



Goldfish

Oyster Bar & Restaurant

Appetizers

Coconut Shrimp
Burrata Napoleon
Mussels & Saffron Broth
Crab Cake, Cream Corn & Mango Salsa
Clams Casino
Fried Calamari & Sweet Peppers
Seared Shrimp & Couscous
Stuffed Eggplant, Ricotta & Spinach

Raw Bar

Oysters-on the half-shell (6)
Little Neck Clams-on the half-shell (6)
Shrimp Cocktail (5)
Chilled Seafood Cocktail - (2) Shrimp (4) Clams (4) Oysters

Salads & Light Fare

Hearts of Romaine, Herbed Croutons, Reggiano & Anchovy
Mesclun Greens, Croutons, Marinated Tomato, Bacon & Gorgonzola
Wedge Salad, Frizzled Onions, Feta, Tomato & Balsamic
Caprese, Fresh Mozzarella, Basil, Arugula, Oregano, Olive Oil, Reduced Balsamic
Ceviche, Shrimp, Scallop, Calamari, Red Onion, Citrus
Shrimp & Crab Bisque
New England Clam Chowder
Chef's Specialty Salad of the Day

Entrées

Stuffed Sole, Crabmeat, Potato Cake & Broccoli Rabe
Penne Rigate, Shrimp, Arugula, Tomato & Shrimp Broth
Parmesan Cod, Escarole, White Beans & Rosemary Potatoes
Seared Scallops, Mushrooms & Truffle Risotto
Cioppino, Clams, Mussels, Calamari, Shrimp, Scallops, Saffron Broth & Linguini
Maple Salmon, Sweet Potato & Brussel Sprouts
Pistachio Lamb Chops, Carrots, Potato Cake & Vincotto
Braised Pork Osso Buco, Gnocchi & Asparagus
Skirt Steak, Creamed Spinach, Tater Tots & Chimichurri
Stuffed Chicken, Spinach, Sausage, Imported Cheese & Cappellini
Sea Bass, Oven Roasted Tomatoes, Spinach, Artichokes & Tomato Puree
Pan Roasted Lobster, Vegetables, Fingerling Potatoes & Lemon White Wine Sauce
Ravioli of the Day
Chef's Specialty Seafood of the Day

****If you have a food allergy, please speak to the owner, manager or your server****