



Spring Menu

# The Buoy Bar

Waterfront Grille

Reynolds Channel, Lat. 40.59404° Long. 73.57879°

72 Bayside Drive, Point Lookout, NY 11569

516-432-3975

## Appetizers

Homemade Crab Cakes (3) 15

Spicy Orange Jalapeño Shrimp (6) 15  
grilled & chilled in radicchio cup

Tuna Tataki (6) 16

lightly seared raw tuna, sliced avocado, green chiles & chives drizzled with a ponzu lemon vinaigrette & a cucumber wasabi sauce on the side

Fried Clams & tartar sauce 11

Fried Calamari (Plain, Thai, Buffalo/\$1) 16

Fried Shrimp Dumplings with Thai sauce 12

Bacon Boat 12

served with maple syrup & ranch dressing

Giant Bavarian Pretzel 13

served with a beer cheese sauce

“Buoy Wings” (Buffalo, BBQ, Thai, Teriyaki) 12

## Soups

Manhattan or New England Clam Chowder 7

Lobster Bisque 8

## Salads

Lobster Salad 20

Homemade lobster salad over chopped crisp romaine & heirloom cherry tomatoes with balsamic vinaigrette

Kale Cobb Salad 16

Kale & romaine mix, roasted corn, hard boiled eggs, heirloom tomatoes, avocado, crumbled blue cheese and scallions with ranch dressing

Chilled Seafood Salad 18

Scallops, calamari, shrimp & mussels in a zesty, dijon-herb vinaigrette

Ahi Poke Salad 18

Raw tuna marinated in a Polynesian sauce served over seaweed salad

Spinach & Quinoa Salad 16

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

### **Extra Toppings:**

Grilled: chicken +5.00, shrimp, steak, or rare tuna +8.00

## Little Mates Menu 8

Grilled Cheese

Sliders

Chicken Fingers

Hot Dog

## Sides

(above served with french fries)

Pasta with Marinara or Butter

Roasted Garlic Yukon Gold Mashed 8  
French Fries 6  
Quinoa 7  
Ginger Coconut Rice 7

Garlic Parmesan Riced Cauliflower 7  
Side Salad 8  
Vegetable of the Day 7  
Black Bean & Corn Salsa 7

## Entrees

### Filet Mignonettes 34

Two 4oz filets with a shallot red wine demi-glace  
served with roasted garlic Yukon mashed potatoes and grilled asparagus

### Fish & Chips 16

Corona-battered fried cod, tartar sauce & fries

### Scotty's Chicken 22

Pan roasted chicken breast, stuffed with herb goat cheese mashed potatoes  
with a light merlot demi-glace sauce, over garlic parmesan riced cauliflower

### Grilled Striped Bass 28

Honey tea glazed bass, julienne carrots with ginger coconut rice

### Fish of the Day M/P

### Scallops of the Day M/P

## Buoy Tacos & Sandwiches

### Lobster BLT Sliders 21

Homemade lobster salad, bacon, micro greens,  
tomatoes & fries

### Sesame Tuna Tacos 16

Pan seared rare tuna, cucumber, tomato, avocado, &  
chipotle aioli with black bean corn relish

### Shrimp Tacos 16

Chilled spicy orange jalapeño shrimp with radicchio,  
tomatoes, cilantro lime dressing with black bean corn relish

### Fried Fish Tacos 15

Corona-battered fried cod, dill sauce, lettuce, tomato  
with black bean corn relish

### Grilled Grouper Taco 17

Pico de Gallo, romaine lettuce, cilantro scallion lime aioli,  
with black bean corn relish

### Crab Cake & Bacon Grilled Cheese 17

Homemade crab cake, swiss, bacon, Old Bay aioli & fries

### Matt Wrap 16

Grilled chicken, goat cheese, roasted red peppers,  
baby spinach with balsamic vinaigrette & fries

### Buoy BLT 14

Bacon, mozzarella, baby spinach, tomato, balsamic & fries

### Sesame Tuna Wrap 17

Chilled rare tuna, spinach, tomatoes, julienne cucumber &  
carrots with a wasabi cucumber sauce & fries

### Homemade Hamburger 12

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

\*Bacon +2.00/Cheese +1.00/ea. Choice of: American, Mozzarella, Swiss, Cheddar\*  
Menu ingredients may include peanut oils, nuts, or seafood; please ask your server.  
Health Department recommends that all beef be prepared well done.

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