

Hot Appetizers

CRISPY CALAMARI18 Seasoned Flour / Hot Cherry Peppers / Marinara Sauce	CRISPY LOBSTER DUMPLING21 Maine Lobster / Flash Fried / Pickled Matchstick Carrots / Soy Ginger Garlic / Wasabi Sesame Oil Sauce
COCONUT CRUSTED SHRIMP21 Orange Horseradish Dipping Sauce	LOBSTER ROLL28 Maine Lobster / Tarragon Mayonnaise / Toasted Ciabatta
JUMBO CRAB CAKES23 Baked / Old Bay Remoulade / Red Pepper Jam	SWEET & SOUR CALAMARI19 Hot Chili Peppers / Garlic Shallots / Sherry Wine / Sweet & Sour Sauce Golden Raisins / Pine Nuts
ROASTED BRUSSEL SPROUTS15 Pork Pancetta / Maple Brown Sugar / Bourbon Glaze	P.E.I. MUSSELS17 San Marzano Plum Tomato or Lemon Garlic White Wine Sauce
CLAMS CASINO18 Herb Pork Pancetta / Bell Peppers / Onions / Sherry	NUESKE BACON SLAB16 Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze
CUZIN'S BAKED CLAMS18 Seasoned Italian Breadcrumbs	ITALIAN SAUSAGE17 Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta
STEAMED LITTLENECKS18 Clam Broth / Sliced Celery / Clarified Butter	FIRECRACKER SHRIMP17 Crispy / Sweet, Savory & Spicy Sticky Sauce Glaze / Toasted Sesame Seeds / Crispy Sushi Rice / Pickled Matchstick Carrots
CRISPY SHRIMP19 Seasoned Flour / Hot Cherry Peppers / Medium or Hot Sauce	FILET MIGNON KEBAB23 Middle Eastern Marinade / Cremini / Bell Pepper / Red Onion Harissa Tzatziki / Diced Beefsteak Tomato / Flatbread Naan
MEDITERRANEAN MEZZE BOARD ...21 Chick Pea Hummus / Tzatziki / Stuffed Grape Leaves / Grilled Haloumi Greek Imported Feta / Kalamata Olives / Cerignola Olives / Candied Walnuts / Red Grapes / Toasted Pita	SAUTÉED SCUNGILLI23 San Marzano Red Arrabiata Sauce
EGGPLANT STACK17 Beefsteak Tomato / Fried Eggplant / Fresh Mozzarella Balsamic Glaze / Basil Pesto Drizzle	
GRILLED SPANISH OCTOPUS28 Oven Roasted Lemon Potatoes / Tomato Caper Salad	

Sea Food & Raw Bar

SEAFOOD PARADISE115 6 Shrimp / 10 Clams / 10 Oysters / Colossal Crab Meat 1.5 lb Maine Lobster Cocktail	ALASKAN KING CRAB LEGS MP CHILLED
COLOSSAL SHRIMP COCKTAIL19 (4 PIECES)	LITTLENECK CLAMS (9/HALF DOZEN, 17/DOZEN) ON THE HALF SHELL
AHI TUNA TOWER24 Poke / Mango / Cucumber / Cilantro / Avocado / Ginger Sesame Oil / Rice Wine Vinaigrette / Siracha Aioli / House Made Sesame Wonton Chips	BLUE POINT OYSTERS (3.50 EACH) ON THE HALF SHELL
SEAFOOD SALAD27 Shrimp / Calamari / Octopus / Maine Lobster Meat Extra Virgin Lemon Garlic Vinaigrette / Celery / Olives	MAINE LOBSTER COCKTAIL MP

Salads

CUZIN'S HOUSE14 Organic Greens / Red Onions / Cucumbers / Tomato Imported Olives / Balsamic Vinaigrette	CAESAR16 Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano
GREEK16 Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette	CRISPY GOAT CHEESE18 Roasted Beets / Organic Greens Lemon Tarragon Vinaigrette / Pine Nuts
CUZIN'S WEDGE SALAD17 Grape Tomatoes / Pickled Red Onion / Applewood Bacon Bits Dried Cherries / Creamy Blue Cheese Dressing	ARUGULA16 Butternut Squash / Red Beets / Dried Cranberries / Toasted Pecans Feta / Maple Apple Cider Vinaigrette

CUZIN'S

SEAFOOD CLAM BAR

Whole Maine Lobster Bar

[MARKET PRICE]
JUMBO LUMP CRAB MEAT TOPPING +15 / 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

