

Sammy's Special
Tropical Bar
& Martini's

15.95



Apple Martini

Grey Goose Vodka, Sour
Apple Schnapps & Triple Sec

Limón Cosmo

Bacardi Limon Rum, Triple Sec, Lime Juice
& Cranberry Juice

I Can-ELOPE Martini

Grey Goose Vodka, Watermelon, splash of
Triple Sec , Lime Juice & Pineapple Juice

San Juan

Tropical Martini

Belvedere Vodka, Peach Schnapps,
Triple Sec, Watermelon, Mango, Apple,
Melon, Banana & Grenadine

RAZZ on the Beach

Bacardi Razz Rum, Triple Sec, Peach Schnapps
& Cranberry Juice

Coco-Locos Martini

Ciroc Coconut Vodka, Pineapple Juice &
Coco-Lopez

Golden Apple Martini

Grey Goose Vodka,
Apple Schnapps, &
Apple Rum

Fuzzy Peach Martini

Kettle One Vodka, Peach Schnapps
& Triple Sec with splash
of cranberry

Watermelon Martini

Grey Goose Vodka, Watermelon Schnapps with a
Splash of Triple Sec

Sammy's Fruit Punch Bowl
for 2

32 oz. Bowl of Light Rum,
Dark Rum, Coconut Rum,
Bacardi O and
Fruit Punch

28.95



Fresh Fruit Smoothies

6.95



Delicious non-alcoholic smoothies made with
real fruit and ice cream

Banana • Strawberry • Peach
Mango & Raspberry

Please drink responsibly.

Alcoholic drinks

cannot be exchanged once ordered.

Thank you... The Management.

Sammys' would like to thank you
and please come again.

Sammys
Wine List

RED WINES

Robert Mondavi "Private Selection".....	36
Cabernet Sauvignon (California)	
Robert Mondavi "Private Selection".....	36
Merlot (California)	
Kendal - Jackson Vintner's Reserve	41
Cabernet Sauvignon (California)	
Hogue Cellars Merlot (California)	36
Jacob's Creek Shiraz (Australian)	36
Fetzer Valley Oaks Merlot (California)	35
Ruffino Chianti Classico (Italy)	34
Bolla Valpolicello (Italy)	34
Louis Jadot Beaujolais Village	45
(France)	

WHITE & BLUSH WINES

Hess Select Chardonnay	37
(Napa, California)	
Kendall-Jackson	
Vitner's Reserve Chardonnay	42
(Sonoma, California)	
Chateau St. Jean Chard	39
(California)	
Rosemount Estate Chardonnay	39
(Australia)	
Clos Du Bois Chardonnay (California)	40
Ruffino Orvieto Classico (Italy)	34
Santa Margherita Pinot Grigio (Italy)	56
Fontana Candida Pinot Grigio (Italy)	39
Bolla Soave (Italy)	34
Louis Jadot Pouilly Fuisse (France)	46
Louis Jadot Chardonnay (France).....	48
Snoqualmie	35
Beringer White Zinfandel Napa California	29

Champagne & Sparkling Wines

House Champagne	26
Korbel Brut	45
Martini & Rossi Asti Spumonti (Italy)	39
Moet & Chandon Imperial (France)	120
Dom Perignon Brut Vintage (France)	275
Cristal (France)	275
Champagne by the glass -	12.00

House Wines by the glass \$ 11.00

Chardonnay • Merlot • Shiraz
White Zinfandel • Cabernet Sauvignon
Pinot Noir • Pinot Grigio • Chianti

Homemade Sangria White or Red

Glass of Sangria 12.00

Pitcher of Sangria

Red or White 27.95



House
Beers

IMPORT / PREMIER 8.00

Corona Extra (Mexico) • Corona Light (Mexico)	
Heineken (Holland) • Heineken Light (Holland)	
Modelo Especial (Mexico)	
Dos Equis (España) • Blue Moon	
Guinness Extra Irish Stout	
Amstel Light (Holland) • Beck's (Germany)	
Presidente (Dom. Republic) • Red Stripe (Jamaica)	
Samuel Adams	
Samuel Adams Seasonal Favorite	

DOMESTIC 7.00

Budweiser • Bud Light • Coor's Light
Miller Lite • Yeungling
Odouls • Stella Artois
or Bud Light Platinum

