

THE MUSSEL POT

APPETIZERS

Soups

Mussel Chowder

Smoked Bacon, Leeks, Cream & White Truffle Oil

Lobster Bisque

Fresh Lobster, Brandy, Cream

Cold

Beer Poached Shrimp Cocktail

Served with Gazpacho Cocktail Sauce

Seafood Ceviche

Shrimp, Scallops, Lobster

Served with Plantain Chips

Tuna or Salmon Tartare

Fresh Guacamole, Citrus Miso Vinaigrette and Potato Chips

Hot

Fresh Jumbo Crabcake

Peppers, Citrus Segments, Black Bean & Corn Relish, Citrus Aioli

Crispy Fried Calamari

Served with 3 Dipping Sauces – Chipotle Aioli, Classic Marinara, Chimichurri Sauce

Lobster Mac 'n Cheese

Fresh Lobster, Crispy Pancetta, Black Truffles

Bluepoint Oysters

Cornmeal Crusted Lightly Fried, Bacon Horseradish Hollandaise

RAW BAR

East & West Coast Oysters

Daily Selections

Tower For 2

Oysters, Clams, Green-Lipped Mussels, ½ Lobster

Served with 3 Dipping Sauces – Gazpacho Cocktail, Citrus Horseradish, Champagne Vinaigrette

Oyster Shooter

East Coast Oyster, Ketel One Vodka, Chilled Spicy Tomato Soup

SALADS

Mussel Pot Salad

Fresh Poached Blue Mussels, Shallots, Grape Tomatoes, Baby Shrimp, Cucumber, Basil, Olives, Feta, Herb Vinaigrette

Spinach Salad

Portobello Mushroom, Grape Tomatoes, Pine Nuts, Warm Bacon Vinaigrette

Mesclun Salad

Candied Walnuts, Cranberries, Tomato Rosemary Vinaigrette

MUSSELS

American

New Yorker

Buffalo Sauce, Carrots, Celery, Blue Cheese Crumbles

Texan

BBQ Sauce, Pulled Pork, Texas Toast

Louisiana

Andouille Sausage, Shrimp, Fried Okra, Scallions

Chef's Best

Lobster Cheese Fondue, Pancetta, Black Truffles

Italian

Paired with Focaccia Bread

Provençal

White Wine, Shallots, Cherry Tomatoes, Garlic, Basil

Fra Diavolo

Tomato, Garlic, Fresh Herbs, Spicy Pepper

Pesto

Basil, Pine Nuts, Parmigiano Reggiano, Olive Oil, Garlic Cream

Ciaopino

Classic Italian Broth, Clams, Shrimp, Scallops, Basil, Garlic Parmesan Croutons

Asian

Paired with Naan

Japan

Miso Broth, Sherry Vinegar, Scallions, Cloves, Grapeseed Oil, Dry Sake

Thai

Red Curry, Lemongrass, Cilantro, Coconut Milk, Couscous

Malaysian

Sweet Chili Sauce, Shrimp, Crab, Onions, Tomato, Lime, Ginger

India

Red Curry, Tomato, Coconut Milk, Ginger, Cloves, Coriander, Butter, Chives, Lime

French

Paired with Crostinis

Bouillabaisse

Fresh Fish, Clams, Shrimp, Thick Saffron Broth

Paris

Merguez Sausage, Onions, Peppers, Tomato, Fresh Mint

Mexican/Southwestern

Veracruz

Capers, Shallots, Green Olives, Onions, Jalapenos

Quaxcan

Piquillo Peppers, Onions, Chorizo, Queso Fresco, Fresh Tomato, Cilantro

Spain

Paella

Little Neck Clams, Chorizo, Fennel, Peas, Tomato, White Wine, Olive Oil, Lemon Juice, Saffron Butter, Bayleaf

Sangria

Red Wine, Sweet Brandy, Apples, Orange Segments, Basil, Chopped Nuts

Brazil

Paired with Popsacuz

Rio De Janeiro

Clams, Chorizo, Peppers, Onions, Sherry Vinegar, Cilantro

Sao Paulo

Codfish, Bacon, Cilantro, Lemon, White Wine, Butter

Greece

Paired with Pita

Athens

Kalamata Olives, Red Onion, Feta Cheese, Fresh Oregano

Olympus

Calamari, Tomato, Onion, Mint

BY SEA

Lobster Sliders

Lightly Toasted Brioche, Tarragon Mayo, Fresh Lemon

Served with Mussel Pot Fries

Blackened Organic Salmon

Citrus Butter, Garlic Scented Spinach

Served with Israeli Couscous Salad

Guinness Battered Fish & Chips

Served with Homemade Tartare Sauce, Waffle Fries, Malt Vinegar

Cornmeal Crusted Skate Wings Meuniere

Capers, Roasted Red Peppers, Fresh Herbs, Brown Butter

Served with Chive Mashed Potatoes

Fish of the Day

Chef's Choice Selected Fresh Daily

BY LAND

Spicy Buttermilk Fried Chicken with Herb & Wild Rice Waffle

Drizzle with Dandelion Honey & Herb Butter

Grilled Prime Rib Eye Steak

Served with Blue Cheese Butter, Sautéed Broccolini, Crispy Fingerling Potatoes

PASTA

Blue Mussel Rigatoni

Tomato & Garlic Confit, Wild Mushroom, Shallots, Basil, Fresh Lobster Cream Sauce

Risotto of the Day

Chef's Choice