

LOUIE'S

SINCE GRILL & LIQUORS 1905

RAW BAR

OYSTERS ½ doz East Coast / 16 West Coast / 18

Long Island **LITTLENECK CLAMS** ½ doz / 12

Chilled **SHRIMP COCKTAIL** / 18

Little **SAMPLER** / 15

2 oysters, 2 clams, 2 shrimp

SEAFOOD TOWER serves 4-6 / 89

clams, oysters, shrimp, lobster, crabmeat cocktail & marinated seafood salad

APPETIZERS

Classic Fisherman's **CLAM CHOWDER** / 11.5

new england-style, celery, onions, potatoes, bacon

LOBSTER BISQUE / 12.5

creamy maine-style

HEAVENLY ROLLS 4 pieces / 3

freshly baked soft parker house rolls, fresh rosemary, served with mixed olives

BURRATA CAPRESE AND MORE / 21

cherry tomatoes, basil puree, crostini, prosciutto, parmigiano reggiano, roasted peppers

SPICY TUNA DIP / 16

crispy chips

LOBSTER TACOS / 21

srircha mayo, micro cilantro

BAKED STUFFED CLAMS / 14

chopped clams, panko, garlic, parsley

MUSSELS / 15

choose a style: leeks pernod or tomato, served with crostini

CRISPY CALAMARI / 15.5

lightly battered, served with marinara sauce

CHICKEN LETTUCE CUPS / 14.5

iceberg wrap, hoisin sauce

SHORT RIB TACOS / 15

flour tortilla, shaved radish, chimichurri

CRAB CAKES / 19

maryland lump crab

FISH TACOS / 15

mango slaw, cilantro, chipotle mayo

KOBE ON THE ROCK / 21

thin sliced, marinated kobe beef, self-cooked table-side

BURGERS/SANDWICHES

CRISPY CHICKEN SANDWICH / 17

buttermilk battered, creamy dings coleslaw, provolone cheese, artisan roll, house-made potato chips

LOBSTER ROLL / 29

old bay seasoned, tarragon mayonnaise, hydro bibb lettuce, lemon, classic roll, house-made potato chips

LOUIE'S BURGER / 17.5

black angus, hydro bibb lettuce, tomato, red onion, artisan roll, french fries

SALADS

REALLY NICE SALAD / 13

artisan baby mixed greens, hard-boiled eggs, rustic croutons, red onions, cherry tomatoes, cucumbers, bacon, french radish, chives, red wine vinaigrette

KALE AND ROMAINE CAESAR / 14

rustic croutons, parsley crisps, parmigiano chip, lemon-herb caesar dressing

MARINATED SEAFOOD SALAD / 21

shrimp, calamari, scallops & conch tossed in lemon olive oil & fresh herbs

QUINOA AND POMEGRANATE / 16

baby arugula, cherry tomatoes, black beans, corn, edamame, toasted almonds, golden raisins, sweet-chili vinaigrette

"Flower Cup" **CHOPPED SALAD** / 19

organic roasted chicken, kale, romaine, frisse, cherry tomatoes, corn, edamame, roasted peppers, asparagus, fine herbs, white balsamic vinaigrette

HOUSE SPECIALTIES

GRILLED SHRIMP / 29

saffron risotto, petit peas, parmigiano chip

HERB CRUSTED HALIBUT / 34

sautéed spinach, wild mushrooms, beurre blanc

PAN SEARED SALMON / 27

roasted tomatoes, asparagus, lemon confit, basil puree

WHOLE BRANZINO / 32

mediterranean style

CIOPPINO / 28

shrimp, scallops, mussels, market fresh fish, tomato shellfish broth

PAN SEARED SCALLOPS / 32

root vegetable succotash

MONKFISH PACCHERI PASTA / 28.5

cherry tomatoes, light garlic & wine broth, parsley

MISO BLACK COD / 36

asparagus, pickled cucumbers

FRIED SHRIMP / 27

gulf shrimp, creamy dings cole slaw, french fries, tartar sauce

CHICKEN PARMIGIANA / 25

fresh mozzarella, marinara sauce, served with linguine

SURF AND TURF / m/p

lobster tail, center cut filet mignon, "pomme puree" creamy mashed potatoes

TAVERN STEAK 10 oz / 29

"pomme puree" creamy mashed potatoes, served with chimichurri

BRAISED BEEF SHORT RIB / 26

boneless angus, "pomme puree" creamy mashed potatoes

FILET MIGNON 8 oz / 39

"pomme puree" creamy mashed potatoes, brown-shallot jus

STEAMED MAINE LOBSTER / m/p

creamy dings coleslaw, corn on the cob

SIDES

LOBSTER FRIED RICE / 16

SAUTÉED ASPARAGUS / 8

CRISPY BRUSSELS SPROUTS / 8

PARMESAN-TRUFFLE FRIES / 10