail
ALASKAN KING CRAB LEGSMP
STEAMED OR CHILLED
SPLIT MAINE LOBSTER COCKTAILMP
COLOSSAL CRAB MEAT COCKTAIL26
COLOSSAL SHRIMP COCKTAIL (4 PIECES)19
AHI TUNA TOWER24
Poke /Mango /Cucumber / Cilantro / Avocado /Ginger Sesame Oil / Rice Wine Vinaigrette /Siracha Aioli House Made Sesame Wonton Chips
LITTLENECK CLAMS9/HALF DOZEN, 17/DOZEN
On the Half shell
BLUE POINT OYSTERS3.50 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 STEAK26	SHRIMP PARMIGIANO23
Grilled / Red Pepper / Sautéed Onions / Cremini & Shitake Mushrooms / Melted Provolone Horseradish Mayo / Grilled Ciabatta	Melted Mozzarella / Marinara Sauce / Basil Pesto / Toasted Ciabatta
SNAKE RIVER FARMS WAGYU BURGER24	CRISPY FLOUNDER22
Shaved Romaine / Beefsteak Tomato / Caramelized Mushroom & Onion Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo / Toasted Ciabatta Roll	Sweet Pickled Tartar / Toasted Ciabatta / Lettuce / Tomato
AMERICAN RED SNAPPER28	BAKED CRAB CAKE24
Pan Seared / Open Faced / Lemon / Parsley Yogurt / Tomato / Arugula / Grilled Ciabatta	Old Bay Remoulade / Toasted Brioche / Shaved Romaine / Tomato
LOBSTER CLUB32	QUESADILLA18
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 PANINI23	FLOUNDER PO' BOY22
Panko Crusted / Cold Antipasto Salad (Arugula, Pork Soppresata, Capicola, Fresh Mozzarella, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Peppers) Balsamic Vinaigrette / Reduction Drizzle	Old Bay Remoulade / Romaine Hearts / Tomato / Crispy Pickle Chips / Toasted Ciabatta
TUNA MELT24	HALIBUT26
Sushi Grade / Herb Crusted / Sweet Pickled Tartar Melted Cheddar / Open Faced Grilled Ciabatta	Pan Roasted / Herb Crusted / Sautéed Broccoli Rabe / Roasted Red Peppers Lemon Aioli / Toasted Brioche
GRILLED VEGGIES18	ROASTED CHICKEN CAESAR21
Eggplant / Zucchini / Squash / Roasted Pepper / Fresh Mozzarella / Basil Garlic Mayo / Grilled Ciabatta	Seared Pancetta / Arugula / Sundried Tomato / Shaved Parmigiano Reggiano House Made Caesar Dressing / Grilled Ciabatta
	FAROE ISLAND SALMON B.L.T.24
	Beefsteak Tomato / Crispy Romaine / Applewood Bacon / Dill Yogurt Sauce Toasted Ciabatta

Pasta

SPAGHETTI & CLAMS24	ORECCHIETTE25
Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs White or Red Sauce	Sweet Italian Sausage / Broccoli Rabe / Garlic & Oil White Wine Pan Sauce
PAPPARDELLE BOLOGNESE22	SHORT RIB26
Slow Simmered Minced Prime Beef & Pork / Celery / Carrot Onion / San Marzano Crushed Tomato Sauce / Lemon Ricotta	Slowly Braised Prime Ragu / Red Wine / Beef Broth Fresh Aromatics / Ricotta Salata / Pappardelle Pasta
SHRIMP FRA DIAVALO26	LOBSTER RAVIOLI29
Spicy Pomodoro / Spaghetti	Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)
PENNE VODKA23	CLAMS & MUSSELS26
Grilled Chicken / Garlic / Shallots / Grana Padano Light Creamy Tomato Sauce	Chorizo Sausage / Garlic / Shallots / Basil / White Wine San Marzano Crushed Tomato Sauce / Mafaldine Pasta
ANGRY LOBSTER TAILS65	ROCK SHRIMP & FUSILLI29
2 South African 4oz. Tails / Pan Seared / Roasted Garlic Fresh Garlic / Garlic Butter / Herbs / Truffle Oil / Spaghetti	Arrabiata Style / Garlic / Chili Flakes / Chardonnay Wine Fresh Herbs / Lemon Juice / Scallion / Roma Tomato Pan Sauce

Soups

LOBSTER BISQUE14
MANHATTAN CLAM CHOWDER12
NEW ENGLAND CLAM CHOWDER12

Chicken

BLACKENED CHICKEN21
Blackened Chicken / Jasmine Rice / Sautéed Broccoli
CHICKEN PARMIGIANO24
Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil
MEDITERRANEAN CHICKEN21
Grilled Marinated Breast / Sun Dried Tomato Sautéed Spinach / Roasted Potatoes
CHICKEN MILANESE21
Pan Seared / Arugula / Red Onion / Tomato Bruschetta Crispy Yukon Gold Potato
CHICKEN FRANCESE24
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash

Sides

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