Beer on Tap Glass ... 9.00 • Pitcher 20.00

Sea Treasures

Littleneck or Cherrystone Clams served (6)	10.95 • served (12)	17.95
Blue Point Oysters served individually	3.50 each	
Jumbo Shrimp Cocktail (5)	15.95	
Calamari Salad	16.95	
Chiller Platter iced combo of shrimp, clams & oysters	20.95	
Baked Clams (6)	10.95 • (12)	17.95
Clams Casino (8)	17.95	
Clams in Garlic Sauce or Red Sauce (hot or sweet)	18.95	
Soft Shell Steamers (Ipswich)	MKT Price	
Oysters Rockefeller (6) creamed spinach & mozzarella	19.95	
Fresh Tender Mussels cooked in Garlic or Red Sauce	16.95	
Fried Calamari	14.95	

Sammy's Famous Complimentary offerings...

Every table receives two home baked breads, one being our famous white Crusty Mountain Bread and the other our one of a kind Cornbread served with a wedge of delicious cheese and iced relish tray. Every dinner comes with our special Garden Salad, a choice of dressing as well as Spanish Rice, sweet corn and your choice of French fries, fried sweet potato, tostones, baked potato or linguine in white or red sauce.



Our Famous
Jumbo Fried Shrimp

Fried Coconut Shrimp	29.95
Fried Calamari Platter	25.95
Fried Day Boat Sea Scallops	36.95
Choice of Fried Porgies or Cod Fish or Whiting	26.95
Fried Baby Lobster Tails	39.95
Fried Clam Strip Platter	24.95
Fried Blue Fish	26.95
Fried Oysters	34.95
Fried Shrimp & Clam Strips	34.95
Tender Scallops & Jumbo Shrimp	39.95

Sammy's Fried Specialties

Shrimp & Fillet of Sole.....	42.95
Shrimp & Porgy	36.95
Shrimp & Whiting	35.95
Shrimp & Tilapia	35.95
Shrimp & Whole Branzino	43.95

Scallops (6) Shrimp (4) & Clam Strips	39.95
Crispy Jumbo Soft Shell Crabs (2 when in season)	29.95
Fried Fillet of Sole	36.95
Southern Style Fried Chicken	24.95
Fried Whole Red Snapper	39.95
Authentic Fish & Chips (Cod Fish, the best for fish & chips).....	29.95
Chicken Finger Platter	24.95

Super Fried Seafood Combo Platter **44.95**
Shrimp, Fillet of Fish, Scallops & Calamari & "Soft Shell
Crabs" (when in season).

Jumbo Shrimp Combinations

Shrimp & Whole Red Snapper	46.95
Shrimp & Alaskan Salmon	42.95
Shrimp & Striped Bass	41.95
Shrimp & Fried Chicken	32.00

Each Shrimp Combination starts with our famous colossal size Shrimp which can be prepared
Fried or Scampi Style. Then add your own favorite fresh fish selection. Served Broiled or Fried.

Snow Crab Legs & Fried Shrimp.....	44.95
Snow Crab Legs & Shrimp Scampi	44.95
Snow Crab Legs & Lobster Tail	49.95
Snow Crab Legs & Baby Back Ribs	48.95
Snow Crab Legs & Shell Steak	48.95
Baby Back Ribs (Pork) & Fried Shrimp	42.95
Lobster Tail & Fried Shrimp	43.95
Lobster Tail & Baby Back Ribs	45.95
Lobster Tail & Filet Mignon	58.95
Lobster Tail & N.Y. Shell Steak	53.95

Chicago Rib-Eye & Shrimp

Rib-Eye Shrimp& Baby lobster Tail **64.95**

Sammy's Fish Market

Hand filleted on-site in our temperature controlled seafood cutting room,
and prepared to any of the following methods:

Broiled • Grilled • Sautéed • Cajun Style • or Deep Fried (only whole fish can be fried)

Alaskan Salmon Fillet	31.95	Whole Stripe Bass	31.95	Catfish	28.95
Baked Alaskan Cod Steak	29.95	Fresh Tuna Steak	36.95	Roasted Whole Branzino	32.95
Sammy's Famous		Wild Tilapia	31.95	Whole Flounder	31.95
Baked Whole Red Snapper ...	39.95	Chilean Sea Bass Prime	42.95	Whole Brook Trout	29.95
North Atlantic Swordfish	36.95	Fresh Halibut Steak	36.95	Artic Char	32.95

Pacific Northwest WOOD ROASTED FISH

YOUR CHOICE..... 39.95 **Red Snapper • Swordfish • Chilean Sea Bass • Halibut • Salmon • Tuna**
Whole Striped Bass • Whole Branzino • Whole Trout • Whole Flounder

Native Americans pioneered the art of Roasting Fish on wood planks. European settlers then added seasonings enhancing the aroma and flavors imparted
by the planks. This tradition has been renewed at Sammy's where your fish is baked on authentic alder wood planks.



