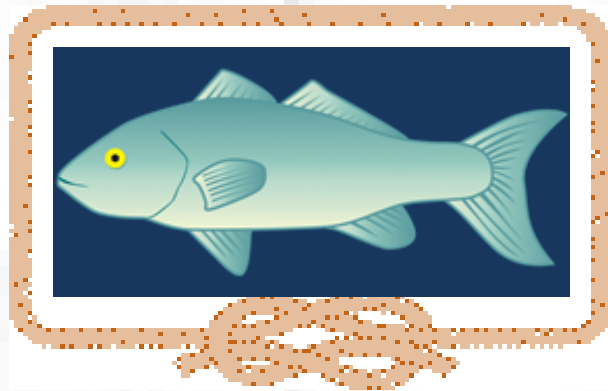


# ON THE WATERFRONT

*Patchogue, New York*



*Fresh seafood, great steaks, and good company*

## DINNER



[WWW.OTWATERFRONT.COM](http://WWW.OTWATERFRONT.COM)

## Starters

### \*WATERFRONT SAMPLER

BAKED CLAMS, CHICKEN TENDERS, BUFFALO WINGS, AND FRIED MOZZARELLA STICKS..... \$13.95

### \*STEAMED LITTLE NECKS

SERVED WITH A GARLIC BUTTER BROTH .....\$13.95

### \*THAI SHRIMP

TENDER, CRISPY SHRIMP TOSSED IN A SWEET AND SPICY ASIAN SAUCE..... \$9.95

### \*SLIDERS

TWO SMALLER VERSIONS OF OUR GREAT TASTING BURGERS WITH CHEESE OR NOT.....\$9.95  
ADD YOUR CHOICE OF CHEESE: SWISS, CHEDDAR OR AMERICAN CHEESE

### \*AHI TUNA SASHIMI

SESAME SEARED TUNA SERVED WITH GINGER, WASABI, AND CHILI THAI SAUCE OVER MIXED GREENS ...\$10.95

### \*FRIED CALAMARI

SERVED WITH SPICY PEPPERS AND A WARM MARINARA SAUCE...\$8.95

### \*CRAB CAKES

TWO CAKES SAUTÉED GOLDEN BROWN AND SERVED WITH CHILI TARTAR SAUCE...\$9.95

### BUFFALO STYLE CHICKEN WINGS

DEEP FRIED WINGS IN A SPICY WING SAUCE MEDIUM TO HOT SERVED WITH CELERY AND BLUE CHEESE DIP.....\$7.95

### BAKED STUFFED CLAMS

CHOPPED CLAMS IN A SEASONED STUFFING BAKED TO PERFECTION.....\$8.95

### \*COCONUT CRUSTED SHRIMP

JUMBO SHRIMP SERVED WITH AN ORANGE DUCK SAUCE.....\$9.75

### \*WATERFRONT MUSSELS

PRINCE EDWARD ISLAND MUSSELS SAUTÉED WITH GARLIC, BUTTER, TOMATOES, BASIL IN A LEMON WINE SAUCE.....\$10.95

### \*CHICKEN TENDERS

BREADED WHITE MEAT CHICKEN FRIED GOLDEN BROWN SERVED WITH A TANGY SWEET DIPPING SAUCE...\$7.95

### MOZZARELLA STICKS

LIGHTLY BREADED AND FRIED TO PERFECTION WITH A DELICIOUS MARINARA DIPPING SAUCE...\$7.95

## Raw Bar

### \*CLAMS ON THE HALF

HALF DOZEN..... \$7.95      FULL DOZEN ..... \$13.95

## Soups

### \*WATERFRONT CHOWDER

CUP..... \$3.50      BOWL ..... \$4.50

### SOUP OF THE DAY

SEE OUR SPECIAL BOARD

*\*Consuming raw or uncooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

## Salads

### WATERFRONT SALAD

MIXED GREENS WITH WALNUTS, SLICED GREEN APPLES, RED ROASTED PEPPERS WITH GORGONZOLA CHEESE TOSSED IN A CITRUS BALSAMIC DRESSING....\$8.95

