



The Buoy Bar Waterfront Restaurant

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

APPETIZERS

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

Chopped Baked Clams (5 pcs.) 16

Jumbo Shrimp Cocktail (4 pcs.) 18

Tuna Tataki (6 pcs.) 16

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

Mussels 18

Marinara, White Wine Garlic, Diavolo or Buffalo with bleu cheese crumbles+1

Seafood Ceviche 22

Shrimp, calamari & lump crab in smoky cumin, cilantro lime marinade with chopped tomato, roasted corn & fried plantain chips

Lump Crab & Avocado 24

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

Mini Taco Trio 19

One each of: lobster salad, sesame crusted seared raw tuna, seafood ceviche

Fried Clams 12

Served with tartar sauce

Fried Calamari 16

Plain with marinara sauce

Tossed in Thai sauce

Tossed in Buffalo sauce with blue cheese crumble & dressing +1

Fried Shrimp Dumplings with Thai sauce 14

Buoy Wings (10 pcs.) 17

Buffalo, BBQ, Thai, or Teriyaki

Bacon Boat 14

Crispy pile of bacon with maple syrup & ranch dressing

SOUPS

Manhattan 9

New England Clam Chowder 9

Lobster Bisque 10

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 19

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

Pomegranate Salad 19

Mixed greens, candied pecans, julienne carrots, apples, Bleu cheese crumbles, pomegranate seeds, pomegranate dressing

House Salad 17

Mesclun greens, 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 a 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 9

Grilled Cheese

Sliders (2)

Cheese Sliders +1

Chicken Fingers (3 pcs.)

Hot Dog

(above served with French fries)

Pasta with Marinara

Pasta with Butter

Menu reflects cash discount pricing. 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 44

Two 6oz. tails served with an edamame, kale & green chick pea quinoa, steamed broccoli & drawn butter

Surf & Turf 42

4oz. filet mignon & 6oz. lobster tail served with steamed broccoli & roasted garlic Yukon mashed potatoes & drawn butter

Filet Mignonettes 38

Two 4oz. filets in a shallot red wine demi-glace, roasted garlic Yukon mashed potatoes & roasted Brussel sprouts

Braised Short Ribs 29

Braised short ribs with butternut squash risotto

Grilled Mahi Mahi 31

Coconut ginger rice, grilled asparagus & roasted red pepper aioli

Fish & Chips 24

Beer battered cod, tartar sauce & fries

Honey Fried Chicken (4pcs) 26

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

Blackened Grilled Shrimp (5pcs) 32

with butternut squash risotto & grilled asparagus

BETWEEN THE BREAD: served with French fries

Buoy BLT 16

Bacon, mozzarella, baby spinach, tomato, balsamic glaze

Classic Lobster Roll 32

Whole lobster meat with light old bay seasoning served with warm butter

Crab Cake & Bacon Grilled Cheese 23

Crab cake, Swiss cheese, bacon, Old Bay aioli

Lobster BLT Sliders (3) 29

Lobster salad, bacon, micro greens, tomatoes

Grilled Filet Mignon Sliders (3) 27

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

Certified Angus Beef Burger 17

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

Big Western Burger 19

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

ADD EXTRA TOPPINGS

Avocado +2, Bacon +2, Cheese +1 (American, Mozz., Swiss, Cheddar)

WRAPS: served with French fries

Sesame Tuna Wrap 21

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

Grilled Blackened Mahi Mahi Wrap 22

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, blue cheese dressing

TACOS: served with black bean & corn relish

Seafood "Ceviche" Tacos 24

Shrimp, calamari & lump crab in smoky cumin, cilantro lime marinade with chopped tomato, roasted corn, red onions over romaine lettuce

Sesame Tuna Tacos 19

Sesame crusted seared rare tuna chilled with cucumber, tomato, avocado & chipotle aioli

Fried Cod Tacos 18

Beer battered fried cod, dill sauce, lettuce & tomato

Grilled Mahi Mahi Tacos 19

Pico de Gallo, romaine lettuce & cilantro lime aioli

Lobster Tacos 22

Lobster salad, shredded lettuce & tomatoes

Veggie Tacos 18

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

SIDES

French fries 6

Onion rings 7

Tri-color quinoa 7

Toasted coconut ginger rice 7

Butternut squash risotto 10

Roasted Brussel sprouts 10

with diced bacon slab & balsamic glaze

Yukon gold mashed potatoes 7

Black bean & corn salsa 6

Menu reflects cash discount pricing. 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.