

# NEPTUNE<sup>®</sup>

## ◦ O Y S T E R ◦

### Appetizers

CLAM CHOWDER classic New England	11. <sup>00</sup>
BUTTERMILK JOHNNYCAKE honey butter, smoked trout tartare, Little Pearl caviar	16. <sup>00</sup>
FRIED IPSWICH CLAMS tartar, lemon	MKT
CRISPY TUNA MEATBALLS yellowfin tartare, sauce verte, white anchovy, chili vinaigrette	17. <sup>00</sup>
P.E.I. MUSSELS red curry broth, toasted cashews, cilantro, garlic, lime	14. <sup>00</sup>
STEAMED WELLFLEET LITTLENECKS Vermentino wine, garlic, parsley	12. <sup>00</sup>
HEIRLOOM TOMATO CROSTINI shaved bottarga, fleur de sel, olive oil*	13. <sup>00</sup>
NEPTUNES ON PIGGYBACK crispy oysters, Berkshire pig, golden raisin confiture, pistachio aioli	15. <sup>00</sup>

### Crudo

YELLOWTAIL HAMACHI SASHIMI chopped kimchi, cucumber, lime, sea salt*	14. <sup>00</sup>
DAYBOAT SCALLOP TARTARE orange, mint, Pineland farm feta, tandori spice*	13. <sup>00</sup>
CRUDO SPECIAL*	MKT

### THE RAW BAR

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



### MONDAY

LOBSTER SPAGHETTINI



### TUESDAY

FISH & CHIPS



### WEDNESDAY

CALAMARI



### THURSDAY

SARDINES



### FRIDAY

BLUEFISH



### SATURDAY

TUNA



### SUNDAY

FISH TACOS

### Salad

NEPTUNE BLUE CRAB bibb lettuce, avocado, ginger-herb dressing	19. <sup>00</sup>
TUNA RIBBONS potato aioli, olives, capers, boiled egg, green beans*	18. <sup>00</sup>
MAINE LOBSTER CAPRESE buffalo mozzarella, marinated tomatoes salsa verde, Verrill Farm petite greens, toasted garlic breadcrumbs	MKT

### Entrees

ROASTED LOCAL STRIPED BASS tomato-melon panzanella, blue crab, buttermilk chili dressing	32. <sup>00</sup>
NORTH END CIOPPINO spicy stew of mixed grilled fish and shellfish, saffron rice (available with Maine lobster)	24. <sup>00</sup>
GRILLED 'WHOLE' BRONZINI alla CINQUE TERRE basil pesto, fingerlings, tomato-olive broth, fennel salad	28. <sup>00</sup>
SAUTEED ARCTIC CHAR warm baby beets, haricot vert salad, Laura Chenel goat cheese, dill creme fraiche*	26. <sup>00</sup>
SEARED GEORGES BANK SCALLOPS roasted porchetta, rainbow Swiss chard, sweet turnips, country mustard sauce, bing cherries*	30. <sup>00</sup>
GRILLED MAINE LOBSTER sweet corn potato salad, chorizo	MKT
MEYER ALL NATURAL SKIRT STEAK bistro frites, summer salad*	33. <sup>00</sup>

### Sandwiches *(all sandwiches served with fries)*

NEPTUNEBURGER cheddar cheeseburger, fried oysters, garlic mayo, relish*	15. <sup>00</sup>
VITELLO TONNATO tuna tartare, roasted veal, cucumber salad, spicy mustard*	19. <sup>00</sup>
MAINE LOBSTER ROLL toasted roll, available hot with butter or cold with mayo <i>(available without roll)</i>	25. <sup>00</sup>

*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.