

CUZIN'S

SEAFOOD  CLAM BAR

We cater to you

130 ROUTE 79 SOUTH
MARLBORO
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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 Crab Meat Cocktail	59.95 PER LB
With Cocktail Sauce	
Colossal King Crab Legs	MP
Chilled	
Traditional Seafood Salad	39.95 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

Hot Appetizers

	HALF TRAY	FULL TRAY
Italian Sausage	90	150
Grilled / Lemon / Oregano / Capers & Tomato Relish Toasted Brick Oven Ciabatta		
Nueske Bacon	95	175
Hand Cut / Charred / Maple Brown Sugar / Bourbon Glaze		
Jumbo Lump Crab Cakes (20/40 minis)	120	225
Baked / Old Bay Remoulade / Red Pepper Jam		
Clams Casino	65	125
Whole Clam / Bell Peppers / Onions / Herb Pork Pancetta / Sherry		
Cuzin's Baked Clams	65	125
Topped With House Made Bread Crumbs		
Coconut Crusted Shrimp (20/40 pieces)	100	195
Orange Horseradish Dipping Sauce		
Crispy Calamari	65	125
Sliced Hot Cherry Peppers / Marinara Sauce		
P.E.I. Mussels	75	135
San Marzano Plum Tomatoes / Fra Diavolo Sauce		
Sautéed Scungilli	125	200
San Marzano Red Arrabiata Sauce		
Grilled Spanish Octopus	125	200
Oven Roasted Lemon Potatoes / Tomato Caper Salad		
Fried Zucchini Sticks	55	95
Buttermilk Soaked / Panko & Parmigiano Reggiano Breaded		
Crispy Lobster Dumpling (20/40 pieces)	110	200
Maine Lobster / Flash Fried / Pickled Matchstick Carrots / Soy Ginger Garlic / Wasabi Sesame Oil Sauce		
Firecracker Shrimp (20/40 pieces)	110	200
Crispy / Sweet, Savory & Spicy Sticky Sauce Glaze / Toasted Sesame Seeds / Crispy Sushi Rice / Pickled Matchstick Carrots		

Salads

	HALF TRAY	FULL TRAY
Caesar	60	110
Romaine / Tuscan Kale / Ciabatta Croutons / Parmigiano-Reggiano		
Crispy Goat Cheese	75	145
Roasted Beets / Organic Greens / Lemon Tarragon Vinaigrette / Pine Nuts		
Cuzins House	50	95
Organic Greens / Red Onions / Cucumbers / Tomato / Imported Olives / Balsamic Vinaigrette		
Greek	60	110
Romaine / Red Onions / Bell Peppers / Tomatoes / Cucumbers Kalamata Olives / Feta Cheese / Oregano & Dill Vinaigrette		
Arugula	60	110
Vine Ripe Tomatoes / Shaved Fennel / Chick Peas Parmigiano-Reggiano / Lemon Vinaigrette		
Mozzarella and Tomato	75	125
Sliced Homemade Mozzarella / Seasoned Beefsteak Tomato / Fresh Basil Extra Virgin Olive Oil		

Pastas

	HALF TRAY	FULL TRAY
Spaghetti & Clams	75	150
Red or White Sauce / Garlic / Oil / Parsley / Touch of Toasted Bread Crumbs		
Seafood Fra Diavolo	110	200
Clams / Mussels / Shrimp / Calamari / Spicy Pomodoro / Spaghetti (4 oz Lobster Tail added for \$25 per tail)		
Pappardelle Short Rib	95	180
Slowly Braised Prime Ragu / Red Wine / Beef Broth / Fresh Aromatics Ricotta Salata / Pappardelle Pasta		
Lobster Ravioli	110	200
Homemade Semolina Dough / Lobster Meat / Herb Parmigiano Reggiano Cream Sauce (Option of Pomodoro Basil Sauce)		

Sides

	HALF TRAY	FULL TRAY
Fingerling Potatoes	65	120
Yukon Gold Mash	55	80
Truffle Yukon Gold Mash	65	95
Grilled Vegetables	55	90
Lobster Mac & Cheese	90	180
Sautéed Spinach	45	90
Hand Cut French Fries	45	80
Roasted Brussel Sprouts	59	89

