



MENU

APPETIZERS

Raw Clams: Half-dozen	8
Dozen	15
Steamers in a Basil Broth	18
Mussels	17
<i>(Red, White Wine, Diavolo, Buffalo/\$1)</i>	
Crab Cakes (3)	15
Baked Clams (5)	15
Shrimp Cocktail (5)	16
Mini Soft Taco Trio – one of each:.....	16
<i>Seared tuna, lobster salad, chilled spicy orange jalapeño shrimp</i>	
Fried Clams	12
Fried Calamari	
<i>(Plain, Thai, Buffalo/\$1)</i>	
"Buoy Wings"	14
<i>(Buffalo, BBQ, Thai, Teriyaki)</i>	
Bacon Boat	14
Manhattan Clam Chowder	8
New England Clam Chowder	8
Lobster Bisque	9
Chilled Orange Jalapeno Shrimp (5)	16
<i>Grilled & Chilled in Radicchio Cup</i>	
Tuna Tataki (6)	16
<i>Seared raw tuna, sliced avocado, serrano chiles & chives with a ponzu lemon vinaigrette & a cucumber wasabi drizzle</i>	
Fried Shrimp Dumplings	12
<i>with Thai Sauce</i>	
Lump Crab & Avocado	21
<i>Lump crab meat, avocado, mango, salsa, seaweed, sesame seeds w/ miso drizzle</i>	

SALADS

Lobster Salad	20
<i>Lobster salad over chopped, crisp romaine & chery tomatoes with balsamic vinaigrette</i>	
Ahi Poke Salad	18
<i>Raw tuna tossed in a Polynesian marinade with seaweed salad & wasabi garnish</i>	
Kale Kob Salad	17
<i>Kale & romaine mix, roasted corn, hard boiled eggs, heirloom chery tomatoes, avocado, crumbled bleu cheese and scallions with ranch dressing</i>	
Buoy Super Salad	17
<i>Chopped kale, radicchio, broccoli, brussel sprouts over baby spinach with heirloom chery tomatoes, dried cherries, carrots, candied walnuts & shaved Parmesan tossed in a champagne vinaigrette dressing</i>	
Spinach & Quinoa Salad	16
<i>Baby spinach, quinoa, pine nuts, goat cheese, with heirloom chery tomatoes, carrots, Tuscan croutons, w/ cilantro lime vinaigrette</i>	
Burrata Panzella Salad	16
<i>Heirloom chery tomatoes & Tuscan croutons tossed with olive oil & balsamic glaze, over a basil pesto dressing</i>	

EXTRA TOPPINGS:

Add grilled: chicken +5.00, shrimp, filet mignon, grouper or rare tuna +10.00
Toppings are not served separately.

LITTLE MATES MENU

Grilled Cheese	8
Chicken Fingers	8
Sliders	8
Hof Dog	8
<i>(above served with french fries)</i>	
Pasta with Marinara or Butter	8

SIDES

French Fries	6
Yukon gold mashed potatoes	8
Vegetable of the Day	7
Coconut Ginger Rice	7
Garlic Parmesan Riced Cauliflower	7
House Salad	7
Elofe (Mexican spiced corn on the cob) 10	
Brussels Sprouts w/ Dried Cherries	7
Black Bean & Corn Salsa	6

ENTREES

Honey-Garlic Chicken	24
<i>Sautéed sliced chicken breast & broccoli florets, served over coconut ginger rice and garnished with scallions</i>	
Filet Mignonettes	34
<i>Two 4oz filets in a shallot red wine demi-glace, roasted garlic Yukon mashed potatoes & grilled asparagus</i>	
Surf & Turf	37
<i>4oz filet mignon, 6oz lobster tail, sauteed spinach, roasted garlic Yukon mashed potatoes</i>	
Seafood Fettuccini	32
<i>Bay scallops, little necks, shrimp, baby spinach, & roasted tomatoes in a white wine herbed butter sauce</i>	
Fish & Chips	19
<i>Corona-battered fried cod, tartar sauce & french fries.</i>	
Veggie Burger Tower	16
<i>Chipotle black bean burger, with marinated superfood mix, roasted peppers, goat cheese & roasted pepper aioli</i>	
Twin Lobster Tails	38
<i>Two 6 oz tails, sautéed spinach over coconut-ginger rice, with corn on the cob & drawn butter</i>	
Shrimp & Chilled Soba Noodles	28
<i>Pan seared shrimp, served over chilled soba noodles, with mixed veggies in a peanut-Thai sauce</i>	
Grilled Grouper	28
<i>Grilled grouper over garlic parmesan riced cauliflower, with grilled asparagus drizzled with roasted pepper aioli</i>	
Fish of the Day	M/P
Scallops of the Day	M/P

BUOY FAVORITES

Lobster Tacos	20
<i>Two soft shell tacos, lobster salad, shredded lettuce, tomatoes with black bean corn relish</i>	
Lobster BLT Sliders	22
<i>Lobster salad, bacon, micro greens, tomatoes & french fries</i>	
Crab Cake & Bacon Grilled Cheese	17
<i>Crab cake, swiss, bacon, Old Bay aioli & french fries</i>	
Sesame Tuna Tacos	16
<i>Pan seared rare tuna, cucumber, tomato, avocado, & chipotle aioli sauce, served with black bean corn relish</i>	
Chilled Orange Jalapeno Shrimp Tacos 17	
<i>Chilled spicy orange jalapeno shrimp with radicchio, tomatoes, cilantro lime dressing, with black bean corn relish</i>	
Grilled Grouper Tacos	17
<i>Grilled grouper with pico de gallo, romaine lettuce, cilantro scallion lime aioli, with black bean corn relish</i>	
Fried Cod Tacos	16
<i>Corona-battered fried cod, dill sauce, lettuce, tomato, served with black bean corn relish</i>	
Grilled Filet Mignon Brioche	22
<i>Filet Mignon, caramelized onions, baby spinach, melted mozzarella with pesto aioli & french fries</i>	
Sesame Tuna Wrap	18
<i>Chilled rare tuna, spinach, tomatoes, julienne cucumber & carrots, with a wasabi cucumber sauce & french fries</i>	
Certified Angus Beef Burger	15
<i>8 oz burger (sirloin, short rib & chuck) with lettuce, tomato, onion, pickles & french fries</i>	
Matt Wrap	16
<i>Grilled chicken, goat cheese, roasted red peppers, baby spinach with balsamic vinaigrette & french fries</i>	
Buoy BLT	14
<i>Bacon, mozzarella, baby spinach, tomato, vinaigrette & french fries</i>	

- Live Music Tuesdays – Sundays 6 – 9 pm
- Boat docking for lunch until 6 pm
- Happy Hour at the bar Monday – Friday 4 – 6 pm
- Ladies Night Every Monday from 7 – 10 pm

Gratuities not accepted on credit cards *ATM available
18% gratuity will be included for parties of 8 or more.

The Buoy Bar

Waterfront Restaurant
Reynolds Channel, Lat. 40.59404° Long. 73.57879°
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Menu & Pricing Subject To Change Without Notice