

IOP RAW Long Island Café est. 1986

Chilled/Salad	Small/Apps	Entrée
<p>*TUNA TARTARE Piled on crispy wontons, seaweed Salad tobiko & sweet soy \$16</p>	<p>PORTOBELLO MUSHROOM FRIES Goat cheese crumbles, roasted red pepper coulis & watercress \$14</p>	<p>CAROLINA GOLD RICE Spanish style "paella" w/shrimp Mussels, lobster & Andouille \$28</p>
<p>FRIED GOAT CHEESE SALAD Apple, arugula, candied pecans Dried cranberry \$16</p>	<p>PEEL & EAT LOCAL SHRIMP Old bay/chilled Half \$15 & full pound \$28</p>	<p>NEW ENGLAND LOBSTER ROLL Fresh lobster chunks House ranch chips \$24</p>
<p>CHOPPED SALAD Smoked almond, bacon, Gruyere Red onion, celery, artichoke hearts Cherry tomato & basil vinaigrette \$13</p>	<p>OYSTERS ROCKEFELLER (6) Bentons country ham Spinach, cream and parmesan \$19</p>	<p>*BLACKENED HANGER STEAK Roasted corn and potato hash & Aji Verde sauce \$28</p>
<p>ADD ONS: Fried, Pan Seared or Blackened SHRIMP \$8 / SALMON \$8 / CHICKEN BREAST \$7</p> <p>PARMESAN TRUFFLE FRITES- \$10</p> <p>HOUSE RANCH CHIPS- \$6</p>	<p>BLUE CRAB FRITTERS Pickled corn and poblano relish Sherry & smoked paprika \$18</p>	<p>P.E.I. MUSSELS (1pound) Skillet roasted, fennel pepper sofrito Saffron aioli \$17</p>

ASK ABOUT OUR LOCAL CATCH FEATURE Market price

SEAFOOD PLATES



SHELLFISH PLATTER \$47

* 6 OYSTERS
½ # PEEL & EAT SHRIMP
* TUNA TARTARE
1 LOBSTER TAIL

SHELLFISH TOWER \$94

* 12 OYSTERS
1 # PEEL & EAT SHRIMP
* TUNA TARTARE
2 LOBSTER TAILS

Consuming raw or undercooked seafood, shellfish, eggs and meat may increase your risk of foodborne illness

* Contains ingredients that are raw or undercooked.