

CUZIN'S

SEAFOOD  CLAM BAR

We cater to you

130 ROUTE 79 SOUTH
MARLBORO
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NEW BRUNSWICK
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732 979 2141

WWW.CUZINSSEAFOOD.COM

CUZIN'S
SEAFOOD  CLAM BAR

Catering
FOR ALL OCCASIONS

Raw Bar

Littleneck Clams	15 PER DOZEN
On the Half Shell	
Blue Point Oysters	36 PER DOZEN
On the Half Shell	
Colossal Shrimp Cocktail	33.95 PER LB
With Cocktail Sauce	
Colossal Crab Meat Cocktail	59.95 PER LB
With Cocktail Sauce	
Colossal King Crab Legs	MP
Chilled	
Tuna Tower	120
Poke / Mango, Cucumber, Cilantro, Avocado, / Ginger, Sesame Oil, Rice Wine Vinaigrette / Sriracha Aioli / House Made Sesame Wonton Chips	
Traditional Seafood Salad	29.95 PER LB
Shrimp / Scungilli / Calamari / Octopus / Maine Lobster Meat	
Split Maine Lobster Cocktail	28.95 PER LB
With Lemon & Drawn Butter	

HALF TRAY CAN FEED 4-6 PEOPLE | FULL TRAY CAN FEED 6-8 PEOPLE

Salads

	HALF TRAY	FULL TRAY
Caesar	45	75
Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano		
Panzanella	55	85
Tomato / Cucumber / Roasted Pepper / Homemade Mozzarella Basil / Pork Soppressata / Olives / Ciabatta Bread		
Crispy Goat Cheese	55	85
Roasted Beets / Organic Greens / Lemon Tarragon Vinaigrette / Pine Nuts		
Cuzins House	30	50
Organic Greens / Red Onions / Cucumbers / Tomato / Imported Olives / Balsamic Vinaigrette		
Greek	45	75
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette		
Arugula	40	70
Vine Ripe Tomatoes / Shaved Fennel / Chick Peas Parmigiano-Reggiano / Lemon Vinaigrette		
Mozzarella and Tomato	50	85
Sliced Homemade Mozzarella / Seasoned Beefsteak Tomato / Fresh Basil Extra Virgin Olive Oil		

Hot Appetizers

	HALF TRAY	FULL TRAY
Italian Sausage	75	125
Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta		
Nueske Bacon	75	135
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze		
Jumbo Lump Crab Cakes	95	145
Baked / Old Bay Remoulade / Red Pepper Jam		
Clams Casino	49	92
Whole Clam / Bell Peppers / Onions / Herb Pork Pancetta / Sherry		
Cuzin's Baked Clams	49	92
Topped With House Made Bread Crumbs		
Coconut Crusted Shrimp	59	99
Orange Horseradish Dipping Sauce		
Crispy Calamari	60	110
Sliced Hot Cherry Peppers / Marinara Sauce		
P.E.I. Mussels	60	110
San Marzano Plum Tomatoes / Fra Diavolo Sauce		
Sautéed Scungilli	95	175
San Marzano Red Arrabiata Sauce		
Grilled Spanish Octopus	90	175
Oven Roasted Lemon Potatoes / Tomato Caper Salad		
Fried Zucchini Sticks	45	79
Buttermilk Soaked / Panko & Parmigiano Reggiano Breaded		

Pastas

	HALF TRAY	FULL TRAY
Spaghetti & Clams	60	110
Red or White Sauce / Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs		
Seafood Fra Diavolo	95	180
Clams / Mussels / Shrimp / Calamari / Spicy Pomodoro / Spaghetti (4 oz Lobster Tail added for \$25 per tail)		
Pappardelle Carciofi	50	90
Roasted Artichoke / Spicy Italian Sausage / Garlic & Oil		
Lobster Ravioli	90	175
Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)		

Sides

	HALF TRAY	FULL TRAY		HALF TRAY	FULL TRAY		HALF TRAY	FULL TRAY
Roasted Potatoes	35	55	Grilled Vegetables	55	90	Sautéed Spinach	45	90
Yukon Gold Mash	55	80	Lobster Mac & Cheese	90	180	Hand Cut French Fries	45	80
Truffle Yukon Gold Mash	65	95	Herbed Quinoa	45	80	Roasted Brussel Sprouts	59	89

