



# 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> .....	15
<b>Mini Soft Taco Trio</b> – one of each:.....	16
<i>Seared tuna, lobster salad, chilled spicy orange jalapeño shrimp.</i>	
<b>Fried Clams</b> .....	11
<b>Fried Calamari</b>	
<i>(Plain, Thai, Buffalo/\$1)</i> .....	16
<b>“Buoy Wings”</b> .....	12
<i>(Buffalo, BBQ, Thai, Teriyaki)</i>	
<b>Bacon Boat</b> .....	12
<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>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 Kob Salad</b> .....	16
<i>Kale &amp; romaine mix, roasted corn, hard boiled eggs, heirloom tomatoes, avocado, crumbled bleu cheese and scallions with ranch dressing.</i>	
<b>Chilled Seafood Salad</b> .....	18
<i>Scallops, calamari, shrimp &amp; mussels in a zesty, dijon-herb vinaigrette</i>	
<b>Spinach &amp; Quinoa Salad</b> .....	16
<i>Baby spinach, quinoa, pine nuts, goat cheese, heirloom tomatoes, carrots, Tuscan croutons, with cilantro lime vinaigrette</i>	
<b>Burrata Salad</b> .....	16
<i>Burrata, prosciutto, radicchio, cherry tomatoes, herbed oil</i>	

### EXTRA TOPPINGS:

Add grilled: chicken +5.00,  
shrimp, filet mignon, salmon or  
rare tuna +8.00

## 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
<b>Yukon gold mashed potatoes</b> .....	8
<b>Vegetable of the Day</b> .....	7
<b>Ginger Coconut Rice</b> .....	7
<b>Ginger Parmesan Riced Cauliflower</b> .....	7
<b>House Salad</b> .....	6
<b>Quinoa</b> .....	7

## ENTREES

<b>Summer Grilled Jerk Chicken</b> .....	21
<i>Over toasted quinoa with wilted greens &amp; mango salsa</i>	
<b>Filet Mignonettes</b> .....	34
<i>Two 4oz filets in a shallot red wine demi-glace, roasted garlic Yukon mashed potatoes &amp; grilled asparagus</i>	
<b>Surf &amp; Turf</b> .....	37
<i>4oz filet mignon, 6oz lobster tail, sauteed spinach, roasted garlic Yukon mashed potatoes</i>	
<b>Grilled Salmon</b> .....	28
<i>Honey tea glazed salmon, julienne carrots with ginger coconut rice</i>	
<b>Fish &amp; Chips</b> .....	19
<i>Corona-battered fried cod, tartar sauce &amp; french fries.</i>	
<b>Fish of the Day</b> .....	M/P
<b>Scallops of the Day</b> .....	M/P
<b>Pasta of the Day</b> .....	M/P

## BUOY FAVORITES

<b>Lobster Tacos</b> .....	20
<i>Two soft shell tacos, homemade lobster salad, shredded lettuce, tomatoes with black bean corn relish</i>	
<b>Lobster BLT Sliders</b> .....	22
<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 jalapeno shrimp with radicchio tomatoes, cilantro lime dressing, with black bean corn relish</i>	
<b>Grilled Grouper Tacos</b> .....	17
<i>Pico de Gallo, romaine lettuce, cilantro scallion lime aioli, with black bean corn relish</i>	
<b>Fried Cod Tacos</b> .....	15
<i>Corona-battered fried cod, dill sauce, lettuce, tomato, served with black bean corn relish.</i>	
<b>Grilled Filet Mignon Brioche</b> .....	22
<i>Filet Mignon, caramelized onions, baby spinach, melted mozzarella with pesto aioli &amp; fries</i>	
<b>Sesame Tuna Wrap</b> .....	18
<i>Chilled rare tuna, spinach, tomatoes, julienne cucumber &amp; carrots, with a wasabi cucumber sauce &amp; ff.</i>	
<b>Homemade Hamburger</b> .....	13
<i>8 oz. burger, with lettuce, tomato, onion, pickle &amp; ff.</i>	
<b>Matt Wrap</b> .....	16
<i>Grilled chicken, goat cheese, roasted red peppers, baby spinach with balsamic vinaigrette &amp; fries.</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°  
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