



The Buoy Bar Waterfront Restaurant

Reynolds Channel, Lat. 40.59404° Long. 73.57879°
72 Bayside Drive, Point Lookout, NY 11569
516-432-3975

Appetizers

Raw Little Neck Clams: Half-dozen 12 Dozen 22

Jumbo Shrimp Cocktail (4 pcs.) 18

Shrimp Ceviche 23

Chilled shrimp ceviche with cucumbers, radishes, peppers, onions, & avocado in a citrus marinade served with crispy plantain chips

Tuna Tataki (6 pcs.) 16

Chilled seared rare tuna, sliced avocado, green chiles & chives with a ponzu lemon vinaigrette & a cucumber wasabi drizzle

Lump Crab or Tuna Tower 24

Lump crab meat or tuna, avocado spread, mango salsa, seaweed & sesame seeds with a miso & cucumber wasabi drizzle

Mini Taco Trio 22

One each of: lobster salad, seared raw tuna, shrimp ceviche

Chopped Baked Clams (5 pcs.) 16

Crab Cakes (3 pcs.) with old bay aioli 15

Mussels 21

Marinara, White Wine Garlic, Diavolo, Buffalo +1

Steamers 22

Sautéed in a white wine basil broth

Fried Clams 12

Crispy clam strips served with tartar sauce

Fried Calamari 16

Plain, Thai, Buffalo +1

Fried Shrimp Dumplings (5pcs.) with Thai sauce 14

Buoy Wings (8 pcs.) 17

Buffalo, BBQ, Thai, Teriyaki

Bacon Boat 14

Crispy pile of bacon with maple syrup & ranch dressing

Soups

Manhattan 9

New England Clam Chowder 10

Lobster Bisque 11

Tomato Gazpacho 12

with shrimp garnish & corn chips

Salads

Wedge Cobb Salad 18

Romaine lettuce, roasted corn, hard boiled eggs, bacon, cherry tomatoes, avocado & crumbled bleu cheese with ranch dressing

Ahi Poke Salad 21

Raw tuna marinated in a Polynesian sauce served over seaweed salad garnished with sesame seeds

Lobster Salad 22

Lobster salad atop crisp romaine & cherry tomatoes with balsamic vinaigrette

Burrata Arugula Panzanella 21

Arugula, cherry tomatoes, croutons, balsamic glaze & extra virgin olive oil drizzle

House Salad 17

Crispy romaine, baby spinach, carrots, cucumber & cherry tomatoes with balsamic dressing

Caesar Salad 16

Crispy romaine, shaved parmesan cheese & Tuscan croutons

Spinach & Quinoa Salad 17

Baby spinach, quinoa, pine nuts, goat cheese, tomatoes, carrots & Tuscan croutons with cilantro lime vinaigrette

Add Extra Toppings

Grilled chicken +5

Chilled seared rare tuna +8

Filet mignon +12, lobster salad or grilled shrimp (3pcs.) +10

Little Mates Menu 10

Grilled Cheese

Sliders (2)

Cheese Sliders +1

Chicken Fingers (3 pcs.)

Hot Dog 9

(above served with french fries)

Pasta with Marinara

Pasta with Butter

There is a 3.5% processing fee added for all credit card purchases.

****Gratuities are not accepted on credit cards. ATM is available at the main entrance****

Menu ingredients may include peanut oils, nuts, or seafood; please ask your server. Health Department recommends that all beef be prepared well done.

Entrees

Twin Lobster Tails 45

Two 6oz. tails served with an edamame, kale & green chickpea quinoa & drawn butter

Surf & Turf 43

4oz. filet mignon & 6oz. lobster tail served with sautéed broccoli & mashed potatoes & drawn butter

Skirt Steak 37

Marinated & grilled over black bean cilantro lime rice & roasted corn

Sonora Ribs 34

Marinated in a honey chipotle BBQ sauce, french fries & watermelon

Grilled Mahi Mahi 33

Coconut ginger rice, grilled asparagus & roasted red pepper aioli

Seared Red Snapper 34

Black bean cilantro lime rice, mango peach salsa, cilantro-lime crema

Blackened Shrimp 32

Veggie cous cous, mango salsa, chipotle drizzle

Fish & Chips 26

Beer battered cod, tartar sauce & fries

Honey Fried Chicken (4pcs) 26

Topped with a hot honey drizzle, roasted garlic Yukon mashed potatoes & roasted corn

Between the Bread served with French fries

Buoy BLT 16

Bacon, mozzarella, baby spinach, tomato, balsamic glaze

Classic Lobster Roll 35

Warm whole lobster meat with light old bay seasoning served with warm butter

Crab Cake & Bacon Grilled Cheese 24

Crab cake, Swiss cheese, bacon, Old Bay aioli

Lobster Salad BLT Sliders 33

Lobster salad, bacon, micro greens, tomatoes

Grilled Filet Mignon Sliders (3) 28

Filet Mignon, caramelized onions, baby spinach, melted mozzarella with pesto aioli

Certified Angus Beef Burger 18

8oz. burger, with lettuce, tomato, onion, pickle

Big Western Burger 20

8oz. certified Angus beef burger, cheddar, bacon, BBQ sauce, onion rings, lettuce, tomato, pickle

Add Extra Toppings

Avocado or Bacon +3, Cheese +1:(American, Mozz., Swiss, Cheddar)

Wraps served with French Fries

Sesame Tuna Wrap 22

Chilled seared rare tuna, spinach, tomatoes, julienne cucumber & carrots with a wasabi cucumber dressing

Grilled Blackened Mahi Mahi Wrap 23

Grilled seasoned Mahi, mango salsa, baby spinach, avocado, diced tomatoes & a cilantro lime dressing

Matt Wrap 18

Grilled chicken, goat cheese, roasted red peppers, baby spinach with balsamic glaze

All American Wrap 18

Chicken cutlet, American cheese, bacon, mayo

Buffalo Chicken Wrap 19

Chicken cutlet tossed in buffalo sauce, lettuce, tomato, blue cheese crumbles, bleu cheese dressing

Tacos served with black bean-corn relish

Shrimp Ceviche Tacos 24

Chilled shrimp ceviche with cucumbers, radishes, peppers, onions over romaine lettuce in a citrus marinade

Sesame Tuna Tacos 19

Seared rare tuna with sesame seeds, cucumber, tomato, avocado & chipotle aioli with black bean corn relish, served chilled

Fried Cod Tacos 18

Beer battered fried cod, dill sauce, lettuce & tomato

Grilled Mahi Mahi Tacos 21

Pico de gallo, romaine lettuce & cilantro scallion lime aioli

Lobster Tacos 26

Lobster salad, shredded lettuce & tomatoes

Veggie Taco 18

Chipotle black bean patties, goat cheese, roasted peppers, lettuce & roasted red pepper aioli

Sides

French fries 7 Sweet fries 9

Onion rings 9

Veggie cous cous 8

Toasted coconut ginger rice 8

Chipotle lime rice 8

Roasted Brussel sprouts 11

with diced bacon lardons & balsamic glaze

Yukon gold mashed potatoes 7

Black bean & corn salsa 7

Veggie Quinoa 7

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