

CUZIN'S LUNCH MENU	
SEAFOOD - CLAM BAR	
COLD APPETIZER'S & RAW BAR	
SHRIMP COCKTAIL With Cocktail Sauce 15	
SEAFOOD SALAD Shrimp, Scungilli, Calamari, Octopus, Maine Lobster Meat 15	
TUNA SASHIMI/AHI POKE Pepper Seared, Raw Tuna Salad, Sesame Oil, Soj, Hotish Wasabi, Vinaigrette, Pickled Ginger 17	
ALASKAN KING CRAB LEG M/P SPLIT MAINE LOBSTER COCKTAIL M/P COLOSSAL CRABMEAT COCKTAIL 18 BLUE POINT OYSTER ON HALF SHELL 2.25 each LITTLENECK CLAMS ON HALF SHELL 8 - Half Dozen 15 - dozen	
SOUPS	
LOBSTER BISQUE 10 bowl MANHATTAN CLAM CHOWDER 7 bowl NEW ENGLAND CLAM CHOWDER 7 bowl	
GREENS	
<i>(add to any salad Grilled Chicken +6, Grilled Shrimp +8, Grilled Salmon +10)</i> CUZIN'S HOUSE SALAD Organic Greens, Red Onions, Cucumbers, Tomato, Imported Olives, Balsamic Vinaigrette 7	
CAESAR SALAD Romaine, Ciabatta Croutons, Shaved Parmigiano-Reggiano 8	
GREEK SALAD Romaine, Red Onion, Bell Peppers, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Oregano Dill Dressing 8	
ARUGULA SALAD Vine-Ripe Tomatoes, Fennel, Chick Peas, Parmigiano-Reggiano 8	
CRISPY GOAT CHEESE Roasted Beets, Organic Greens, Lemon-Tarragon Vinaigrette, Pine Nuts 9	
PANZANELLA SALAD Tomato, Cucumber, Roasted Pepper, Homemade Mozzarella, Basil, Soppressata Olives, Ciabatta Bread 9	
SANDWICHES	
<i>served with Fresh Cut Seasoned Fries & Colelaw</i> RED SNAPPER Pan Seared, Open Faced, Lemon, Parsley Yogurt, Tomato, Arugula, Grilled Ciabatta 18	
LOBSTER CLUB Saffron Mayo, Crispy Prosciutto, Grilled Ciabatta 23	
BLACKENED SOLE Cilantro-Lime Mayo, Mango Salsa, Toasted Brioche 15	
YELLOWFIN TUNA MELT Herb Crusted, Sweet Pickle Tartar, White Cheddar, Grilled Ciabatta 16	
CRISPY OYSTER PO' BOY Jalapeno Relish, Creamy Slaw, Arugula, Toasted Brioche 14	
GRILLED VEGGIES Eggplant, Zucchini, Squash, Roasted Pepper, Fresh Mozzarella, Basil, Garlic Mayo, Grilled Ciabatta 11	
GRILLED CHICKEN BREAST Sundried Tomatoes, Herbed Goat Cheese Spread, Aged Balsamic, Toasted Brioche 13	
CRISPY SHRIMP Sweet Pickled Tartar, Toasted Brioche 12	
CRISPY FLOUNDER Sweet Pickled Tartar, Toasted Brioche 12	
CUZIN'S PRIME BURGER Prime Certified Black Angus American Cheese, Tomato, Red Onion, Romaine, Applewood Smoke Bacon, Homemade Dijon Mayo, Toasted Brioche 15	
HOT APPETIZER'S	
SOPPRESSATA & CHEESE PUFF PASTRY Gruyere, Onion, Slow Soppressata 9	
CRISPY CALAMARI Romodoro Basil Sauce 12	
CLAMS CASINO Whole Clam, Bell Peppers, Onions, Herb Pancetta 12	
CUZIN'S BAKED CLAMS Topped with house made bread crumbs 12	
MAINE STEAMERS Garlic, Sherry Broth, Clarified Butter M/P (seasonal)	
STEAMED LITTLE NECKS Clam Broth, Garlic, Clarified Butter 15	
PRINCE EDWARD ISLAND MUSSELS San Marzano Tomato, Roasted Garlic, Sherry, Pesto-Drizzle 13	
COCONUT CRUSTED SHRIMP Orange Homemade Topping Sauce 14	
CRISPY CLAM STRIPS Sweet Pickled Tartar Sauce 14	
JUMBO LUMP CRAB CAKE Pan seared, Cilantro Lime Aioli, Spicy Chipotle, Roasted Pepper, Arugula, Feta 15	
GRILLED OCTOPUS Caramelized Onion Salad, Basil, Lemon Vinaigrette 16	
GRILLED SEA SCALLOP Avocado Puree, Jalapeno Pesto, Tortilla Chips 14	
LOBSTER ROLL Maine Lobster, Tarragon Mayonnaise, Toasted Potato Roll 21	
NAPOLEON Beefsteak Tomato, Fried Eggplant, Fresh Mozzarella, Balsamic Syrup, Basil Pesto Drizzle 10	
CHICKEN	
TUSCAN LEMON CHICKEN Grilled On The Bone, Roasted Potatoes, Roastable Vegetables 16	
PARMIGIANNA Pan Fried, Fresh Mozzarella, Linguine, Garlic & Oil 16	
MEDITERRANEAN CHICKEN Grilled Marinated Chicken breast, sundried Tomato, Sauteed Spinach, Roasted Potato 17	
PASTA	
LINGUINE & CLAMS Garlic, Oil, Parsley, Choice of White or Red Sauce 16	
PARPADELLE CARCIOFI Roasted Artichoke, Spicy Italian Sausage, Garlic, Oil 16	
LINGUINE PUTANESCA Fresh Tomato, Capers, Olives, Garlic 15	
PENE PRIMAVERA Grilled Eggplant, Zucchini, Squash, Crimini Mushroom, Artichoke, Olive Oil 15	
FETTUCINE ALLA PANNA Roasted Garlic, Reggiano Cheese Crema 15	
LOBSTER MAC AND CHEESE 14	
SIDES	
HAND CUT SEASONED FRIES 5 TRUFFLE FRIES 6 ROASTED ROSEMARY POTATOES 5 YELLOW POLENTA 5 HERBED QUINOA 6 BABY SPINACH 5 RATATOUILLE VEGETABLES 5 BUTTERMILK FRIED ONIONS OR ZUCCHINI 6	