

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 & cocktail sauce</i>	

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

Appetizers

Spicy Tuna Tartar	14
<i>Cucumber/nori/sesame/soy/wasabi/toasted rice</i>	
RSR Lump Crabcake	16
<i>Apple-Fennel Slaw & Whole Grain Mustard Aioli</i>	
Buffalo Style Calamari	12
<i>“Wing sauce”/Celery root slaw & Blue cheese dipping sauce</i>	
Short Rib Slider	10
<i>Truffled Potato Frites & Slaw</i>	
Baked Littleneck Clams “Casino” Style	10
<i>Bacon/Parmigiana-Reggiano/Herb Butter & Breadcrumbs</i>	
Belgian Mussels (choice)	16
<i>Roasted garlic-white wine or fra Diablo</i>	
Maine Steamers or Littleneck Clams	16
<i>natural broth/drawn butter/lemon</i>	

Salads

Organic Field Greens	9
<i>with gorgonzola or goat cheese 10</i>	
Chopped Hearts of Romaine	10
<i>Caesar dressing/Parmigiana-Reggiano/focaccia croutons</i>	
Wedge of Iceberg	9
<i>Blue cheese/bacon lardons/grape tomatoes/red wine vinaigrette</i>	
Frisee Salad	10
<i>Pumpkin Seeds/Red Grapes/Feta & White Balsamic Vinaigrette</i>	
RSR Cobb Salad	14
<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	18
Ipswich Clam Bellies	<i>mkt</i>
Montauk Calamari	16
Gulf Rock Shrimp	18
Sampler (choose 3)	18
<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

15

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

Lobster Roll <i>Celery/mayo/lemon/romaine/buttered brioche</i>	mkt
Lobster Grilled Cheese <i>Maine lobster/white cheddar/wheat toast</i>	19
Swordfish Club <i>8-grain toast/bacon/mesclun/tomato/lemon aioli</i>	18
Crabcake Sandwich <i>Brioche/lettuce/tomato/tartar sauce</i>	18
Catfish "Rueben" <i>Corn Meal/Slaw/Jack Cheese/Ranch Dressing/Ciabatta</i>	17
Po-Boy Sandwich <i>Brioche/lettuce/tomato/remoulade</i>	17
8oz. Black Angus Burger <i>Brioche/lettuce/tomato/fries</i>	14

All sandwiches served with our Spiced Chips or French fries & Coleslaw

Entrees

Pecan Crusted Organic Salmon	18
<i>Butternut Squash-Mushroom Barley "Risotto"/Haricot Verts & White Balsamic Glaze</i>	
Pepadew Dusted Domestic Swordfish	20
<i>Sweet Potato-Crab Hash/Micro-Greens & Lemon Emulsion</i>	
Sesame Crusted Yellowfin Tuna	19
<i>Wasabi Sushi Rice/Edamame & Kung Pao Sauce</i>	
Pan Roasted Sea Scallops	20
<i>Root Vegetable Puree/Crispy Leeks & Pancetta-Brown Butter</i>	
Pumpkin Ravioli	14
<i>Anjou Pear Crème/Spiced Walnuts & Dried Cranberries</i>	
Bistro Steak <i>watercress/herb butter/pommes frites</i>	22
NY Strip Steak <i>watercress/herb butter/pommes frites</i>	32
<i>*sauce au poivre or melted blue cheese add \$2</i>	

Beer Battered Entrees

Fish & Chips	19
Fried Oysters	24
Jumbo Shrimp (4)	26
Fried Clams	mkt.
<i>Served with French fries, tartar sauce & coleslaw</i>	

Steamed Maine Lobsters

~Market price~

Crabcake stuffing	12
Lazy-man	5
<i>Served with drawn butter & lemon</i>	

Sides

Spinach	5	Mashed potato	4
Asparagus	6	Wasabi Sushi Rice	5
Haricot Verts	7	Barley "Risotto"	6
Edamame	7	Curried onion rings	5
Side Salad	6	Spiced potato chips	4
Cole Slaw	5	French fries	4

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

Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne illness.



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

www.rowaytonseafood.com