

# NEPTUNE®

## ° O Y S T E R °

### Appetizers

CLAM CHOWDER classic New England	11. <sup>00</sup>
LOBSTER BISQUE Hudson Valley foie gras toast	18. <sup>00</sup>
FRIED IPSWICH CLAMS tartar, lemon	MKT
GRILLED PETITE OCTOPUS 'FRA DIAVLO' stoneground polenta, calabrese chili brodetto, basil	13. <sup>00</sup>
P.E.I. MUSSELS slow roasted fennel, rosemary, cracked mustard-apple crema	14. <sup>00</sup>
STEAMED WELFLEET LITTLENECKS Vermentino wine, garlic, parsley	12. <sup>00</sup>
NEPTUNES ON PIGGYBACK crispy oysters, Berkshire pig, golden raisin confiture, pistachio aioli	15. <sup>00</sup>
SANTA BARBARA SEA URCHIN lobster broth, papardelle noodles, American sturgeon caviar	16. <sup>00</sup>

### Crudo

YELLOWTAIL HAMACHI SASHIMI cracked coriander, Thai chili, fresh lime, olive oil*	12. <sup>00</sup>
SEA SCALLOP TARTARE orange, mint, Greek feta*	13. <sup>00</sup>
BLACK GROUPER CEVICHE avocado, pico de gallo, grilled corn*	11. <sup>00</sup>

### 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



### MONDAY

LOBSTER SPAGHETTINI



### TUESDAY

ESCARGOT



### WEDNESDAY

BLUE CRAB



### THURSDAY

SARDINES



### FRIDAY

MONKFISH



### SATURDAY

TUNA



### SUNDAY

FISH TACOS

### Salad

NEPTUNE CRAB LOUIS bibb lettuce, almond vinaigrette	17. <sup>00</sup>
TUNA RIBBONS potato aioli, olives, capers, boiled egg, green beans*	18. <sup>00</sup>
WHITE ANCHOVY CAESAR romaine hearts, lemon, shaved bottarga, Pecorino Romano	15. <sup>00</sup>

### Entrees

PAN SEARED RED SNAPPER cauliflower romesco, sauteed mussels, swiss chard, spiced almonds	30. <sup>00</sup>
NORTH END CIOPPINO spicy stew of mixed grilled fish and shellfish, saffron rice	24. <sup>00</sup>
GRILLED 'WHOLE' BRONZINI alla CINQUE TERRE basil pesto, fingerlings, tomato-olive broth, fennel salad	28. <sup>00</sup>
ROASTED SCOTTISH SALMON caramelized pearl onions, baby Brussels sprouts, Verrill Farm's celery root puree*	27. <sup>00</sup>
DAYBOAT DIVER SCALLOPS pear butter, Maytag blue, applewood bacon, warm frisee salad, toasted hazelnuts*	29. <sup>00</sup>
MAINE LOBSTER PAN ROAST "JOHN COYNE" herb butter, grilled chorizo, local corn, lemon	MKT
18 <sup>OZ</sup> RIBEYE BISTECCA patate fritte, roasted garlic rub, sea salt, olive oil*	35. <sup>00</sup>

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

NEPTUNEBURGER cheddar cheeseburger, fried oysters, garlic mayo, relish*	14. <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 <i>or</i> 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.