



SMALL PLATES

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| DAILY CRUDO | 9 |
| Fresh market fish thinly sliced and served raw, dressed with extra virgin olive oil, citrus, Maldon sea salt, and microgreens. | |
| FISH COLLAR | 8 |
| A highly prized cut of fish from behind the head. Succulent, tender, and flavorful. The fish equivalent of spareribs! Fresh collars are cut daily by our fishmongers, broiled in tamari, fish sauce, and lemon juice. | |
| BUFFALO FRIED OYSTERS | 15 |
| Six large, plump fried oysters tossed in buffalo sauce and served with celery sticks and housemade ranch. | |
| OCTOPUS CARPACCIO | 13 |
| Thinly sliced & served chilled with radishes, olive oil, lemon, & microgreens. | |
| THAI IKAN SKEWERS | 16 |
| Grilled marinated market fish atop a sliced cucumber sesame salad with house spicy coconut-peanut sauce. | |
| SMOKED BLUEFISH PÂTÉ | 12 |
| Hickory smoked bluefish pâté with Maldon sea salt, extra virgin olive oil, and chives. Served with toasted Balthazar Bakery sourdough bread. | |

SIDES

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| FRIED BRUSSEL SPROUTS | 8 |
| Deep fried then dressed in housemade buttermilk ranch. | |
| BLISTERED SHISHITO PEPPERS | 9 |
| Broiled with lemon, Maldon sea salt and bonito flakes. | |
| BABY ARUGULA SIDE SALAD | 7 |
| Organic baby arugula, market vegetables, and citrus-apple cider vinaigrette. | |
| CUP OF FISH CHOWDER (Gluten Free) | 6 |
| A classic New England chowder. Rich, creamy & smoky with yukon gold potatoes, onions, thyme and fresh housemade fish stock. | |
| FRENCH FRIES | 5 |
| Skin on wedge cut french fries. | |

ENTREÉS

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| BAJA FISH TACOS (Grilled or Fried) | 12 |
| Crispy battered local market fish with citrus cabbage slaw, chipotle-lime mayo, radishes and cilantro on grilled corn tortillas. (2 per order). | |
| SPICY THAI GREEN CURRY MUSSELS | 18 |
| Wild Cape Cod mussels steamed in coconut milk, spicy Thai green curry, lime juice, fish sauce and garnished with fresh cilantro & chiles. | |
| KELP NOODLE PAD THAI (Vegan, Raw, Gluten Free) | 15 |
| Raw kelp noodles tossed with julienned snow peas, red bell pepper, carrots, zucchini, and scallions in a bright sesame tamarind dressing. Garnished with chopped peanuts, and cilantro. Add grilled fish or shrimp for \$6. | |
| LOBSTER ROLL (Maine-Style) | 27 |
| Fresh hand-picked lobster meat, the slightest touch of mayo, celery, lemon, Maldon sea salt and tarragon. Served with slaw, fries, and a housemade pickle. | |
| FISH & CHIPS | 17 |
| Crispy beer battered fish and skin on wedge cut fries. Served with malt vinegar and housemade tartar sauce. See board for daily market fish selection. | |
| MARKET FISH PLATE | MP |
| Grilled market fish, simply prepared and served with daily seasonal vegetables. See board for daily market fish selection. | |
| MARKET FISH SANDWICH | 17 |
| Fish sandwich served on grilled Balthazar Bakery sourdough with housemade tartar sauce, arugula, tomato, cabbage, and chilis. See board for daily market fish selection. | |
| TOKUBETSU RICE BOWL (Gluten Free) | 16 |
| Market seafood on furikake seasoned jasmine rice with tamari, sliced cucumber, soft egg, togarashi seasoning, bonito flakes, wasabi mayo and nori. See board for daily market fish selection. | |
| WHOLE FRIED FISH | MP |
| Fresh market fish fried whole and dressed with citrus, fish sauce, tamari, and cilantro. Served with aromatic Thai jasmine rice. See board for daily market fish selection. | |
| WHOLE STEAMED MAINE LOBSTER | 34 |
| 1 -1/2lbs Maine lobster, served with lemon and drawn butter. | |

Greenpoint Fish & Lobster Co. is proud to be a Monterey Bay Aquarium Seafood Watch partner. Our goal is to provide sustainable, traceable, high-quality seafood to the Greenpoint community and beyond.

We focus on domestic and seasonal seafood from purveyors who care as much about the health of our oceans as we do.

HAPPY HOUR OYSTERS & LITTLENECK CLAMS
 \$1 on Select Oyster of the Day and \$1 Littleneck Clams.
 Available Monday through Friday from 2:00 PM-5:00 PM,
 with the purchase of a beverage.

Consuming raw or undercooked seafood and shellfish may increase your risk of foodborne illness.