



## SOUPS

<b>New England Clam Chowder</b>	12
Local Clams, Potatoes	
<b>Lobster Corn Bisque</b>	16

## APPETIZERS

<b>Claudio's Famous Baked Clams</b>	17
Herbs, Garlic, Bacon, Peppers, Mushrooms	
<b>Crispy Calamari</b>	17
Marinara	
<b>Oysters Rockefeller</b>	23
Spinach, Bacon, Garlic, Asiago	
<b>Chicken Wings</b>	16
Buffalo Sauce, Blue Cheese, Celery	
<b>Bang Bang Shrimp</b>	17
Battered & Fried, Spicy Aioli Sauce	
<b>Hummus Platter</b>	14
Hummus, Celery, Carrots, Pita Chips	
<b>Jumbo Pretzel</b>	14
Brushed With Butter, Cheese Sauce, Mustard	

## SANDWICHES

<b>Lobster Roll</b>	37
Claudio's Style: Cold Lobster Salad, NF Chips Connecticut Style: Hot With Butter, NF Chips	
<b>Softshell Crab</b>	23
Lettuce, Tomato, Chipotle Aioli, Brioche Bun, Fries	
<b>Baha Shrimp Tacos</b>	19
Blackened Shrimp, Goat Cheese, Pickled Cabbage, Pico di Gallo, Chipotle Aioli, Fries	
<b>Grilled Chicken Sandwich</b>	18
Fresh Mozzarella, Tomato, Basil – Pesto, Ciabatta, Fries	
<b>Mahi Reuben</b>	23
Hawaiian Coleslaw, Remoulade, Melted Swiss, Grilled Rye, Fries	
<b>Hamburger*</b>	20
8 oz. Blended Patty, LTOP, Fries	
<b>Beyond Burger</b>	19
Vegetarian Patty, LTOP, Fries	
<b>Toppings</b>	+ 2
American, Cheddar, Swiss, Mozzarella	each
Bacon, Sautéed Onions, Avocado +3	

## FRY SHACK

<b>Popcorn Shrimp</b>	16
Fries, Coleslaw, Tartar Sauce	
<b>Fish &amp; Chips</b>	25
Coleslaw, Tartar Sauce	
<b>Claudio's Combo</b>	35
Flounder, Clam Strips, Popcorn Shrimp, Scallops, Fries, Coleslaw	

## RAW & CHILLED

<b>Little Neck Clams*</b>	
1/2 Dozen	13
Dozen	23
<b>North Fork Oysters*</b>	
1/2 Dozen	19
Dozen	36
<b>Shrimp Cocktail (4)*</b>	19
Cocktail Sauce, Lemon Wedge	

## STEAMED

<b>Steamed Clams</b>	24
Garlic & White Wine or Marinara	
<b>Steamed Wild Mussels</b>	19
Garlic & White Wine or Marinara	
<b>Lobster Bake</b>	MP
Lobster, Mussels, Clams, Shrimp, Potatoes, Coleslaw	

## SALADS

<b>Chilled Lobster Cobb</b>	38
Romaine, Tomato, Hardboiled Egg, Bacon, Avocado, Corn, Balsamic Crumbled Blue Cheese	
<b>Classic Caesar</b>	17
Chopped Romaine, Parmesan, Croutons, Caesar Dressing	
<b>LJ Garden Salad</b>	17
Mixed Baby Lettuce, Carrots, Cucumber, Red Onion, Grape Tomatoes, Balsamic Vinaigrette	
<b>Beet Salad</b>	16
Beets, Goat Cheese, Pistachio, Tomatoes, Arugula, Balsamic	
<b>Salad Additions</b>	
Grilled Shrimp	+14
Grilled Chicken	+9
Pan Seared Salmon	+11
Lobster Salad (3 oz.)	+28

## ENTREES

<b>Lobster Mac &amp; Cheese</b>	30
3 Cheese Blend, Roasted Lobster, Parmesan	
<b>Shrimp Scampi</b>	26
Linguini, Jumbo Shrimp, Garlic, White Wine, Herbs	
<b>Pan Seared Salmon*</b>	26
Balsamic Bruschetta, Grilled Asparagus	
<b>Grilled Hanger Steak*</b>	32
Chimichurri, Grilled Asparagus <b>Add Lobster Tail +20</b>	

<b>SIDES</b>	<b>Corn on the Cob</b>	5	<b>Fries</b>	7
	<b>Grilled Asparagus</b>	8	<b>Sweet Potato Fries</b>	7
	<b>Coleslaw</b>	4	<b>Onion Rings</b>	8

<b>KIDS</b>	<i>Includes Soda or Juice</i>	14
	<b>Hot Dog &amp; Fries</b>	Grilled Cheese & Fries
	<b>Chicken Fingers &amp; Fries</b>	Mozzarella Sticks
	<b>Mac n' Cheese</b>	Elbow Pasta Marinara or Butter

We ask you to please respect our **90 minute dining policy** so we can ensure all guests get to enjoy the Claudio's experience

\*The Suffolk County Department of Health advises that consuming raw or undercooked meats, fish, shellfish or fresh-shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. | Before placing your order, please inform your server if a person in your party has a food allergy.