Prime Meat

NEW YORK STRIP (16 OZ)65 Caramelized Onions / Cremini Mushrooms / Roasted Fingerling Potatoes	NEW YORK STRIP (20 OZ)79 Seared / Charcoal Activated / Pork Pancetta Roasted Brussel Sprouts Roasted Fingerling Potatoes
FILET MIGNON (10 OZ)69 Rum Chili Demi Glaze / Creamed Spinach / Roasted Fingerling Potatoes	CENTER CUT DRY AGED PORTERHOUSE (24OZ)89 Cast Iron Seared / Mediterranean Sea Salt / Rainbow Carrots / Roasted Fingerling Potatoes / Herb Compound Butter
SURF & TURF95 Grilled Prime Filet Mignon 10oz / South African 6oz Lobster Tail Grilled Asparagus / Roasted Fingerling Potatoes	SNAKE RIVER FARMS WAGYU SKIRT STEAK (10 OZ)62 Sliced / Pan Seared / Chimichurri / Sautéed Broccoli Rabe Roasted Red Pepper, Kalamata Olive / Roasted Fingerling Potatoes
LONG BONE TOMAHAWK (40 OZ) FOR TWO165 Espresso Rubbed / Orecchiette Truffle Mac & Cheese / Creamed Spinach Crispy Beer Battered Onion Rings / Italian Long Hot Peppers / Nueske Bacon Slab	PORTERHOUSE (48 OZ) FOR TWO180 Dry Aged / Espresso Rubbed / Herb Butter / Orecchiette Truffle Mac & Cheese / Creamed Spinach / Crispy Beer Battered Onion Rings Italian Long Hot Peppers / Nueske Bacon Slab
CUZIN'S STEAKHOUSE BURGER29 Shaved Romaine / Beefsteak Tomato / Caramelized Mushroom & Onion Applewood Bacon / Melted American Cheese / Horseradish Dijon Mayo Toasted Ciabatta Roll / Fresh Cut Seasoned Fries / Beer Battered Onion Rings	

SIDES

RATATOUILLE VEGETABLES10	LOBSTER MAC & CHEESE.....19	PARMIGIANO POLENTA10
ROASTED FINGERLING POTATOES12	ASPARAGUS PARMESAN.....12	FRIED ZUCCHINI.....12
SAUTÉED SPINACH.....10	YUKON GOLD MASHED POTATOES.....10	SAUTÉED MUSHROOMS & ONIONS12
BEER BATTERED ONION RINGS10	FRESH CUT SEASONED FRIES10	SAUTÉED BROCCOLI RABE.....14
LONG HOT PEPPERS12	FRESH CUT TRUFFLE FRIES.....12	GRILLED VEGETABLES.....15

Sea

FAROE ISLAND SALMON36 Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish	JUMBO SHRIMP SCAMPI36 Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter Vegetable Jasmine Rice
CRISPY SEAFOOD COMBO39 Cod / Shrimp / Scallops / Clam Strips / Hand Cut Fries Housemade Cole Slaw / Sweet Pickled Relish Tartar Sauce	HALIBUT42 Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli
SEAFOOD PAELLA49 Chorizo Pork Sausage / Shrimp / Mussels / Clams / Lobster Tail Chicken on the Bone / Sweet Peas / Saffron Arborio Rice	YELLOWFIN TUNA42 Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice
BRANZINO (WHOLE OR FILET)39 Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach	STUFFED FLOUNDER39 Baked / Crabmeat Stuffing / Sautéed Spinach / Dill Lemon Butter Sauce / Yukon Gold Mash Potatoes
JUMBO CRAB CAKES44 Maryland Crab / Baked / Old Bay Remoulade / Hand Cut French Fries Housemade Coleslaw	SHRIMP PARMAGIANO39 Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil
SOUTH AFRICAN LOBSTER TAILS85 Broiled Twin 6oz Tails / Grilled Asparagus / Roasted Potatoes	NORTH ATLANTIC SWORDFISH42 Blackened / Sautéed Tuscan Kale / Butternut Squash Soft Polenta Avocado / Heirloom Tomato / Red Onion / Cilantro / White Balsamic Relish
ALASKAN KING CRAB LEGSMP Ratatouille Vegetables / Roasted Potato / Clarified Butter	CHILEAN SEA BASS49 Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds / Orzo Baby Bok Choy / Caramelized Shitake / Cilantro / Aged Sherry Vinegar Relish

FISH & CHIPS

Beer Battered Crispy New Bedford Cod / Old Bay Fries / Peas Housemade Coleslaw / Sweet Pickled Tarter Sauce

BROILED SEAFOOD COMBO42
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted Roasted Potatoes / Ratatouille Vegetables / Lemon Butter Sauce

LEMON SOLE MILANESE.....39
Panko Encrusted / Topped with a Cold Antipasto Salad, Arugula, Shaved Parmigiano-Reggiano, Artichoke Hearts, Olives, Red Onion, Shaved Fennel, Cherry Pepper, Balsamic Vinaigrette / Balsamic Reduction Drizzle

RED SNAPPER (WHOLE OR FILET).....49
Fried or Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach

Land

AUSTRALIAN BABY LAMB CHOPS ..49
Char Grilled / Spinach / Feta / Orzo / EVOO / Lemon / Dill Oregano Dressing

CHICKEN PARMIGIANO34
Pan Fried / Fresh Melted Mozzarella / Spaghetti / Garlic / Olive Oil

CHICKEN FRANCESE.....34
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash

MEDITERRANEAN CHICKEN28
Grilled Marinated Breast / Sundried Tomato Sautéed Spinach / Roasted Potatoes

BERKSHIRE PORK CHOP42
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach

SOUPS

LOBSTER BISQUE.....14
MANHATTAN CLAM CHOWDER12
NEW ENGLAND CLAM CHOWDER12

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.