Italian Specialties

Jumbo Shrimp in Garlic Sauce **32.95**
served in a pot with fresh pasta

Linguine with Red or White Clam Sauce	26.95
Calamari in a red sauce, hot, sweet or garlic	26.95
Chicken Francese	29.95
Shrimp Francese	33.95

Shrimp Risotto **33.95 • Seafood Risotto** **45.95**
Veggie Risotto **23.95**

Hot Antipasto served for 2	29.95
Coconut Shrimp	18.95
BANG-BANG Shrimp	18.95
Mozzarella Sticks	12.95
Calamari in Red Sauce (sweet or hot)	17.95
Maryland Lump Crab Cakes (1).....	17.95
Fried Clam Strips	14.95
Order of Tostones	7.95
Buffalo Shrimp (spicy).....	15.95
Buffalo Wings & Buffalo Shrimp (spicy)	17.95
Buffalo Wings	14.95



Sammy's Chowders

Manhattan Clams Chowder

New England Clam Chowder

French Onion Soup

Lobster Bisque

Our Fabulous Feasts for 2

Italian Feast

Lobster, Shrimp, Clams, Mussels, Snow Crab Legs, Scallops
and King Crab Legs all served on a bed of fresh pasta
in Red or Garlic Sauce.

Paella de España

This authentic Spanish Dish is loaded with Jumbo Shrimp, Sea
Scallops, Clams, Mussels, Maine Lobster, Snow Legs, King Crab
Legs, tender Chicken and Chorizo (Pork Sausage)
sauteed with Spanish yellow rice.

Your Choice

124.95

Sammy's Famous
Montauk Chiller
Seafood Tower

Seafood Chiller 74.95

Whole Lobster, Shrimp Cocktail,
Clams, fresh Oysters, Mussels,
and Calamari salad



*Only LIVE Maine Lobsters
are good enough for Sammy's*

ALL LOBSTERS CAN BE STUFFED WITH SHRIMP OR CRABMEAT AT AN ADDITIONAL CHARGE

Whole or Steamed 1 - 1/4 lb. Maine Lobsters	29.95
Whole Broiled or Steamed 1-1/2 lbs. Maine Lobster	34.95
Whole Broiled or Steamed 2 lbs. Maine Lobster	49.95
Jumbo 3 lbs. 4 lb. to 5 lb. Maine Lobster	Market Price
Whole Maine Lobster & Tender Fried Shrimp	46.95
Whole Maine Lobster & Shrimp Scampi	46.95
Whole Maine Lobster & Baby Back Ribs	44.95
Whole Maine Lobster & New York Shell Steak	54.95
2 lb. Lobster Newburg	56.95
<i>Any of the above can be stuffed with crabmeat or shrimp for just 18.95</i>	

Sammy's Trio's (your choice) 74.95

Snow Crab Legs, Lobster Tail & Shrimp
King Crab Legs, Lobster Tail & Fried Shrimp
Lobster Tail, Steak, & Fried Shrimp



Sammy's Chef Specials

All of our chef specials are prepared to order. They are first baked in
our famous Scampi Sauce, then popped under the broiler. Any fish entree can also be grilled, sauteed or prepared cajun style.

Any item can be stuffed with crabmeat for 18.95

Jumbo Shrimp Scampi	29.95	Baked Fillet of Sole	36.95
Jumbo stuffed Shrimp w/Crabmeat	48.95	Baked Fillet of Sole Florentine stuffed w/Spinach & Muenster Cheese	38.95
Caribbean Shrimp Scampi	32.95	Fillet of Sole stuffed w/Crabmeat or Jumbo Shrimp	44.95
Shrimp Florentine	31.95	Baked Ocean Blue Fish	26.95
Deep Sea Scallops a la Scampi	38.95	Seafood Skewer	43.95
Broiled Shrimp & Scallops	39.95	1/2- Lobster tail, sea scallops, shrimp, king crabs, sword fish, fillet of sole over cajun rice	



Maryland Lump
Crab Cake Dinner

32.95
(2) Large Crab Cakes. Add a third for \$10.00

Alaskan King Crab Legs

Jumbo Order 2 lbs. 76.95



Sammy's Lobster Lovers
EXTRAVAGANZA

Awesome Dish **129.95**

(2) 1-1/2 lb. whole Lobsters, (2)
Clusters of Snow Crab Legs, (6) pieces
of Sammy's World Famous
Fried Shrimp over a bed of
Spanish yellow Rice.