### \*CAESAR SALAD

CRISP ROMAINE, GARLIC CROUTONS, AND AGED IMPORTED PARMESAN IN A CREAMY CAESAR DRESSING (ANCHOVIES UPON REQUEST)...\$7.95

### HOUSE SALAD

MIXED GREENS AND CRISP ROMAINE WITH GRAPE TOMATOES, CUCUMBER, AND RED ONIONS IN A HONEY LIME BALSAMIC DRESSING.....\$5.95

## Pastas

### \*PRINCE EDWARD MUSSELS OVER ANGEL HAIR

SERVED WITH GARLIC, BUTTER, TOMATO, AND BASIL IN A LEMON WINE SAUCE OR MARINA STYLE.....\$12.95

### \*SHRIMP SCAMPI AND ANGEL HAIR

SHRIMP SAUTÉED IN GARLIC BUTTER AND FRESH DICED TOMATO WITH FRESH BASIL AND A HINT OF LEMON.....\$17.95

### RIGATONI PASTA

RIGATONI, ESCAROLE, CANNELI BEANS WITH SAUSAGE OR CHICKEN IN A LIGHT GARLIC BUTTER SAUCE.....\$14.95

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# Platters

## Seafood

### \*SEARED SEA SCALLOPS

ON A BED OF SAUTÉED SPINACH WITH A LEMON BUTTER SAUCE.....\$18.95

### \*FRIED JUMBO SHRIMP

FRESH JUMBO SHRIMP PANKO BREADED AND FRIED TO A GOLDEN BROWN.....\$19.95

### \*CRAB CAKES

TWO LUMP CRAB CAKES SAUTÉED TO A GOLDEN BROWN AND SERVED WITH OUR CHILI TARTAR SAUCE.....\$16.95

### \*STUFFED SHRIMP

JUMBO SHRIMP STUFFED WITH CRABMEAT AND HERBS SERVED WITH A CREAMY LEMON BUTTER SAUCE .....\$19.95

### \*SEAFOOD COMBO

BROILED SCALLOPS, BAKED CLAMS, SHRIMP AND FLOUNDER IN A LEMON BUTTER WHITE WINE SAUCE .....\$20.95

### \*SALMON TERIYAKI

PAN SEARED SALMON IN AN ORANGE GINGER TERIYAKI GLAZE.....\$17.95

### \*SESAME SEARED TUNA

FRESH AHI TUNA PAN SEARED WITH SESAME AND SERVED WITH WASABI AND CHILI THAI SAUCE.....\$18.95

### \*LOBSTER

ONE AND A QUARTER LB. TO ONE AND A HALF LB. SERVED WITH CORN ON THE COB AND FRESH COLE SLAW  
SERVED STEAMED OR BROILED .....MARKET PRICE

### \*CATCH OF THE DAY

WILL SERVE AS FOLLOWS: BROILED, GRILLED, BLACKENED, FRANCAISE OR PAN SEARED .....MARKET PRICE

## Steak

### \*ED'S MARINATED PORTERHOUSE 20 OZ

MARINATED AND GRILLED TO PERFECTION, TOPPED OFF WITH CRISPY FRIED ONIONS SERVED SIZZLING HOT.....\$26.95

### \*FILET MIGNON 8 OZ

GRILLED TO PERFECTION WITH A DELECTABLE DEMI GLAZE AND GORGONZOLA GARLIC BUTTER..... \$20.95

## Poultry

### \*CHICKEN FRANCAISE

CHICKEN BREAST LIGHTLY SAUTÉED TO A GOLDEN BROWN WITH A BUTTERY LEMON WINE SAUCE.....\$14.95

### \*MARINATED GRILLED JERK CHICKEN

MARINATED BREAST OF CHICKEN SERVED WITH CARIBBEAN SALSA.....\$16.95

### SOUTHERN FRIED CHICKEN

FOUR PIECES OF DEEP FRIED CHICKEN SERVED WITH FRIES AND COLE SLAW.....\$14.95

*All Entrees (Except for Pastas) are served with the Vegetable of the Day*

*And a choice of Fries or Potatoe of the Day*

*Sweet Potatoe Fries \$1.00 extra*

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