



Oyster Bar & Restaurant

Friday Dinner Price-Fixed Menu

Family Style Appetizers

Little neck Clams
Oysters on the half shell
Mini Crabcakes
Mussels, herbed garlic, white wine broth
Fried Calamari
Smoked salmon, capers, red onions

Choice of One Soup or Salad

Hearts of Romaine, herbed croutons, crispy bacon, grape tomatoes, blue cheese
Arugula salad, asparagus, pistachios, roasted pear, gorgonzola
Mesclun greens, herbed croutons, marinated tomato
New England Clam Chowder
Chef's specialty Salad of the day

Selection of One Entrée

Baked Cod, parmesan encrusted, sautéed spinach, steamed potatoes, tomatoes, herbs
Chipotle rubbed Salmon, sautéed onions, peppers, spinach, mango salsa
Crab Cakes served with creamed corn, tomato salsa, basil pesto
Grilled New York Strip Steak, crispy potatoes, sautéed onions, bacon, red wine mushroom sauce
Chicken Milanese, parmesan encrusted, tomato onion arugula salad
Herb encrusted half Chicken, celery, crisp matchstick potatoes, sautéed mushrooms, honey mustard glaze
Seared Tuna, crispy wonton, wasabi mashed potatoes, baby bok choy, soy glaze
Steamed Manilla Clams. lightly spiced tomato broth, linguini, arugula, olive oil
Pan roasted Lobster, potatoes, artichokes and basil sauce
Rustichella ceppo pasta, shrimp, calamari, arugula, tomato shrimp broth
Seared Sea Scallops asparagus, herbed potato cake, Vin Cotto glaze
Cappellini, salmon, arugula, tomato, lemon garlic broth
Penne tossed with broccoli rabe and Italian sausage
Jumbo Shrimp, oregano breadcrumbs, crispy potatoes, onions, zucchini
Roasted Chilean Sea Bass, roasted cauliflower, starch, sweet caper sauce
Stuffed Pork Chops, spinach, prosciutto, mozzarella, sun-dried tomatoes, marsala wine mushroom sauce

Chef's Specialty Dessert & Fresh Fruit Platter

\$35

**If you have a food allergy,
Please speak to the owner,
Manager or your server**

This offer is not valid with any other discounts, coupons or restaurant.com gift certificates.
A 20% gratuity is added to parties of 6 or more.