

CLASSIC COCKTAILS

GINGER LIMEADE 10 (The C&S Original, Rich Clark & Jon Schwenk)
HANGER 1 VODKA, HANGER 1 LIME, MUDDLED GINGER, LEMON & LIME JUICE, SPLASH CLUB SODA
PIMMS CUP 10 (1848 James Pimm, London)
PIMMS #1, THATCHERS ARTISIAN, CUCUMBER LIQUER, GINGER SODA
TOMS COLLINS 10 (In tribute to Mary Lee, Rich's Grandmother)
BOMBAY, LEMON JUICE, EGG WHITE, CLUB SODA
SAZERAC 10 (1838 Antoine Peychaud, New Orleans)
OLD OVERHORT RYE, ABSINTHE, BITTERS, ROCKS W/ A TWIST
OLD FASHIONED 10 (1886, Kentucky)
MUDDLED BITTERS SOAKED SUGAR CUBE, ORANGE PEEL, JACK DANIELS
AVIATION 10 (Hugo Ensslin, Hotel Wallick in NYC)
BLUE COAT GIN, CHERRY LIQUOR, CRÈME DE VIOLET, LEMON JUICE

PLATEAUX DE FRUITS DE MER

Cocktail sauce, pink mustard sauce,
Pink peppercorn mignonette



LE C&S 70 6 OYSTERS* 6 CLAMS* 4 JUMBO SHRIMP COCKTAIL 1 LB KING CRAB LEGS
LE GRANDE 130 12 OYSTERS* 12 CLAMS* 8 JUMBO SHRIMP COCKTAIL 2 LB'S KING CRAB LEGS

SOUPS & SALADS

GAZPACHO 8
MANHATTAN CLAM CHOWDER 8.5
NEW ENGLAND CLAM CHOWDER 8.5
HOUSE SALAD 8.5 FINE HERBS VINAIGRETTE
CAESAR SALAD 8.5
C&S CHOPPED SALAD 10.5
BABY ICEBERG WEDGE 10.5 BLEU CHEESE, APPLE SMOKED BACON
SALAD NICOISE 15.75 TUNA, EGG, ONION, TOMATO, GREEN BEANS
CRAB LOUIS SALAD 18.5 LOUIS DRESSING
SALMON* & SPINACH SALAD ... 20

RAW BAR



Cocktail sauce, pink peppercorn mignonette



PINE ISLAND, NY* 2.75	CARAQUET, NB* 2.75
SALUTATION COVE, PEI* 3	SUMMERSIDE, PEI* 3
SUNBERRY PT, PEI* 2.75	COUPE DES ANGES, PEI* 3
CONWAY CUPS, PEI* 3	TOP NECK CLAMS, MA* 1.75
WHITE CAPS, NH* 3	

TARTAR & CARPACCIO

SALMON TARTAR* , "French Style"..... 10
SMOKED SALMON CARPACCIO* , horseradish aioli, crispy capers..... 12
TUNA TARTAR* , "Asian Style"..... 14

HORS D'OEUVRES

SHRIMP SPRING ROLLS , sweet chili sauce..... 7.5
CRISPY ONION RINGS , C & S steak sauce..... 8.5
TRUFFLE CHIPS , parmesan, truffle oil, chives..... 8.5
CRISPY CALAMARI , cherry peppers, lemon aioli, marinara..... 9.5
SMOKED TROUT DIP , toast points..... 10
SHRIMP & GOAT CHEESE BEIGNETS , tomato compote..... 10
TOPNECK CLAMS CASINO (6) , green & red peppers, bacon..... 12
OYSTERS TABASCO (6) , spicy andouille sausage, Tabasco butter..... 14
OYSTERS C&S (6) , lemon, garlic, bread crumbs..... 14
OYSTERS ROCKEFELLER (6) , spinach, pernod, parmesan..... 14
MUSSELS MARINERE , shallots, white wine, cream..... 14
OYSTER & CLAMS COMBO (8) , 2 of each oyster, 2 clams casino..... 16
LUMP CRAB CAKE , champagne butter, crispy capers..... 16
JUMBO SHRIMP COCKTAIL (4) , cocktail & pink mustard sauce..... 16
COLOSSAL CRAB COCKTAIL , cocktail & pink mustard sauce..... 16

