

NEPTUNE®

° O Y S T E R °

Appetizers

CLAM CHOWDER classic New England	11. ⁰⁰
HARPOON I.C. OYSTER STOUT SOUP cheddar	13. ⁰⁰
FRIED IPSWICH CLAMS tartar, lemon	MKT
GALICIAN WHITE ANCHOVIES shaved apple, manchego, sherry vinegar	11. ⁰⁰
P.E.I. MUSSELS red curry broth, toasted cashews, cilantro, garlic, lime	14. ⁰⁰
STEAMED WELLFLEET LITTLENECKS Vermentino wine, garlic, parsley	12. ⁰⁰
SEARED HUDSON VALLEY FOIE GRAS fleur de sel, marcona almond yogurt, spiced blackberry puree*	18. ⁰⁰
NEPTUNES ON PIGGYBACK crispy oysters, Berkshire pig, golden raisin confiture, pistachio aioli	15. ⁰⁰

Crudo

YELLOWTAIL HAMACHI TARTARE mint kimchi, cucumber, lime, sea salt*	13. ⁰⁰
FLASH CURED ARCTIC CHAR romesco spices, crème fraîche, piquillo pepper relish, almonds*	11. ⁰⁰
CRUDO SPECIAL*	MKT

THE RAW BAR

TRITON PLATEAU	48. ⁰⁰
NEPTUNE PLATEAU	85. ⁰⁰
Oysters	
◦ EAST COAST	MKT
◦ WEST COAST	MKT
Shellfish	
◦ LITTLENECKS	MKT
◦ CHERRYSTONES	MKT
◦ RAZOR CLAMS	MKT
◦ CRAB CLAWS	MKT
Cocktail	
◦ SHRIMP	MKT
◦ BLUE CRAB	MKT
◦ LOBSTER	MKT



MONDAY

LOBSTER SPAGHETTINI



TUESDAY

PORTUGUESE SEAFOOD STEW



WEDNESDAY

SEA URCHIN & CAVIAR



THURSDAY

SARDINES



FRIDAY

COD



SATURDAY

TUNA



SUNDAY

FISH TACOS

Salad

NEPTUNE BLUE CRAB bibb lettuce, avocado, ginger-herb dressing	17. ⁰⁰
TUNA RIBBONS potato aioli, olives, capers, boiled egg, green beans*	18. ⁰⁰
BABY OCTOPUS SANTORINI hearts of romaine, feta-oregano dressing, black olive, blood orange, mint	15. ⁰⁰

Entrees

ROASTED WILD STRIPED BASS king oyster mushrooms, mascarpone polenta, roasted asparagus, pearl onions	29. ⁰⁰
NORTH END CIOPPINO spicy stew of mixed grilled fish and shellfish, saffron rice	24. ⁰⁰
GRILLED 'WHOLE' BRONZINI alla CINQUE TERRE basil pesto, fingerlings, tomato-olive broth, fennel salad	28. ⁰⁰
SAUTEED ORGANIC SCOTTISH SALMON braised red cabbage, smoked sea salt, honeycrisp apple salad, caraway cream	27. ⁰⁰
SEARED GEORGES BANK SCALLOPS silky squash, crispy duck confit, Maytag blue, pomegranate, hazelnuts*	30. ⁰⁰
MAINE LOBSTER STROGANOFF wild mushroom ragu, egg noodles, lobster crème fraîche gravy	MKT
MEYER ALL NATURAL HANGER STEAK bistro frites, Maytag butter*	28. ⁰⁰

Sandwiches *(all sandwiches served with fries)*

NEPTUNEBURGER cheddar cheeseburger, fried oysters, garlic mayo, relish*	14. ⁰⁰
VITELLO TONNATO tuna tartare, roasted veal, cucumber salad, spicy mustard*	19. ⁰⁰
MAINE LOBSTER ROLL toasted roll, available hot with butter or cold with mayo <i>(available without roll)</i>	25. ⁰⁰

Chef Michael Serpa Sous Chef Daniel Karg

*Cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Not all ingredients are listed. Please advise server of all allergies.
Neptune Oyster® practices sustainable aquaculture whenever possible.