



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.

3 FOR \$9 *SERVED IN SHOT GLASSES

CLAMS ON THE HALF SHELL

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

1/2 DOZ - MP / FULL DOZ - MP

COLOSSAL SHRIMP COCKTAIL

Colossal shrimp cooked in old bay seasoning to perfection served with cocktail sauce and lemon. **12.99**

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 - 9.99 / 1 LB - 16.99

SMOKED FISH DIP

Summerlin's SMAK Fish Dip served with carrots and celery sticks, jalapenos, diced red onions and fresh fried corn chips. **12.99**

TUNA NACHOS

Sesame seared ahi tuna served over fried wontons, seaweed salad and avocado, topped with ponzu sauce and a wasabi drizzle. **12.99**

AHI TUNA

Sesame seared ahi tuna served rare with seaweed salad, wasabi, sriracha chili sauce and pickled ginger. **16.99**

SEAFOOD PLATTER

Chef's choice of fresh seafood, ask your server. **MP**

SEAFOOD TOWER

Chef's choice of fresh seafood, ask your server. **MP**

COLD OPTIONS



HOT OPTIONS

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. **15.99**

SOUP OPTIONS

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. **6.99**

CONCH CHOWDER

Bahamian style conch chowder served with oyster crackers and lime wedge. **6.99**

BISTRO CHOWDER

Shrimp, Krab and clams in a lobster stock with sweet potatoes and roasted corn. **6.99**

MIAMI VICE

Mix and match any of our chowders. **6.99**