

FRESH FISH

Served with a choice of a Vegetable and Potato (Sweet Potato Fries +\$1) Double Vegetables is an additional charge (+\$4)

PICK YOUR FILLET

Local Bluefish \$20, Local Fluke \$32, Local Sole \$38,
Local Black Seabass \$38, Branzino \$30, Chilean Sea
Bass \$M/P, Scrod \$22, Codfish \$36, Halibut \$M/P, Tuna
Steak \$40, Monkfish \$24, Porgy \$20, Red Snapper \$47,
Swordfish Steak \$38, Salmon \$25, Wild Salmon \$35,
Large Shrimp \$24, Sea Scallops \$M/P

PICK YOUR COOKING STYLE

BLACKENED

Spicy, Cajun Seasoning, Blackened

BROILED

White Wine, Lemon & Butter Topped with Light
Breadcrumbs (optional)

GRILLED

Seasoned and Grilled on an open flame with
your choice of Teriyaki, Louisiana Hot Sauce, Dijonnaise,
Honey Mustard, Lemon Butter, or Naked

OREGANATA

White Wine, Lemon, Butter, Oreganata style with
Breadcrumbs
**Chef's Recommendation:* Sole, Flounder, Seabass,
Branzino, Scallops

CRISPY FRIED

Floured and Deep Fried to Golden Perfection
**Chef's Recommendation:* Sole, Flounder, Seabass,
Sea Scallops

ALMOND CRUSTED (+ \$3)

Sliced Almonds, White Wine, and Butter
**Chef's Recommendation:* Salmon, Cod, Halibut, Fluke

HORSERADISH CRUSTED (+ \$3)

Horseradish & Garlic- Parmesan Crusted
**Chef's Recommendation:* Salmon, Cod, Halibut

PESTO CRUSTED (+ \$3)

Garlic & Basil Panko Crumb Crust
**Chef's Recommendation:* Salmon, Seabass, Cod, Chilean
Seabass

TUSCAN (+ \$3)

Tomato, Onion, and Basil topping with White Wine,
Garlic & Oil.
**Chef's Recommendation:* Cod, Halibut, Striped Bass,
Monkfish

DILL BUTTER (+ \$3)

Fresh Dill and melted Butter
**Chef's Recommendation:* Branzino, Cod, Fluke,
Chilean Seabass

WHOLE FISH

*Served with a choice of a Vegetable and Potato
(Sweet Potato Fries +\$1) Double Vegetables is an
additional charge (+\$4)*

- Branzino | \$28
- Local Fluke | \$25
- Red Snapper | \$47
- Local Porgy | \$20
- Local Sea Bass | \$38

PICK YOUR COOKING STYLE

- Fried
- Broiled
(breadcrumb optional)

PASTA ENTREES

*Your choice of Linguine, Spaghetti or Penne Pasta.
Served with warm toasted Garlic Bread*

CLAM SAUCE | \$23

Red or White Clam Sauce. Local Long Island Clams
Shucked, Chopped, and Cooked. Add Shrimp & Bay
Scallops for an **Artie's Original!** (+\$3)

FLOUNDER FRANCESE | \$32

Lightly Pan-Fried, finished in Lemon, Butter and
White Wine Sauce

SHRIMP SCAMPI | \$25

Large Shrimp Sautéed in Garlic, Oil, White Wine
and Butter

SCUNGILI FRA DIAVOLO | \$28

Thinly Sliced and Sautéed Scungili in a
Spicy House Marinara Sauce

CHEF'S SPECIAL PASTA | \$M/P

Shrimp and Sea Scallops in a Lobster Tomato
Cream Sauce and topped with Jumbo Lump
Crab Meat

SHRIMP PARMESAN | \$26

Crispy Fried Shrimp with Marinara Sauce and
Melted Mozzarella Cheese

MUSSELS GORGONZOLA | \$26

PEI Mussels with our **Famous** Gorgonzola Sauce
(Sub. Shrimp +\$6)

SEAFOOD FRA DIAVOLO | \$30

Local Little Neck Clams, Mussels, Scallops,
Calamari and Shrimp in a spicy Marinara Sauce
(Add Scungili +\$3)

WRAPS & SANDWICHES

*Served with French Fries and Coleslaw, Sub. Sweet Potato Fries (+\$1)
or Sub. choice of Vegetable and Potato (+\$4), Double Vegetables (+\$8)*

HAMBURGER | \$17

FRIED FLOUNDER FILLET SANDWICH | \$18

TUNA SALAD MELT ON TEXAS TOAST | \$20

CRISPY CHICKEN OR BLACKENED SHRIMP CAESAR

WRAP | \$22

TACOS | \$22

Fried, Grilled, or Blackened Fish or Shrimp Tacos (3ct.)



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LISTED MENU PRICES ARE CREDIT/DEBIT CARD PRICES. A 3.5% CASH DISCOUNT WILL BE APPLIED TO ALL CASH TRANSACTIONS

COOKED APPETIZERS

CALAMARI | \$18

Tender calamari, lightly fried or grilled, served with house Marinara

Toss it your way—Buffalo or Kung Pao for an extra kick (+\$2)

BAKED SHELLFISH | \$12 / \$15

Whole or Chopped Baked Clams (4ct.)

Whole Baked Oysters (4ct.)

