

NEPTUNE®

° O Y S T E R °

Appetizers

CLAM CHOWDER classic New England	11
GRILLED CUTTLEFISH chorizo whipped goat cheese, buttered hazelnuts, shaved pear salad	15
FRIED IPSWICH CLAMS tartar, lemon	MKT
BUTTERMILK JOHNNYCAKE honey butter, smoked trout tartare, Little Pearl caviar	16
P.E.I. MUSSELS red curry broth, toasted cashews, cilantro, garlic, lime	14
YELLOWFIN TUNA avocado spread, Iggy's baguette, citrus aioli, ginger*	17
STEAMED WELLFLEET LITTLENECKS vermentino wine, garlic, parsley	12
NEPTUNES ON PIGGYBACK crispy oysters, Berkshire pig, golden raisin confiture, pistachio aioli	13

Crudo

DAYBOAT SCALLOP local apple marmalade, extra virgin olive oil, fresh mint, sea salt*	13
HAMACHI CEVICHE jalepeno-lime vinaigrette, shaved red onion, cilantro*	15
CRUDO SPECIAL*	MKT

THE RAW BAR

TRITON PLATEAU	58.00
NEPTUNE PLATEAU	97.00

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
◦ OCTOPUS	MKT



MONDAY

LOBSTER SPAGHETTINI



TUESDAY

TROUT



WEDNESDAY

FOIE GRAS



THURSDAY

SARDINES



FRIDAY

LOCAL FISH



SATURDAY

TUNA



SUNDAY

FISH TACOS

Salad

LITTLE GEM gold & ruby beets, Jamon Serrano, buttermilk dressing, roasted red onion, toasted pumpernickel	15
TUNA RIBBONS potato aioli, olives, capers, boiled egg, green beans*	18
NEPTUNE CAESAR boquerones, Lolla Rossa, pecorino, lemon*	16

Entrees

MID ATLANTIC STRIPED BASS roasted mushroom ragu, native squash puree, sauteed spinach, toasted walnut pistou	34
NORTH END CIOPPINO spicy stew of mixed grilled fish and shellfish, saffron rice (available with Maine lobster)	24
GRILLED 'WHOLE' BRONZINI alla CINQUE TERRE basil pesto, fingerlings, tomato-olive broth, fennel salad	28
SEARED GEORGES BANK SCALLOPS d'anjou pear butter, Long Island duck confit, Brussels sprouts, Maytag blue*	33
BUTTER POACHED MAINE LOBSTER citrus beurre monté, pommes Robuchon, sauteed rainbow Swiss chard, chives	MKT
MEYER ALL NATURAL RIBEYE pommes frites, bistro salad, Maytag blue, fleur de sel*	35

Sandwiches *(all sandwiches served with fries)*

NEPTUNE BURGER cheddar cheeseburger, fried oysters, garlic mayo, relish*	16
VITELLO TONNATO tuna tartare, roasted veal, cucumber salad, spicy mustard*	19
MAINE LOBSTER ROLL toasted roll, available hot with butter or cold with mayo <i>(available without roll)</i>	25

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.

**Before placing your order, please inform your server if a person in your party has a food allergy.

***Neptune Oyster® practices sustainable aquaculture whenever possible.