Clam Bake Special 43.95

a succulent platter consisting of a whole 1-1/2 lb. Maine
Lobster, ipswich steamers, baked potato, corn on the cob,
and piping hot drawn butter. Quite a Bake!

• Based on availability or substitute w/littleneck steamers.

JUMBO Snow Crab Legs ____ 44.95

Shell Fish Extravaganza

A Whole Maine Lobster, Scallops, Snow Crab Legs,
Shrimp, Baked Clams, and Fillet of Fish

**Try one of our Jumbo
4 or 5 lb. Lobsters
Market Priced**

Twin Lobster Special

Twin (2 whole) 1-1/4 lb. Lobsters **46.95**

Can be stuffed with Crabmeat or Shrimp for an additional charge.



INTRODUCING

Sammy's Gluten FREE Dinner Items:
Please ask your server about our
selection of Gluten FREE entrees.

Fish items grilled and
shellfish items steamed or broiled.

WE I.D. ALL GUESTS

Due to recent actions by the NYPD and City of
New York, it has become our policy to ask all
customers for I.D. on the sale of all alcoholic
beverages. To ensure that minors are not
served, Sammy's Fish & Shrimp Box requires
valid photo identification from every guest
prior to the purchase of alcohol, regardless of
how old or young a customer may appear to
be. I.D. must be presented for every sale.

Accepted forms of identification include a
valid U.S. drivers license, with picture, military
I.D. with picture or passport with picture. We
value and appreciate our customers and
deeply apologize in advance for any inconven-
ience. But this is what we must do to ensure
we are able to continue to serve our loyal cus-
tomers and the community at large for years
to come. Thank you

WE I.D. ALL GUESTS

**Try one of our
Specialty
Coladas
and other
favorites**

D'ussé Colada

D'ussé VSOP Cognac, cream of coconut &
pineapple juice 16.95

Henny Colada 16.95

Bacardi Gold Rum, cream of coconut &
pineapple juice

Frankenstein Monster 17.95

You better be ready for this

A blend of 5 Bacardi Rum's and real fruit juices... Monsterous!

City Island Iced Tea 17.95

a blend of 5 light liquors with a splash of
coke and lemon... a "G" special, watch out!

Creamy Piña Colada

Bacardi Gold Colada with real ice cream

Strawberry Colada

Bacardi Gold Colada with a twist.

Fresh strawberry mix & strawberry Liquor

Banana Colada

Bacardi Gold Colada with fresh Banana Liquor
& fresh bananas

Mojito's

City Island Mojito

Bacardi Gold , Triple Sec, fresh lime juice
& mint leaves

Try one of these

Fantastic Mojito's...your choice

Peach Mojito-

Classic with Peach Schnapps
& peach puree

Razz Mojito-

Raspberry, fresh mint & lime
& raspberry puree

Mango Mojito-

Classic with fresh Mango
& Mango puree

Piña Mojito-

Classic w/ Pineapple Rum
Coco Lopez & Pineapple Juice

Join us for your next

special event.

Private Parties

25 to 100.

Please let your server know about

any food allergies,

special request or a

special celebration

Sammy's
Lobster Lovers
EXTRAVAGANZA
Awesome Dish..... 129.95

(2) 1-1/2 lb. whole Lobsters,
(2) Clusters of
Snow Crab Legs,
(6) pieces of Sammy's
World Famous
Fried Shrimp over a
bed of Spanish yellow Rice.

Shell Fish
Extraveganza
A Whole Maine Lobster,
Scallops, Snow Crab Legs,
Shrimp, Baked Clams,
and Fillet of Fish 74.95

Twin
Lobster
Special
Twin (2 whole)
1-1/4 lb. Lobsters
46.95
Can be stuffed with Crabmeat or
Shrimp for an additional charge.



Clam Bake
Special

43.95
a succulent platter consisting of
a whole 1-1/2 lb. Maine
Lobster, ipswich steamers,
baked potato, corn on the cob,
and piping hot drawn butter.
Quite a Bake!
• Based on availability or
substitute w/littleneck steamers.



