

. CRAZY .
oyster
AT TOBAY
 EST
 NO GRIT NO GLORY
 2017

Wine List

Sparkling

Prosecco Rose, Mionetto, <i>Italy</i>	10/38
Prosecco Brut, Mionetto, <i>Italy</i>	10/38
Brut, Veuve Clicquot, <i>Champagne, France</i>	(375ml) 50

White

Rosé, Bertrand Cote de Roses, <i>France</i>	11/42
Rosé, Whispering Angel, <i>France</i>	15/55
Pinot Grigio, Citra, <i>Italy</i>	10/38
Sauvignon Blanc, Brancott, <i>New Zealand</i>	10/38
Chardonnay, Jackson Estates, <i>California</i>	12/46
Riesling, Kung Fu Girl, <i>Washington</i>	10/38

Red

Pinot Noir, Kenwood, <i>Russian River, California</i>	11/42
Malbec, Broquel, <i>Argentina</i>	11/42
Cabernet Sauvignon, Concannon, <i>Paso Robles</i>	12/46

Sangria

Mango Bay Sangria

Choice of Red or White Wine, Patrón Citrónge, Peach Liqueur and Fresh Fruit

Beer

Imported

Corona	6
Corona Light	6

Domestic

Miller Lite	5
Montauk Summer Ale	6
Leinenkugels "Summer Shandy"	6
Brooklyn Summer Ale	6
Sidecar Orange Pale Ale	6
Sam Adams Rebel IPA	6
Oyster Bay Barn Rocker	6

Cocktails

Skinny Berry

Bacardi Raspberry Rum, Organic Agave Nectar, Fresh Squeezed Lime, Club Soda, Splash of Cranberry Juice

Skinny Margarita

Milagro Tequila, Organic Agave Nectar, Lemon-Lime Soda, Fresh Squeezed Lime and Orange Juice

Skinny Lemonade

Absolut Citron Vodka, Fresh Squeezed Lime Juice, Sweetener, Lemon-Lime Soda

Summer Sippers

Orange Crush

Sky Orange Vodka, Fresh Squeezed Orange Juice, Triple Sec, Lemon-Lime Soda

Tobay Blaster

Captain Morgan Spiced Rum, Myers Dark Rum, Creme de Banana, Orange Juice, Pineapple Juice, Grenadine

Patrón Perfect Margarita

Patrón Reposado Tequila, Patrón Citrónge, Fresh Lime and Orange Juices, Splash of Club Soda

Flavored Margarita

Strawberry, Raspberry, Mango

Crazy Crabby Mary

Bloody Mary, Vodka, Crabmeat, Old Bay Rim, Bacon

Tobay Breeze

HpnotiQ, Malibu Rum

Crazy Mule

Tito's Handmade Vodka, Gosling's Ginger Beer, Mint, Lime

Aperol Spritzer

Mionetto Prosecco, Aperol Orange Liqueur, Splash of Seltzer and a Slice of Orange

Crazy Colada

Bacardi Banana Rum and Malibu Coconut Rum

Sweets 10.95

FLOURLESS CHOCOLATE TORTE

N.Y. CHEESECAKE

KEY LIME PIE

CRAZY MELTDOWN

chocolate lava cake, vanilla bean ice cream

For The Table 25.

TOBAY ISLAND SUNDAE

chocolate and vanilla ice cream, hot fudge, fried oreos, homemade whipped cream

.CRAZY. *Oyster* AT TOBAY

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Raw Bar

SHELLFISH COCKTAILS	
JUMBO SHRIMP COCKTAIL 4 shrimp crazy cocktail sauce	16.95
JUMBO LUMP CRAB crazy cocktail sauce	18.95
MAIN LOBSTER chilled ½ of a 1 ½ pound lobster, crazy cocktail sauce	19.95
LITTLE NECK CLAMS chilled local little neck clams, crazy cocktail sauce	6/12 8./16.
CRAZY OYSTERS	
BLUE POINTS local long island sound, crazy cocktail sauce, mignonette	½ Dozen: 12 Dozen: 24
MALPEQUE Prince Edward Island, Canada, crazy cocktail sauce, mignonette	½ Dozen & Dozen: M/P
KUMAMOTO (<i>the chardonnay of oysters</i>) crazy cocktail sauce, mignonette	M/P
OYSTER CATCH ask your server about today's oyster special	M/P

ORDER A DOZEN CLAMS OR OYSTERS, WE GIVE YOU 13!

