

THE
Seafood
SHOP

FRESH FISH SWIM HERE FIRST

For almost a half-century,
we have been providing
The Hamptons with
“THE FRESHEST AND FINEST”
Seafood, bar none. From our
award-winning chowders
to our freshly prepared
salads and take-out meals,
Come and Taste the Difference!



Shop hours

We are open 7 days a week!

Summer (Memorial & Labor Day)

Monday to Thursday

9am to 6pm

Friday, Saturday & Sunday

9am to 7pm

Winter (Off-Season)

Monday to Thursday

10am to 6pm

Friday, Saturday & Sunday

9am to 6pm

New Years Day

Open until 1pm

Easter Sunday

Open until 4pm

Closed Only on:

Thanksgiving & Christmas



ColinTheSeafoodShop



TheSeafoodShop

THE
Seafood
SHOP

FISH MARKET & KITCHEN

Take-out Menu

(631)-537-0633 ext: 1

356 Montauk Hwy | Wainscott, NY 11975

www.theseafoodshop.com

STARTERS

Peconic Bay Oysters (6 pcs)

Served raw on the ½ shell with mignonette sauce & fresh lemon \$12

Local Littleneck Clams (6 pcs)

Served raw on the ½ shell with house-made cocktail sauce & fresh lemon \$10

Local Steamer Clams (1 lb)

Steamed in white wine, garlic, butter & parsley \$15

PEI Mussels (1 lb)

Steamed in white wine, garlic, butter & parsley \$10

Local Clams (1 dz)

Steamed in white wine, garlic, butter & parsley \$15

SALADS

Mixed Greens Salad

Organic mixed greens, house-made vinaigrette \$8

Caesar Salad

Romaine, grated parmesan, seasoned croutons, onion, house-made garlic, anchovy dressing \$8

Top our Mixed Greens or Caesar Salads with choice of Seafood below for an additional charge:

Seared Tuna	\$7
Cedar Plank Salmon	\$8
Grilled Sea Scallops	\$10
Grilled Large Shrimp	\$10

Also, try our delicious salads:

Beet, Black Bean, Ceviche, Chicken, Coleslaw, Curry Chicken, Edamami, Guacamole, Lobster, Orzo, Pico de Gallo, Portugese Octopus, Shrimp, Snap Pea, Sweet Pea, Tuna, White Bean

Warning
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us if you have special dietary requirements.

FAVORITES

Platter includes Coleslaw and choice of one side:
Grilled Vegetables — Waffle Fries — Spanish Rice

Fish & Chips

Fresh flounder, waffle fries, house-made tartar sauce \$15

Fried Shrimp Platter

Medium shrimp, fresh lemon, house-made tartar sauce \$15

House-made Lump Crab Cakes (fried)

Two crab cakes, fresh lemon, chipotle mayo \$16

Fish Tacos (grilled/fried)

Fresh tilapia, pickled cabbage, house-made mango salsa, spicy crème \$14

Grilled Tuna Steak

Fresh tuna steak, cooked to temperature, house-made horseradish mayo, fresh lemon \$18

Lobster Dinner

Pick your weight, steamed to order, fresh lemon, melted butter Mkt.

Fried Calamari

Fresh calamari, house-made tartar sauce, fresh lemon \$12

Super Combo (fried)

Fresh flounder, shrimp, clams, sea scallops \$18

Grilled Atlantic Salmon Fillet

Fresh atlantic salmon, house-made dill sauce, fresh lemon \$15

Grilled Sea Scallops

Fresh sea scallops, house-made horseradish mayo, fresh lemon \$18

Grilled Swordfish

Fresh swordfish, house-made horseradish mayo, fresh lemon \$18

SANDWICHES

Sandwiches come with Coleslaw and choice of:
Waffle Fries — Spanish Rice — Onion Rings

Crispy Fish Sandwich

Fresh flounder, lettuce, tomato, house-made tartar sauce, brioche bun \$15

Shrimp & Oyster “Po Boy”

Fresh shrimp & oysters, cornmeal crust, lettuce, tomato, spicy remoulade \$15

Crispy Chicken

Chicken, lettuce, tomato, house-made chipotle mayo, brioche bun \$10

Fresh Caught Tuna Salad

Fresh caught tuna, mayo, celery, onion, lettuce, tomato, brioche bun \$12

Grilled Fresh-Ground Salmon Burger

Fresh salmon burger, sweet soy, grilled red onion, brioche burger bun \$13

Lobster Roll

Chilled lobster salad, potato hot dog roll \$21

The Crab “Bahn Mi”

Lump crab cake, pickled cabbage, cucumber, sweet chili mayo \$15

Workman’s Special (11am to 3pm)

Designated daily platter with a cup of our delicious Clam or Fish Chowder, and a 20 oz. soda or Poland Spring Water \$13⁹⁵

LOBSTERS

Cracked and split with melted butter & fresh lemon

Steamed Lobster

1 ¼ lb	Market price
1 ½ lb	Market price
2 lb	Market price