

# CUZIN'S

## SEAFOOD - CLAM BAR

### PLATES TO START

**SAUSAGE** Grilled in Lemon Oregano, Capers, Tomato Relish, Toasted Brick Oven Bread 9  
**SOPPRESSATA & CHEESE PUFF PASTRY** Gruyere, Dijon, Sliced Soppressata 10  
**NAPOLÉON** Beefsteak Tomato, Fried Eggplant, Fresh Mozzarella, Balsamic Syrup, Basil Pesto 12  
**FILET MIGNON** Cubed, Sauteed Moroccan Style, Crispy Eggplant, Pan-Seared Dtzello 14  
**CLAMS CASINO** Whole Clam, Bell Peppers, Onions, Herb Pancetta 15  
**MAINE STEAMERS** Garlic, Sherry Broth, Clarified Butter M/P (Seasonal)  
**STEAMED LITTLENECKS** Clam Broth, Garlic, Clarified Butter 16  
**CRISPY CLAM STRIPS** Sweet Pickle Tartar Sauce 15  
**CUZIN'S BAKED CLAMS** Topped with House Made Bread Crumbs 12  
**LOBSTER ROLL** Maine Lobster, Tarragon Mayonnaise, Toasted Brioche 22  
**TUNA SASHIMI/AHI POKE** Sushi Grade, Pepper Seared & Diced Ahi Tuna, Organic Greens, Wasabi Vinaigrette, Pickled Ginger 22  
**GRILLED OCTOPUS** Caramelized Onion Salad, Basil, Lemon Vinaigrette 18  
**GRILLED SEA SCALLOPS** Avocado Puree, Jalapeno Pesto, Tortilla Chips 16  
**JUMBO CRAB CAKES** 3 Pan Seared, Cilantro Lime Aioli, Spicy Chipotle, Roasted Pepper Arugula Relish 17  
**CRISPY CALAMARI** Pomodoro/Basil Sauce 14  
**PRINCE EDWARD ISLAND MUSSELS** San Marzano Tomato, Roasted Garlic, Basil 14  
**COCONUT CRUSTED SHRIMP** 4 Prepared with Orange Horseradish Dipping Sauce 15

### SOUPS

**LOBSTER BISQUE** 10  
**MANHATTAN CLAM CHOWDER** 8  
**NEW ENGLAND CLAM CHOWDER** 8

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### SALADS

<b>CUZIN'S HOUSE SALAD</b> Organic Greens, Red Onions, Cucumbers, Tomato, Imported Olives, Balsamic Vinaigrette 8	<b>CAESAR SALAD</b> Romaine, Crisole, Croutons, Tuscan Kala, Parmigiano-Reggiano 9	<b>ARUGULA SALAD</b> Vine Ripe Tomatoes, Fennel, Chick Peas, Parmigiano-Reggiano 9
<b>GREEK SALAD</b> Romaine, Red Onions, Bell Peppers, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Oregano Dressing 9	<b>CRISPY GOAT CHEESE SALAD</b> Roasted Beets, Organic Greens, Lemon Terragon Vinaigrette, Pine Nuts 12	<b>PANZANELLA SALAD</b> Tomato, Cucumber, Roasted Pepper, Homemade Mozzarella, Basil, Soppressata, Olives, Ciabatta Bread 12

### SEAFOOD & RAW BAR

**SEAFOOD PARADISE**  
4 Shrimp, 6 Clams, 6 Oysters, King Crab Leg, Colossal Crabmeat, 1 1/2 Lb. Maine Lobster 90  
**SEAFOOD SALAD**  
Shrimp, Scungilli, Calamari, Octopus, Maine Lobster Meat 19  
**ALASKAN KING CRAB LEG**  
Market Price  
**SPUT MAINE LOBSTER COCKTAIL**  
25  
**COLOSSAL CRABMEAT COCKTAIL**  
21  
**COLOSSAL SHRIMP COCKTAIL**  
15  
**BLUE POINT OYSTER**  
on the Half Shell 2.75 each  
**LITTLENECK CLAMS**  
on the Half Shell | Half Dozen 8 | Dozen 15  
**WHOLE MAINE LOBSTER BAR**  
Market Price  
**STEAMED**  
Clarified Butter, Colossal, French Fries  
**GRILLED OR BROILED**  
Olive Oil, Parsley, Cole Slaw, French Fries  
**FRA DIAVOLO**  
Spicy San Marzano Tomato Sauce, Linguine  
**ANGRY**  
Pan Seared, Roasted Garlic, Fresh Garlic, Garlic Butter, Herbs, Truffle Oil, Linguine  
**OREGANATA**  
Seasoned Pariko, Roasted Potato, Sautéed Greens  
Add Jumbo Lump Crab Meat Topping 10