Appetizers

JUMBO LUMP CRABCAKE mostly crab, sautéed, over local corn summer succotash	19.95
LOCAL STEAMERS (when available) served with drawn butter	M/P
TUNA TARTAR served over avocado mousse, baby cilantro, meyer lemon infused olive oil	18.95
FRIED WHOLE BELLY IPSWICH CLAMS house tartar, sriracha ketchup	M/P
FRIED WHOLE OYSTERS 6 pieces, house tartar, sriracha ketchup,	14.95
BAKED OYSTERS "OFF" YOUR ROCKER-FELLA 6 pieces, chopped baby spinach, leeks, gorgonzola, smoked applewood bacon	17.95
SPICY THAI CALAMARI tender calamari tossed in thai chili sauce, topped with crushed peanuts and chives	14.95
BAKED CLAMS OREGANATA 8 whole local little necks, dusted with bread crumbs	15.95
"CRAZY WINGS" crispy wings tossed with spicy thai chili sauce	14.95

Soups & Salads

CREAMY LOBSTER BISQUE finished with cask aged sherry	6/9
CRAZY CHOWDER OF THE DAY	6/9
GRILLED CALAMARI SALAD tender grilled calamari, fennel, roasted peppers, baby arugula	19.95
BURRATA baby kale, mango puree, watermelon, walnut dust, balsamic fig reduction	16.95
CAESAR SALAD ROMANA hearts of romaine, crouton, parmesan crisp	12.95
CHILLED LOBSTER SALAD ½ lobster, avocado, romaine, shaved fennel, red onions, toasted almonds, citrus olive oil dressing	20.95
ROMAINE WEDGE SALAD romaine hearts, crispy applewood smoked bacon, crumbled gorgonzola, grape tomatoes, herb dressing	14.95

Double Fisted

All served with a choice of sweet potato fries, hand cut fries, house salad

LOBSTER GRILLED CHEESE gruyere, hand pulled lobster meat, texas toast	21.95
LOBSTER ROLL hand pulled lobster salad, sliced avocado	22.95
SPICY LOBSTER TACOS hand pulled lobster meat, white cabbage thai chili slaw, mango salsa, avocado, baby cilantro	20.95
LOCAL FLUKE TACO white cabbage slaw, pico de gallo, avocado, baby cilantro	17.95
LUMP CRAB CAKE SANDWICH brioche bun, grilled corn relish, sriracha mayo	21.95
GRILLED CHICKEN CLUB applewood bacon, cheddar cheese, avocado	16.95
CRAZY BURGER 8oz angus beef, lobster mac and cheese, smoked applewood bacon	20.95
NOT SO CRAZY BURGER 8oz angus beef	16.95

ADD CHEESE 1.00 • ADD BACON 2.00

Entrees

LOBSTER MAC AND CHEESE chunks of hand pulled lobster, creamy 3 cheese sauce, toasted bread crumbs	19.95
DOORMAT DINNER twin local fluke filets, your choice broiled, fried, or Cajun, jasmine rice, local grilled summer vegetables	21.95
FISH AND CHIPS local cod fish, cold dipped, golden brown, malt vinegar, house made tartar sauce, hand cut fries	19.95
LINGUINI WHITE CLAM SAUCE whole local little neck clams, enough said	21.95
LOBSTER RISOTTO hand pulled fresh lobster meat, grilled corn, spring peas, baby thai basil, baby mint	23.95
PAN SEARED SCALLOPS creamless cream corn, tomato chutney, baby swiss chard, fig balsamic reduction	23.95
SEAFOOD POT PIE shrimp, lobster, scallops, vegetables, in a creamy bisque baked to perfection	25.95
CHICKEN PAILLARD grilled chicken, baby arugula, baby frisee, grilled corn, avocado, cherry tomato, hot house cucumbers, balsamic dressing	18.95
GRILLED NEW YORK STRIP 16 oz, roasted baby potatoes, grilled summer vegetables, beer battered onion rings Add steamed lobster 20.	27.95
STUFFED FLUKE FILET shrimp, scallops, crabmeat, jasmine rice, grilled summer vegetables	24.95
SEARED YELLOW FIN TUNA baby bok choy, grilled corn, cherry tomato, citrus nage	26.95

Lil Shippers \$15.95

All kids meals served with choice of broccoli or French Fries, and a fountain drink, scoop of ice cream

MAC AND CHEESE
CHICKEN FINGERS
BURGER
GRILLED CHEESE
LINGUINI