



SHUCK OF THE DAY*

1/2 LB - MP / FULL LB - MP

OYSTERS ON THE HALF SHELL *

Fresh shucked oyster served with cocktail sauce and lemon.

1/2 DOZ - MP / FULL DOZ - MP

DIRTY OYSTERS*

Fresh shucked oysters topped with sour cream, black lumpfish caviar and diced onion.

1/2 DOZ - MP / FULL DOZ - MP

OYSTER SHOOTERS*

Fresh shucked oyster, Vodka, & Zing Zang with a garnish. **11.99**

CLAMS ON THE HALF SHELL*

Fresh shucked top neck clams served with cocktail sauce and lemon.

1/2 DOZ - MP / FULL DOZ - MP

PEEL & EAT SHRIMP

One pound of large Maryland style shrimp boiled in an Old Bay broth, served chilled with cocktail sauce or hot served with drawn butter.

1/2 LB - **11.99** / 1 LB - **18.99**

SMOKED FISH DIP

Summerlin's SMAK Fish Dip served with carrots and celery sticks, jalapenos, diced red onions and fresh fried corn chips. **14.99**

TUNA NACHOS

Sesame seared ahi tuna served rare over fried wontons, seaweed salad and avocado, topped with ponzu sauce and a wasabi drizzle. **14.99**

AHI TUNA

Sesame seared ahi tuna served rare with seaweed salad, wasabi, sriracha chili sauce and pickled ginger. **18.99**

SEAFOOD PLATTER*

6 Blue point oysters, 6 northern top neck clams, 1/2# peel and eat shrimp served with cocktail sauce, lemon wedges, horseradish, and saltine crackers. **31.99**

SEAFOOD TOWER*

Dz. Blue point oysters, 12 northern top neck clams, 1# peel and eat shrimp and 8oz Ahi with all the fixing, and served with cocktail sauce, lemon wedge, horseradish, and saltine crackers. **78.99**

*The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

COLD OPTIONS
SERVED RAW



BISTRO STEAMERS

Baker's dozen middle neck clams, braised in a garlic white wine butter sauce with diced tomato, scallion, and fresh basil or Fra Diavolo Style, served with focaccia bread. **15.99**

BISTRO MUSSELS

Bowl full of black mussels braised in a garlic white wine butter sauce with diced tomato, scallion, and fresh basil or Fra Diavolo Style, served with focaccia bread. **12.99**

BISTRO COMBO

Middle neck clams, black mussels, peel and eat shrimp braised in a garlic white wine butter sauce with diced tomato, scallion, and fresh basil, or Fra Diavolo Style, served with focaccia bread. **19.99**

CLAMS CASINO

Top neck clam topped with a bacon red and green pepper butter; new England style breadcrumbs baked to perfection. **12.99**

OYSTERS ROCKEFELLER

Fresh shucked oysters topped with a Rockefeller spinach; parmesan cheese baked to perfection. **16.99**

ROCKESINO COMBO (3 EACH)

3 Blue point oyster Rockefeller
3 Top neck clam's casinos
lemon wedge. **14.99**

OYSTER STEW

Fresh select oysters, stewed in a butter shallot sherry cream, seasoned to perfection, served with oyster crackers. **9.99**

CLAM CHOWDER

New England style clam chowder, served with oyster crackers. **7.99**

CONCH CHOWDER

Bahamian style conch chowder served with oyster crackers and lime wedge. **7.99**

BISTRO CHOWDER

Shrimp, Krab and clams in a lobster stock with sweet potatoes and roasted corn. **7.99**

MIAMI VICE

Mix and match any of our chowders. **7.99**

HOT OPTIONS

SOUP