

# APPETIZERS

## On Ice

Littlenecks	1.50
Cherrystones	1.50
Daily Oysters	<i>mkt.</i>
Half Maine Lobster	<i>mkt.</i>
Shrimp Cocktail(4)	16
Jumbo Lump Crab Cocktail	<i>mkt.</i>
<i>Dijon aioli &amp; cocktail sauce</i>	

**BLUEPOINT BLOODY MARY SHOOTER \$3**  
with Grey Goose Vodka \$10

## Appetizers

<b>Margarita Shrimp Cocktail</b>	<b>12</b>
<i>Avocado/tomato/cilantro/Tequila-lime vinaigrette</i>	
<b>Spicy Tuna Tartar</b>	<b>14</b>
<i>Cucumber/Nori/sesame/soy/wasabi/toasted rice</i>	
<b>RSR Crabcake</b>	<b>16</b>
<i>Corn Maque Choux/wild rocket &amp; red pepper puree</i>	
<b>Buffalo Style Calamari</b>	<b>12</b>
<i>"Wing sauce"/celery root slaw &amp; Blue cheese dipping sauce</i>	
<b>Coconut Battered Shrimp</b>	<b>10</b>
<i>Mango salsa &amp; Jamaican Jerk emulsion</i>	
<b>Belgian Mussels (choice)</b>	<b>12/16</b>
<i>roasted garlic-white wine or fra Diablo</i>	
<b>Maine Steamers or Littleneck Clams</b>	<b>16</b>
<i>natural broth/drawn butter/lemon</i>	

## Salads

<b>Organic Field Greens</b>	<b>8</b>
<i>with gorgonzola or goat cheese 9</i>	
<b>Chopped Hearts of Romaine</b>	<b>9</b>
<i>Caesar dressing/Parmigiana-Reggiano/focaccia croutons</i>	
<b>Wedge of Iceberg</b>	<b>9</b>
<i>Blue cheese/bacon lardoons/grape tomatoes/red wine vinaigrette</i>	
<b>Baby Spinach Salad</b>	<b>10</b>
<i>Smoked Blue cheese/Green apple/Pancetta &amp; white balsamic</i>	
<b>RSR Cobb Salad</b>	<b>12</b>
<i>avocado/bacon/tomato/onion/blue cheese/corn/creamy-herb dressing</i>	
{ with Grilled Chicken +8 or Grilled Shrimp(4) +14 }	

**New England  
Clam Chowder  
or  
Daily Soup**  
6/9

## Fried

Maryland Oysters	15
Ipswich Clam Bellies	<i>mkt</i>
Montauk Calamari	15
Gulf Rock Shrimp	16
Sampler (choose 3)	17
<i>tartar sauce, remoulade or lemon-pepper aioli</i>	

## Raw Bar Platters

### **Minor 18**

2 shrimp/1 littleneck/1 cherrystone/  
3 oysters

### **Major 36**

4 shrimp/2 littlenecks/  
2 cherrystones/6 oysters

### **Deluxe 68**

6 shrimp/4 littlenecks/4 cherrystones/  
8 oysters/chilled 1/2 lobster

## Grilled Flatbreads 14

### **Tuna Sashimi**

*sesame/scallions/wasabi/pickled ginger*

### **Smoked Salmon**

*dill crème fraiche/capers/red onion/  
chive*

### **Clams Casino**

*bacon/garlic/oregano/  
Parmigiana-Reggiano*

### **Wild Mushroom**

*baby arugula/pancetta/goat cheese/  
truffle oil*

# LUNCH

## Sandwiches & Such

<b>Lobster Roll</b> <i>celery/mayo/lemon/Romaine/buttered brioche</i>	mkt
<b>Lobster Grilled Cheese</b> <i>Maine lobster/white cheddar/wheat toast</i>	17
<b>Swordfish Club</b> <i>8-grain toast/bacon/mesclun/tomato/lemon aioli</i>	18
<b>Crabcake Sandwich</b> <i>brioche/lettuce/tomato/tartar sauce</i>	18
<b>Po-Boy Sandwich</b> <i>brioche/lettuce/tomato/remoulade</i>	17
<b>Baja Fish Tacos</b> <i>salsa fresca/avocado/corn tortillas &amp; smoked pepper puree</i>	17
<b>8oz. Black Angus Burger</b> <i>brioche/lettuce/tomato/fries</i>	14

*All sandwiches served our spiced chips or French fries & coleslaw*

## Entrees

<b>Olive Oil Roasted Organic Salmon</b>	18
<i>Lemon-Asparagus Brodetto &amp; Spring pea puree</i>	
<b>Grilled Domestic Swordfish</b>	19
<i>Celery root mash/shiitake-smoked corn hash &amp; chive puree</i>	
<b>Hoisin Lacquered Yellow-fin Tuna</b>	19
<i>Tatsoi-Mizuna stir-fry &amp; Thai peanut sauce</i>	
<b>Basque Style Baramundi</b>	20
<i>Roasted Pipérade/Niçoise olives/Prosciutto di Parma</i>	
<b>Grilled Chicken Paillard</b>	18
<i>“Brushcetta” tomatoes/baby Arugula &amp; grilled Focaccia</i>	
<b>Bistro Steak</b> <i>watercress/herb butter/pommes frites</i>	22
<b>NY Strip Steak</b> <i>watercress/herb butter/pommes frites</i>	32
<i>*sauce au poivre or melted blue cheese add \$2</i>	

## Beer Battered Entrees

<b>Fish &amp; Chips</b>	18
<b>Fried Oysters</b>	22
<b>Jumbo Shrimp (4)</b>	24
<b>Fried Clams</b>	mkt.
<i>Served with French fries, tartar sauce &amp; coleslaw</i>	

## Steamed Maine Lobsters

*~ Market price ~*

Crabcake stuffing	10
Lazy-man	5
<i>Served with drawn butter &amp; lemon</i>	

## Sides

<b>Spinach</b>	5	<b>Mash Potato</b>	4
<b>Asparagus</b>	6	<b>Celery Root Mash</b>	6
<b>Spaghetti squash</b>	6	<b>Curried onion rings</b>	5
<b>Succotash</b>	6	<b>Spiced Potato chips</b>	4
<b>Side Salad</b>	6	<b>French Fries</b>	4

All fish can be simply grilled, sautéed, steamed or baked with your choice of sides.

Executive Chef **Chris North** ~ Sous Chef **Evans Corrales**