CUZINS SEAFOOD CLAM BAR

Seafood

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

	HALF TRAY	FULL TRAY
Faroe Island Salmon (6/12 pieces).....	150	275
Pan Seared / Baby Bok Choy / Coconut Jasmine Rice / Grilled Corn, Red Grapes, Red Onions, Cilantro-Honey Lime Vinaigrette Relish		
Lemon Sole Milanese (6/12 pieces).....	175	300
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	100	195
Pan Seared / Wine / Garlic / Fresh Lemon Juice / Butter Vegetable / Jasmine Rice		
Halibut (6/12 pieces).....	200	360
Pan Roasted / Herb Crusted / Truffle Mushroom Risotto / Grilled Asparagus Oven Roasted Tri-Color Pepper Relish / Lemon Garlic Aioli		
Stuffed Flounder (6/12 pieces).....	100	195
Baked / Crabmeat Stuffing / Grilled Corn On The Cob Dill Lemon Butter Sauce / Lobster Yukon Mashed Potatoes		
Chilean Sea Bass (9/18 pieces).....	300	550
Pan Roasted / Honey Soy-Mustard Glaze / Toasted Sesame Seeds Orzo / Baby Bok Choy / Carmelized Shitake / Cilantro / Aged Sherry Vinegar Relish		
Yellowfin Tuna (6/12 pieces).....	225	400
Pepper Seared / Asian Stir Fry Vegetables / Jasmine Rice		
Broiled Seafood Combo	120	200
Flounder / Shrimp / Scallops / Baked Clams / Seasoned Panko Crusted Roasted Potatoes / Ratatouille Vegetables / Lemom Butter Sauce		
Crispy Seafood Combo	120	200
Shrimp / Scallops / Flounder / Clam Strips Hand Cut Fries / Creamy Cole Slaw		
Red Snapper Filet (4/8 pieces).....	175	275
Grilled / Olive Oil / Lemon / Roasted Potatoes / Sautéed Spinach		
Seafood Paella	110	200
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 *

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

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

South African Tails (4 oz OR 6 oz).....25 PER PIECE / 35 PER PIECE

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

Platters

SMALL
\$125

Colossal Shrimp Cocktail 30 PIECES

* SERVED WITH COCKTAIL SAUCE AND LEMONS *

LARGE
\$240

Colossal Shrimp Cocktail 60 PIECES

* SERVED WITH COCKTAIL SAUCE AND LEMONS *

EXTRAVAGANZA
\$350

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
Center Cut Cowboy (24 oz) 4/8.....	360	690
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED * Grilled / Espresso Rubbed / Sauteed Rainbow Carrots / Roasted Fingerling Potatoes / Cowboy Butter		
Filet Mignon (10 oz) (6/12 pieces).....	355	600
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED * Rum Chili Demi Glaze / Sautéed Spinach / Roasted Potatoes		
New York Strip (16 oz) (4/8 pieces).....	250	450
* CHOICE OF BLACK CHARCOAL RUBBED OR SEASONED * Caramelized Onions / Cremini Mushrooms / Roasted Potatoes		
Long Bone Tomahawk (56 oz).....	150 PER PIECE	
* CHOICE OF ESPRESSO RUBBED OR DRY RUBBED * Truffer Mac & Cheese / Creamed Spinach / Italian Long Hot Peppers/ Nueske Bacon Slab / Beer Battered Onion Rings		
Porterhouse (56 oz).....	175 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).....	150	275
Pan Seared / Fresh Apple Brandy Sage / Parmigiano Polenta Whole Grain Mustard Relish / Sautéed Spinach		
Mediterranean Chicken (6/12 pieces).....	120	200
Grilled Marinated Breast / Sun-Dried Tomato Sautéed Spinach / Roasted Potatoes		
Chicken Parmigiana (6/12 pieces).....	100	175
Pan Fried / Fresh Mozzarella / Spaghetti / Garlic & Oil		
Chicken Francese	100	175
Seasoned Egg Batter / Pan Roasted / Capers / Leeks / Dill Lemon Wine Butter Sauce / Grilled Asparagus / Yukon Gold Mash		
Australian Baby Lamb Chops	95	165
Char Grilled / Spinach / Feta / Orzo / EVOO / Lemon / Dill / Oregano Dressing		