PEI MUSSELS | \$20

PEI Mussels tossed in either Garlic & Oil, Marinara, or our **Famous** Gorgonzola Sauce. Served with warm toasted Garlic Bread

LITTLE NECK CLAMS | \$22

Fresh, Local Clams sautéed in your choice of White Wine & Garlic, Marinara, or spicy Fra Diavolo sauce.

Served with warm toasted Garlic Bread

BABY CRAB CAKES | \$12

Served with a side of Remoulade Dipping Sauce

SHRIMP APPETIZER | \$13

Shrimp Cocktail or Grilled Seasoned Shrimp

TUNA TIDBITS | \$25

Grilled Tuna on Garlic Bread with melted Mozzarella

An **Artie's Original** !

STEAMERS | \$25

One pound of our Fresh Local Steamers, Steamed!

RAW APPETIZERS

TARTARE | \$25

Tuna, Scallops, or Salmon Tartare served over pressed Cucumber Salad with Spicy Sriracha & House Dressing

FLUKE CRUDO | \$19

Delicate Fresh Fluke, thinly sliced and lightly dressed with Citrus, Olive Oil and Sea Salt

ON THE HALF SHELL

Fresh, Local Little Neck Clams, Top Neck Clams, or Oysters on the Half Shell (Half Dozen / Dozen)

CLAMS | \$10 / \$17

OYSTERS | \$16 / \$30

SEAFOOD TOWER | \$85

Three tiers of delicious, fresh Seafood, including Local Little Neck Clams, Shrimp Cocktail and Oysters

FRIED APPETIZERS

COCONUT SHRIMP | \$12 , FISH FINGERS |

\$12 , BLUEPOINT OYSTERS | \$20 ,

SPICY POPCORN SHRIMP | \$12 CLAM

STRIPS | \$12

LOBSTER ENTREES

MAINE LOBSTER | \$M/P

One (1¼ lb., 1½ lb., 1¾ lb., or 2 lb.) Lobster, Steamed or Broiled. Served with your Choice of Vegetable and Potato.

STUFFED (+ \$7)

Stuffed with our Scallop, Crab, and Shrimp Stuffing

LOBSTER TAIL | \$M/P

(4oz / 7oz / 12oz)

Lobster Tail Available in 4 oz., 7 oz., or 12 oz. Steamed or Broiled. Served with your Choice of Vegetable and Potato.

ARTIE'S GARLIC LOBSTER PASTA | \$M/P

One (1-¼, 1-½, 1-¾, or 2lb) Lobster (in the shell) Sautéed in Garlic, Oil, White Wine, and Breadcrumbs over Pasta of your choice. Served with warm toasted Garlic Bread

CHILLED LOBSTER ROLL | \$38

Cold Maine-Style Lobster Roll. Lightly Dressed with Mayo, Lemon & a Touch of Seasoning on a Toasted Roll. Served with French Fries and Coleslaw.

WARM LOBSTER ROLL | \$40

Warm Connecticut-Style Lobster Roll. Maine Lobster Tossed in Drawn Butter and Served on a Warm Toasted Roll. Served with French Fries and Coleslaw.

DINNER ENTREES

Served with a choice of a Vegetable and Potato (Sweet Potato Fries +\$1) Double Vegetables is an additional charge (+\$4)

STUFFED FISH | \$30 / \$32 / \$40

Jumbo Shrimp or Local Fillet of Sole generously stuffed with our signature stuffing of Crab, Shrimp, and Scallops

PAN-SEARED SCALLOPS | \$44

Sea Scallops Pan-Seared w/ Olive Oil and Browned Butter (8ct.)

SESAME CRUSTED TUNA STEAK | \$42

Sushi-Grade Bluefin Tuna Steak pan seared to your liking, served with Wasabi, Soy Sauce and a side of Seaweed Salad or Sub. Vegetable or Potato

N.Y. STRIP STEAK | \$50

12oz Boneless Strip Steak cooked to your liking

SEAFOOD PAELLA | \$37

Little Neck Clams, Sea Scallops, Mussels & Shrimp, cooked in a Garlic & Oil Brodino, served over Yellow Saffron Rice. Served with warm toasted Garlic Bread (No Vegetable or Potato)

SALMON TUSCANY | \$32

Grilled Salmon topped with a rich, creamy Tuscan-Style Cherry Tomato and Spinach Sauce.

SWEET CHILI MONKFISH | \$30

Grilled Monkfish with Sweet Chili Sauce, Peppers, and Onions.

ARTIE'S GOLDEN SAMPLER | \$35

Broiled, Blackened, or Fried Flounder, Sea Scallops, and Shrimp.

FRIED ENTREES

Served with French Fries and Coleslaw, Sub. Sweet Potato Fries (+\$1) or Sub. choice of Vegetable and Potato (+\$4), Double Vegetables (+\$8)

COCONUT SHRIMP | \$25

SHRIMP | \$21

BEER BATTERED FISH & CHIPS | \$27

OYSTERS | \$38

CLAM STRIPS | \$19

FLOUNDER FILLET | \$22

SEA SCALLOPS | \$44

CRAB CAKE PLATTER | \$18

SOUPS

CHOWDERS | \$12

A hearty bowl of our Manhattan Clam (red) or New England Clam (white)

LOBSTER BISQUE | \$12

Make it Deluxe (+4)

SALADS

CAESAR SALAD | \$12

HOUSE SALAD | \$12

STUFFED TOMATO | \$12

SEAWEED SALAD | \$12

Add Grilled Shrimp (+\$12), Salmon (+\$13) or Tuna (+\$18)

ASK ABOUT OUR DESSERT MENU