APPETIZERS

On Ice

Littlenecks	1.50
Cherrystones	1.50
Daily Oysters	*mkt.*
Half Maine Lobster	*mkt.*
Shrimp Cocktail(4)	16
Jumbo Lump Crab Cocktail	*mkt.*

Dijon aioli & cocktail sauce

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

Appetizers

Spicy Tuna Tartar **14**
Cucumber/nori/sesame/soy/wasabi/toasted rice

Buffalo Style Calamari **12**
"Wing sauce"/Celery root slaw & Blue cheese dipping sauce

RSR Lump Crabcake **14**
Frisee/Pickled Green Papaya & Green Goddess Aioli

Kung Pao Shrimp **12**
Julienne Vegetables/Ginger Vinaigrette & Wonton Crisps

Steamed Green Lip Mussels **12**
Saffron-Tomato Concasse

Belgian Mussels *(choice)* **16**
Roasted garlic-white wine **or** *fra Diablo*

Maine Steamers or Littleneck Clams **16**
natural broth/drawn butter/lemon

Salads

Organic Field Greens **9**
with gorgonzola or goat cheese 10

Chopped Hearts of Romaine **10**
Caesar dressing/Parmigiana-Reggiano/focaccia croutons

Wedge of Iceberg **9**
Blue cheese/bacon lardons/grape tomatoes/red wine vinaigrette

Baby Arugula Salad **10**
Asian Pear/Feta/Candied Walnuts & Curry Vinaigrette

***RSR* Cobb Salad** **14**
Avocado/bacon/tomato/onion/blue cheese/corn/creamy-herb dressing

{ **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	*mkt*
Montauk Calamari	16
Gulf Rock Shrimp	18
Sampler (choose 3)	18

tartar sauce, remoulade
or lemon-pepper aioli

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	*Celery/mayo/lemon/romaine/buttered brioche*	mkt
Lobster Grilled Cheese	*Maine lobster/white cheddar/wheat toast*	20
Swordfish Club	*8-grain toast/bacon/mesclun/tomato/lemon aioli*	18
Crabcake Sandwich	*Brioche/lettuce/tomato/tartar sauce*	18
Smoked Salmon Falafel	*Pita/lettuce/tomato/red onion/Tzatziki*	16
Po-Boy Sandwich	*Brioche/lettuce/tomato/remoulade*	17
8oz. Black Angus Burger	*Brioche/lettuce/tomato/fries*	14

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

Entrees

Grilled Domestic Swordfish **18**
Asparagus/Creamed Corn & Truffled Onions

"Key West" Yellow-Fin Tuna **18**
Jicama Salad/Plantain Frittes & Mango Vinaigrette

Sweet-Chili Glazed Salmon **17**
Thai Peanut Noodles/Steamed Bok Choy & Shiitakes

Blackened Gulf Shrimp **18**
Coconut-Jasmine Rice/Pineapple Salsa & Cilantro Emulsion

Black Truffle Ravioli **16**
Celery Root Bisque/Lemon Oil & Crispy Leeks

Bistro Steak *watercress/herb butter/pommes frites* **22**

NY Strip Steak *watercress/herb butter/pommes frites* **32**

**sauce au poivre or melted blue cheese add $2*

Beer Battered Entrees

Fish & Chips	19
Fried Oysters	24
Jumbo Shrimp (4)	26
Fried Clams	mkt.

Served with French fries, tartar sauce & coleslaw

Steamed Maine Lobsters

~Market price~

Crabcake stuffing	12
Lazy-man	5

Served with drawn butter & lemon

Sides

Spinach	**5**	**Mashed potato**	**4**
Asparagus	**6**	**Creamed Corn**	**5**
Brussels Sprouts	**6**	**Thai Noodles**	**6**
Bok Choy	**6**	**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**

THE RESTAURANT
at Rowayton Seafood

www.rowaytonseafood.com