CUZINS SEAFOOD CLAM BAR

Seafood

* CHOICE OF GRILLED, FRIED, BLACKENED, BAKED, SEARED *

	HALF TRAY	FULL TRAY
Scottish Salmon (6/12 pieces)	95	175
Pan Seared / Maple Whole Mustard Glazed / Sautéed Greens Roasted Potatoes		
Lemon Sole Milanese (6/12 pieces)	110	200
Panko Encrusted / Cold Antipasto Salad (Arugula, Pork, Soppressata, Capicola, Shaved Parmigiano-Reggiano, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Peppers) Balsamic Vinaigrette Balsamic Reduction Drizzle		
Jumbo Shrimp Scampi	85	160
Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter Vegetable / Jasmine Rice		
Halibut (6/12 pieces)	125	240
Sautéed Spinach / Parmigiano Polenta / Crispy Shallots		
Stuffed Flounder	125	240
Baked / Crabmeat Stuffing / Grilled Corn On The Cob Dill Lemon Butter Sauce / Lobster Yukon Mashed Potatoes		
Sea Scallops	120	200
Pan Seared / Mediterranean Quinoa / Sliced Olives & Vegetable Confetti		
Yellowfin Tuna (6/12 pieces)	95	190
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice		
Broiled Seafood Combo	80	150
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce		
Crispy Seafood Combo	80	150
Shrimp / Scallops / Flounder / Clam Strips Hand Cut Fries / Creamy Cole Slaw		
Red Snapper Filet	140	275
Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach		
Seafood Paella	95	180
Shrimp / Mussels / Clams / Chorizo Sausage Chicken On The Bone / Sweet Peas / Saffron Arborio Rice (4 oz Lobster Tail added for 25 per tail)		

Colossal King Crab Legs MP

* ANGRY STYLE OR STEAMED *
Roasted Potatoes / Ratatouille Vegetables With Clarified Butter

Live Maine Lobsters (1 1/2 LB TO 4 LB) MP

* CHOICE OF STEAMED, ANGRY STYLE, FRA DIAVOLO, OR BROILED *

South African Tails (6 oz) 35 PER PIECE

* CHOICE OF BROILED, ANGRY, OR FRA DIAVOLO STYLE *

Platters

SMALL
\$110

Colossal Shrimp Cocktail 30 PIECES

* SERVED WITH COCKTAIL SAUCE AND LEMONS *

LARGE
\$200

Colossal Shrimp Cocktail 60 PIECES

* SERVED WITH COCKTAIL SAUCE AND LEMONS *

EXTRAVAGANZA
\$300

Cuzins Style (Served Cold)

* SERVED WITH COCKTAIL SAUCE, LEMON, AND DRAWN BUTTER *
Colossal Shrimp Cocktail (30 PIECES) / 1.5 Lb of King Crab
Legs per 1 Lb of Maryland Colossal Crab Meat / Two 1.5 Lb Split
Maine Lobster Cocktail

Prime Meat

	HALF TRAY	FULL TRAY
Bone In Filet Mignon (20 oz) 4/8	360	690
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED * Seared / Charcoal Activated / Grilled Asparagus / Truffle Yukon Mash		
Filet Mignon (10 oz) (6/12 pieces)	275	500
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED * Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes		
New York Strip (16 oz) (6/12 pieces)	275	500
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED * Caramelized Onions / Cremini Mushrooms / Roasted Potatoes		
Long Bone Tomahawk (56 oz)	145 PER PIECE	
* CHOICE OF ESPRESSO RUBBED OR DRY RUBBED * Truffle Mac & Cheese / Creamed Spinach / Italian Long Hot Peppers/ Nueske Bacon Slab / Beer Battered Onion Rings		
Porterhouse (56 oz)	165 PER PIECE	
* CHOICE OF ESPRESSO RUBBED OR DRY RUBBED * Herb Butter / Truffle Mac & Cheese / Italian Long Hot Pepper Creamed Spinach / Nueske Bacon Slab / Beer Battered Onion Rings		
Berkshire Pork Chop (4/8 pieces)	125	240
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach		
Mediterranean Chicken (6/12 pieces)	65	130
Grilled Marinated Breast / Sun-Dried Tomato Sautéed Spinach / Roasted Potatoes		
Chicken Parmigiana (6/12 pieces)	80	150
Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil		
Chicken Scarpariello	95	150
Chicken On The Bone / Fennel Sausage / Potatoes Capers / Cherry Peppers		
Chicken Cacciatore	95	165
Onion / Bell Peppers / Garlic / Green Olives / Crimini Mushrooms / White Wine San Marzano Crushed Tomato / Fresh Herbs / Yukon Gold Mashed Potatoes		