MARKET FISH

GRILLED, BROILED or MEUNIERE

Rosemary & olive oil Idaho's, vegetable du jour with a CHOICE of
tomato-basil vinaigrette, meuniere, lemon herb beurre blanc, soy chili garlic,
additional sauces \$3

SHRIMP (4 or 8) 16/22	TROUT, NC 24
SCOTTISH SALMON* 26	FLOUNDER, NC 25
AHI TUNA, LA 30	SCALLOPS, ME 28
CHILEAN SEA BASS 32	SWORDFISH, HI 28
RED SANPPER, NC 28	HALIBUT, AK 28
BLACK GROUPER, FL 28	

ENTREES

BOUILLABAISSE 22 cod, mussels, shrimp, leeks, rouille
FLOUNDER 25 parmesan crusted flounder, haricot vert, herb potatoes
SALMON 26 seared Scottish salmon, creamy parmesan polenta, mushroom consommé
TUNA 30 grilled tuna, sautéed spinach, lentils, foie gras sauce
HALIBUT 30 roasted halibut, ramps, salsify, spring peas, tomato chervil butter
SWORDFISH 30 seared swordfish "au poivre", creamed spinach, crispy onion rings
SEA BASS 32 steamed Chilean sea bass, w/ ginger, bok choy, sticky rice, soy sherry broth

STEAK CRAB LOBSTER



22 OZ BONE IN RIB EYE (choose one side)..... 45
8 OZ CENTER CUT FILET (choose one side)..... 32
12 OZ NY STRIP (choose one side)..... 35
ALASKAN KING CRAB LEGS BY THE 1/2LB. (house fries & cole slaw)..... 19
TWO MAIN LOBSTER TAILS (6 oz each, house fries & cole slaw)..... 48
ADD 6 OZ LOBSTER TAIL 22
LIVE MAIN LOBSTER BY THE LB. (house fries & cole slaw)..... 25
ADD SAUCE: BÉARNAISE or PEPPERCORN 3

FANCY COCKTAILS

ALANNAS SANGRIA 7 (First tasted in this country in the 1964 New York Worlds Fair) RED WINE, FRESH FRUIT, RUM
JALAPENO MARGARITA 10 (2005, Joe Masi, Pozole Tequila Bar, ATL) TRADITIONAL MARGARITA MADE W/ TANTEO 100% AGAVE JALAPENO TEQUILLA
PISCO SOUR 10 (Peru's national drink) PISCO, LEMON, EGG WHITE, BITTERS
STRAWBERRY MOJITO 10 (late 1800's Havana Club) BACARDI, FRESH STRAWBERRYS, MINT, SODA WATER
SUMMERTIME SETBACK 10 (2010 Rich Clark, C & S Original) HANGER 1 BUDDAH'S HAND, SMASHED BLACKBERRYS, MINT, SIMPLE SYRUP, CLUB SODA
DEUVILLE COCKTAIL 10 (1930s, New Orleans) BRANDY, CALVADOS, TRIPLE SEC, LEMON JUICE, ORANGE TWIST

FRIED SEAFOOD



OYSTERS 18 8 PIECES
SHRIMP 16/22 4 or 8
SHRIMP & OYSTERS 19 4 PIECES EACH
FRIED PLATTER 20 2 SHRIMP, 2 OYSTERS, FLOUNDER
FLOUNDER 24
LOBSTER TAILS (2@ 6 OZ) 48

SIDES

HOUSE FRIES 5
WHIPPED POTATOES 5
ROSEMARY EVO- POTATOES 5
VICHY CARROTS 5
HARICOT VERTS 5
COLOSSAL ONION RINGS 6
LEMON-GARLIC SPINACH 7
PARMESAN TRUFFLE FRIES 7
CONFIT MUSHROOMS 8
VEGETABLE DU JOUR 6

*Advisory: Consuming raw or undercooked foods such as meat, poultry, shellfish and eggs may increase your risk of foodborne illness.