

APPETIZERS

Fresh Mozzarella and Tomato Napoleon drizzled with basil infused olive oil	11.50
Baked Clams Oreganata	10.50
Mussels served in red or white sauce.....	10.50
Steamers hand dug local soft shell clams served with drawn butter and broth (sometimes sandy).....	13.50
Maryland Crab Cake served with toasted corn salsa and roasted red pepper remoulade.....	10.50
Jumbo Shrimp Cocktail	14.00
Crispy Calamari served with marinara sauce and an asian dipping sauce.....	10.50
Aquatini shrimp, seafood salad, mussels, scallops, and sashimi.(serves 2 to 3).....	32.00

RAW BAR

Clams on the Half Shell ½ doz	7.00
Oysters on the Half Shell	market price
Shellfish Cocktail ,(serves 2 to 3).....	42.00
oysters, clams, lobster, shrimp, scallops	

DAILY SOUPS

New England Chowder made with the north shore's finest hand dug clams.....	7.50
Soup of the Day	P/A

SALADS

Mixed Green Salad mesclun, cucumbers, and tomatoes with choice of dressing.....	7.25
Cold Marinated Seafood Salad italian style salad served with calamari, scungilli, shrimp, mussels and scallops in a lemon olive oil marinade.....	13.50
Classic Caesar Salad topped with white anchovy, roasted peppers, shaved parmesan & focaccia croutons.....	8.50

LIVE MAINE LOBSTERS

Steamed Lobster served with corn on the cob	
1 ½ lb. Lobster	36.00
2 lb. Lobster	48.00
Lobster Bake 1½ lbs. lobster, mussels, littleneck clams, steamers, corn on the cob and baked potato	39.00

SANDWICHES

Classic New England Lobster Roll lobster, mayo, celery, and scallions, overflowing on a homemade roll, served with fries.....	18.00
Fried Fish Sandwich fillet of sole lightly breaded with tartar sauce, served on a fresh brioche roll with fries	12.00
Crab Cake Sandwich oven baked lump crabmeat served with a roasted red pepper remoulade on a brioche roll and fries	13.50
Chicken Club blackened chicken, tasso ham, bacon, lettuce and tomato with creole mustard sauce, all on a ciabatta roll and served with fries.....	14.00
Shrimp Po' Boy cornmeal crusted and fried till golden served with fries.....	14.50
½ Lb. Sirloin Burger served on a fresh brioche roll with fries.....	11.50
Shell Steak Sandwich sliced sirloin with gorgonzola, crispy onion, and homemade vidalia onion steak sauce...	16.00
"Ham and Cheese" serrano ham, fontina cheese and whole grain mustard sauce.....	14.00
Grilled Caprese fresh mozzarella, tomato, and honey basil mayo.....	12.00
Biscuit Fried Chicken Sandwich with crumbled blue cheese and mesquite smoked bacon.....	12.00

ENTREES

Chicken and Brie Salad grilled chicken, brie cheese, mixed greens, celery, candied pecans, bacon, blue cheese dressing.....	15.00
Ocean Nicoise tomatoes, celery, red onion, white anchovies, nicoise olives, capers, shrimp, calamari, scallops, conch, and lemon extra virgin olive oil dressing.....	15.00
New Orleans Cobb young louisiana greens tossed in creole mustard vinaigrette topped with blackened chicken, mesquite smoked bacon, cherry tomato, avocado & triple crème goat cheese.....	14.50
Simply Fresh Fish your choice of salmon, tuna, haddock filet, or fish of the day served with cole slaw and fries	market price
Authentic Fish & Chips beer battered scrod fillet served with fresh chips, finished with sea salt.....	15.00
Cioppino mussels, clams, shrimp and fresh fish in a light tomato and shellfish broth.....	17.50

SIDE ORDERS

Sweet Potato Fries	4.50
Asparagus	4.50
Corn on the Cob	4.50
French Fries	4.50
Baked Potato	4.50
Sugar Snap Peas	4.50

10/18/08

Visit our website at
www.louiesoysterbarandgrille.com