



# MENU

## APPETIZERS

<b>Raw Clams:</b> Half-dozen .....	8
Dozen .....	16
<b>Steamers in a Basil Broth</b> .....	18
<b>Mussels</b> .....	17
<i>(Red, White Wine, Diavolo, Buffalo/\$1)</i>	
<b>Homemade Crab Cakes</b> (3) .....	15
<b>Homemade Baked Clams</b> (5) .....	15
<b>Shrimp Cocktail</b> .....	12
<b>Mini Soft Taco Trio</b> – one of each:.....	14
<i>Fried cod, seared tuna, chilled spicy orange jalapeño shrimp.</i>	
<b>Fried Clams</b> .....	11
<b>Fried Calamari</b>	
<i>(Plain, Thai, Buffalo/\$1)</i>	
<b>"Buoy Wings"</b> .....	12
<i>(Buffalo, BBQ, Thai, Teriyaki)</i>	
<b>Bacon Boat</b> .....	11
<b>Manhattan Clam Chowder</b> .....	7
<b>New England Clam Chowder</b> .....	7
<b>Lobster Bisque</b> .....	8
<b>Spicy Orange Jalapeno Shrimp</b> (6).....	15
<i>Grilled &amp; Chilled in Radicchio Cup.</i>	
<b>Tuna Tataki</b> (6) .....	16
<i>Seared raw tuna, sliced avocado, green chiles &amp; chives with a ponzu lemon vinaigrette &amp; a cucumber wasabi drizzle.</i>	
<b>Lobster Bruschetta Cocktail</b> .....	21
<i>Fresh lobster meat tossed with tomatoes, basil, celery &amp; shallots, served with garlic toast points.</i>	
<b>Fried Shrimp Dumplings</b> .....	12
<i>with Thai Sauce.</i>	

## SALADS

<b>Lobster Salad</b> .....	20
<i>Homemade Lobster Salad atop chopped, crisp romaine &amp; cherry tomatoes with balsamic vinaigrette.</i>	
<b>Ahi Poke Salad</b> .....	18
<i>Raw tuna marinated in a Polynesian sauce served over seaweed salad.</i>	
<b>Kale &amp; Spinach Salad</b> .....	16
<i>Shaved parmesan, toasted pine nuts, heirloom cherry tomatoes &amp; Tuscan focaccia croutons tossed in a parmesan reggiano peppercorn dressing.</i>	
<b>Inlet Salad</b> .....	16
<i>Chopped romaine, cucumbers, carrots, red onion, heirloom tomatoes, chow mein noodles with sweet &amp; tangy ranch.</i>	
<b>Black Bean &amp; Quinoa Salad</b> .....	16
<i>Kale, heirloom cherry tomatoes, roasted corn, grilled zucchini, scallions &amp; cilantro tossed in a lime vinaigrette.</i>	

### EXTRA TOPPINGS:

Add grilled:  
 chicken +5.00,  
 shrimp, steak, or rare tuna +8.00  
 salmon +11.00

## LITTLE MATES MENU

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

## SIDES

<b>French Fries</b> .....	6
<i>(Regular/Sweet)</i>	
<b>Quinoa</b> .....	7
<b>Vegetable of the Day</b> .....	7
<b>Cilantro Coconut Rice</b> .....	7
<b>Garlic Parmesan Riced Cauliflower</b> .....	7
<b>Dockside Salad</b> .....	6
<b>Black Bean &amp; Corn Salsa</b> .....	6

## ENTREES

<b>Buoy Chicken</b> .....	21
<i>Grilled chicken over garlic parmesan riced cauliflower, topped with arugula &amp; dock leaf salad with shaved parmesan.</i>	
<b>Kale Florentine Ravioli</b> .....	17
<i>Served in a light tomato &amp; spinach brodo (add shrimp +8).</i>	
<b>Spicy BBQ Grilled Salmon</b> .....	27
<i>Served over garlic parmesan rice cauliflower with burnt broccoli.</i>	
<b>Fish &amp; Chips</b> .....	16
<i>Corona-battered fried cod, tartar sauce &amp; french fries.</i>	
<b>Near East Bass</b> .....	28
<i>Broiled sesame ginger glazed bass, over cilantro coconut rice, topped with crispy kale.</i>	
<b>Fish of the Day</b> .....	M/P
<b>Scallops of the Day</b> .....	M/P

## BUOY FAVORITES

<b>Lobster BLT Sliders</b> .....	21
<i>Homemade lobster salad, bacon, micro greens, tomatoes &amp; ff.</i>	
<b>Crab Cake &amp; Bacon Grilled Cheese</b> .....	17
<i>Homemade crab cake, swiss, bacon, Old Bay aioli &amp; ff.</i>	
<b>Sesame Tuna Tacos</b> .....	16
<i>Pan seared rare tuna, cucumber, tomato, avocado, &amp; chipotle aioli sauce, served with black bean corn relish.</i>	
<b>Shrimp Tacos</b> .....	16
<i>Chilled spicy orange jalapeño shrimp with radicchio, tomatoes, cilantro lime dressing, with black bean corn relish.</i>	
<b>Fish Tacos</b> .....	15
<i>Corona-battered fried cod, dill sauce, lettuce, tomato, served with black bean corn relish.</i>	
<b>Grilled Steak Ciabatta</b> .....	18
<i>Skirt steak, caramelized onions, mozzarella, garlic basil aioli with sweet potato fries.</i>	
<b>Sesame Tuna Wrap</b> .....	17
<i>Chilled rare tuna, spinach, tomatoes, julienne cucumber &amp; carrots, with a wasabi cucumber sauce &amp; ff.</i>	
<b>Homemade Hamburger</b> .....	12
<i>8 oz. burger, with lettuce, tomato, onion, pickle &amp; ff.</i>	
<b>Chicken Bruschetta Ciabatta</b> .....	16
<i>Grilled chicken, bruschetta, spinach, mozzarella &amp; sweet ff.</i>	
<b>Buoy BLT</b> .....	14
<i>Bacon, mozzarella, baby spinach, tomato, balsamic &amp; ff.</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°  
 72 Bayside Drive, Point Lookout, NY 11569  
 516-432-3975