### CUZIN'S CLAM BAR FAVORITES

Served With A Biscotti Medium Or Hot Sauce  
**STEAMED SCUNGILLI** 20  
**FLOUR FRIED SHRIMP** 14  
**CRISPY CALAMARI** 14

### MAIN DISHES

#### Pasta

**LINGUINE & CLAMS** Garlic, Oil, Parsley, Choice of White or Red Sauce 23  
**SEAFOOD FRA DIAVOLO** Clams, Mussels, Shrimp, Calamari Lobster Tail Spicy Pomodoro, Linguine 35  
**PAPPARDELLE CARCIOFI** Roasted Artichoke, Spicy Italian Sausage, Garlic, Oil 23  
**SHRIMP PUTTANESCA** Fresh Tomato, Capers, Olives, Garlic 27  
**PENNE PRIMAVERA** Grilled Eggplant, Zucchini, Squash, Crimini Mushroom, Artichoke, Olive Oil 19  
**FETTUCCHINE ALFREDO** Roasted Garlic, Reggiano Cheese Crema 19

#### Sea

**JUMBO SHRIMP** Lemon, Garlic, Mediterranean Quinoa, Fresh Vegetables, Shallots, Olives 27  
**CRISPY SEAFOOD COMBO** Shrimp, Scallops, Flounder, Clam Strips, Hand Cut Fries, Creamy Cole Slaw 28  
**LEMON SOLE** Pariko Topped, Yellow Tomato, Vinaigrette, Ratatouille Vegetables, Roasted Potato 27  
**SCOTTISH SALMON** Pan Seared, Fennel Yogurt Puree, Fried Capers, Fresh Tomato, Fennel Relish 28  
**BROILED SEAFOOD COMBO** Flounder, Shrimp, Scallops, Baked Clams 34  
**HALIBUT** Sautéed Spinach, Parmigiano Polenta, Crispy Shallots 35  
**WHOLE BRANZINO** Grilled, Olive Oil, Lemon, Roasted Potato, Sautéed Greens 35  
**GRILLED WHOLE RED SNAPPER** Grilled, Olive Oil, Lemon, Roasted Potato, Sautéed Greens 35  
**YELLOWFIN TUNA** Pepper Seared, Asian Stir Fry Vegetables, Jasmine Rice 35  
**WORDFISH** Grilled, Poached Red Potatoes, Grilled Eggplant & Pobiano Relish 33  
**RED SNAPPER** Pan Seared, Potato, Cipollini, Artichokes, Green Olives Ragout 33  
**SEA SCALLOPS** Pan Seared, Mediterranean Quinoa, Fresh Vegetables, Shallots, Garlic, Olives 34  
**ALASKAN KING CRAB LEGS** Roasted Potato, Ratatouille Vegetables, with Clarified Butter M/P

#### Land

**TUSCAN LEMON CHICKEN** Grilled On The Bone, Roasted Potato, Ratatouille Vegetables 22  
**SCARPARELLO** Chicken On The Bone, Fennel Sausage, Potato, Capers, Cherry Peppers 24  
**CHICKEN PARMIGIANA** Pan Fried, Fresh Mozzarella, Linguine, Garlic & Oil 21  
**ORGANIC STUFFED CHICKEN BREAST** Wild Mushroom, Herbed Goat Cheese, Basil Pesto, Brandy Citrus Cream Sauce 25  
**MEDITERRANEAN CHICKEN** Grilled Marinated Breast, Sundried Tomato, Sautéed Spinach, Roasted Potato 23  
**PRIME NEW YORK STRIP** Onion Jam, Roasted Potato, Applewood Bacon 36  
**PRIME FILET MIGNON** Rum Chili Demi Glaze, Sautéed Greens, Roasted Potato, Applewood Bacon 37  
**BERKSHIRE PORK CHOP** Grilled, Baby Spinach, Polenta 33

### SIDES 6

Hand Cut Seasoned Fries | Truffle Fries | Yellow Polenta | Sautéed Greens  
Buttermilk Fried Zucchini | Grilled Vegetables | Ratatouille Vegetables  
Roasted Rosemary Potatoes | Baby Spinach | Buttermilk Fried Onions  
**Lobster Mac & Cheese (15) | Asparagus (8) | Herbed Quinoa (8)**

CUZIN'S CLAM BAR IS A 100% VEGAN MEAT, FISH, SEAFOOD, OYSTERS, OR EGGS. WE ARE NOT RESPONSIBLE FOR ANY FOOD ALLERGIES. BE AWARE.