



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

Tuna Tataki (6 pcs.) 16

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

Chopped Baked Clams (5 pcs.) 16

Colossal Shrimp Cocktail (4 pcs.) 18

Mussels 17

Marinara, White Wine Garlic, Diavolo, Buffalo +1

Steamers Sautéed in a white wine basil broth 21

Raw Little Neck Clams: Half-dozen 8 Dozen 15

Lump Crab & Avocado 21

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

Mini Taco Trio 16

One each of: lobster salad, seared raw tuna, chilled mango shrimp

Fried Clams 12

Served with tartar sauce

Fried Calamari 16

Plain, Thai, Buffalo +1

Fried Shrimp Dumplings with Thai sauce 13

Buoy Wings 14

Buffalo, BBQ, Thai, Teriyaki

Bacon Boat 14

Crispy pile of bacon with maple syrup & ranch dressing

SOUPS

Manhattan 8

New England Clam Chowder 8

Lobster Bisque 9

SALADS

Wedge Cobb Salad 17

Romaine lettuce, roasted corn, hard boiled eggs, bacon, cherry tomatoes, avocado & crumbled bleu cheese with ranch dressing

Ahi Poke Salad 18

Raw tuna marinated in a Polynesian sauce served over seaweed salad

Lobster Salad 20

Lobster salad atop crisp romaine & cherry tomatoes with balsamic vinaigrette

Burrata Panzanella Salad 18

Cherry tomatoes & Tuscan croutons tossed with olive oil & balsamic glaze over a basil pesto dressing

House Salad 16

Crispy romaine, baby spinach, carrots, cucumber & cherry tomatoes with balsamic dressing

Caesar Salad 16

Crispy romaine, shaved parmesan cheese & Tuscan croutons

Spinach & Quinoa Salad 16

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

ADD EXTRA TOPPINGS

Grilled chicken +5

Chilled seared rare tuna +8

Filet mignon, lobster salad or grilled shrimp +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 Butte

****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 38

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

Surf & Turf 39

4oz. filet mignon & 6oz. lobster tail served with sautéed broccoli & mashed potatoes & drawn butter

Filet Mignonettes 36

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

Grilled Mahi Mahi 29

Coconut ginger rice, grilled asparagus & roasted red pepper aioli

Fish & Chips 21

Beer battered fish, tarter sauce & fries

Honey Fried Chicken 23

Served with mashed potatoes & roasted corn

Sesame Chicken & Broccoli 23

Sautéed chicken & broccoli served over coconut ginger rice

BETWEEN THE BREAD

Buoy BLT 15

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

Classic Lobster Roll 26

Whole lobster meat tossed in a light old bay seasoning with warm butter & fries.

Crab Cake & Bacon Grilled Cheese 19

Crab cake, Swiss cheese, bacon, Old Bay aioli & fries

Lobster BLT Sliders 23

Lobster salad, bacon, mesculin greens, tomatoes & fries

Grilled Filet Mignon Brioche 22

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

Certified Angus Beef Burger 16

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

Big Western Burger 19

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

ADD EXTRA TOPPINGS

Avocado +2

Bacon +2

Cheese +1

Choice of: American, Mozzarella, Swiss, Cheddar

WRAPS

Sesame Tuna Wrap 18

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

Grilled Blackened Mahi Mahi Wrap 18

Grilled seasoned Mahi, mango salsa, baby spinach, avocado, diced tomatoes & a cilantro lime dressing

Matt Wrap 16

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

All American Wrap 16

Chicken cutlet, American cheese, bacon, mayo & fries

Buffalo Chicken Wrap 17

Chicken cutlet tossed in buffalo sauce, lettuce, tomato, blue cheese crumbles, blue cheese dressing & fries

TACOS

Mango Shrimp Tacos 17

Chilled shrimp, mango salsa & lettuce with black bean corn relish

Sesame Tuna Tacos 16

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

Fried Cod Tacos 16

Beer battered fried cod, dill sauce, lettuce & tomato with black bean corn relish

Grilled Mahi Mahi Tacos 17

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

Lobster Tacos 21

Lobster salad, shredded lettuce & tomatoes with black bean corn relish

Veggie Taco 15

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

SIDES

French fries 6

Onion rings 7

Tri-color quinoa 7

Toasted coconut ginger rice 7

Roasted Brussel sprouts 8

with bacon slab with balsamic

Yukon gold mashed potatoes 7

Black bean & corn salsa 6

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