# 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*

**Black Truffle Ravioli** **10**
*Celery Root Bisque/Lemon Oil & Crispy Leeks*

**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/baby tomatoes/red wine vinaigrette*

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

{ 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*

# DINNER

## Entrees

**Grilled Domestic Swordfish** 29
*Roasted Asparagus/Creamed Corn & Truffled Onions*

**"Key West" Yellow-Fin Tuna** 29
*Jicama Salad/Plantain Frittes & Mango Vinaigrette*

**Pan Roasted Alaskan Halibut** 34
*Brussels Sprouts/Potato Gnocchi & Lemon Butter*

**Sweet Chili Glazed Organic Salmon** 28
*Thai Peanut Noodle Salad/Steamed Bok Choy & Shiitakes*

**Blackened Mahi-Mahi** 28
*Coconut-Jasmine Rice/Pineapple Salsa & Cilantro Emulsion*

**Smoked Salmon & Farfalle** 24
*English Peas/Asparagus Tips/Baby Tomatoes & Light Dill Crème*

**Rowayton Seafood Stew** 27
*Oven Roasted Tomatoes/Fennel/Lobster Fumet*

**Roasted *Maple Leaf Farms* Duck** 32
*Apricot BBQ Glaze/Country Corn Bread & Sautéed Spinach*

**8oz. Black Angus Burger** *Brioche/lettuce/tomato/fries* 14

**10oz.Bistro Steak** *Watercress/herb butter/fries* 25

**12oz. N.Y. Strip Steak** *Watercress/herb butter/fries* 32

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

## ~ Beer Battered Entrees ~

| | | | |
|---|---|---|---|
| Fish & Chips | 20 | Jumbo Shrimp(4) | 26 |
| Fried Oysters | 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** | **5** |
| **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**