Try one of our
Jumbo 4 or 5 lb.
Lobsters
Market Priced



Alaskan King Crab Legs
Jumbo 2 lbs. 76.95

Sammy's Luncheon Menu

All Lunch Entrees are served with Tomato Juice or Melon Slice, Manhattan Clam Chowder or New England Clam Chowder or Salad plus your choice of Baked Potato, Tostones, Fries or Linguine. Coffee or Tea and Ice Cream.
Lunch served from 11:30 a.m. to 3:00 p.m. Monday through Saturday.

Jumbo Fried Shrimp	22.95
Fisherman's Fried Combo	32.95
Authentic Fish & Chips	22.95
Fried Porgy	22.95
Fried Fillet of Sole	26.95
Fried Whiting	22.95
Fried Catfish Platter	24.95
Fried Scallops	27.95
Jumbo Shrimp Scampi	23.95
Jumbo Snow Crab Legs	34.95
Broiled Fillet of Sole	26.95
Broiled Blue Fish	21.95
Fresh Broiled Halibut	29.95
Baked Salmon	26.95
Broiled Sea Scallops	27.95
Broiled Red Snapper	32.95
Broiled Lobster Tail	26.95
Broiled Seafood Combo	34.95
Chicken Fingers	18.95
Barbecue Chicken	18.95
Baby Back Ribs (Pork)	19.95
BBQ Chicken & Ribs (Pork)	21.95

Lobster Lunch Special
Whole 1-1/4 lb. Maine Lobster
Broiled or Steamed..... 26.95

Pasta for Lunch

Shrimp in Red or Garlic Sauce	24.95
Pasta with Red or White Clam Sauce	21.95

Seafood Chiller Platter..... 34.95

A Great Lobster Combo Lunch Special!

1/2 Maine Lobster with 4-Shrimp Cocktail,
3 Raw Clams and 3 Raw Fresh Oysters all over ice.

Prime Rib	27.95
Maryland Lump Crab Cakes	32.95
Tilapia	26.95
Shrimp Parmigiana	25.95
Chicken Parmigiana	21.95
Buffalo Wings.....	17.95

Sandwich Platters

Traditional New England

Split Open Lobster Roll 29.95
served with coleslaw, chips & pickle

Cajun Catfish 24.95
served with lettuce, tomatoes and Russian dressing

Cabo Fish Tacos 24.95
A Baja specialty, two flour tortillas stuffed with beer battered
fried cod or haddock, cabbage, tomato, avocado, mixed cheeses
and finished with our white cilantro sauce

All of the above sandwiches served w/ coleslaw & fries

Sammy's Salads

Grilled Salmon Salad 24.95
Salmon served over mesculen greens w/roasted pecans, fetta cheese
and balsamic vinaigrette

Grilled Shrimp Caesar Salad 23.95
Our house specialty!

Chicken Caesar Salad 18.95

Any lunch item can be stuffed with
crabmeat for an additional charge.

Sirloin Burgers Platters 8oz.

Sirloin Burger	14.95
Cheeseburger	14.95
Mushroom Burger	15.95
BBQ Burger	14.95
Cajun Burger	14.95
Bacon Cheeseburger	15.95

TOPPINGS

Cheese , Bacon, Mushrooms,
Mozzarella or Avocado

Each topping extra \$2.00

All of our Burgers are served with French fries, lettuce,
tomato, homemade coleslaw and pickle

(Please note: Lunch extras are NOT served with our Burgers)



Children's Menu

For children under 12-years of age, absolutely no exceptions. Thank you
All of our childrens orders come with French Fries or Baked Potato. Enjoy!

All children's dinners are served with ice cream.

Fried Shrimp	15.95
Basket of Chicken Fingers	11.95
Hamburger Platter	10.95
Hot Dogs (2)	10.95
Fried Chicken	11.95

Macaroni & Cheese	10.95
Pasta w/Marinara Sauce	9.95
Rack of Baby Back Ribs (pork)	14.95
English Fish & Chips	14.95

Pasta meals do not include sides

Desserts • Sodas • Coffee & Tea

SOFT DRINKS 2.95 - Coca Cola • Diet Coke • 7-up

Fanta Orange • Lemonade & Fanta Ginger Ale

Iced Tea 2.95 Black Sweet Tea,
Black Unsweetened & Raspberry Tea

JUICES 3.00 - Cranberry

Orange Juice • Grape Fruit Juice • Pineapple
Juice • Apple Juice & Homemade Fruit Punch

Child drink
your choice
1.50

DESSERTS

Mile High Chocolate Fudge Cake..... 9.95

Special Tall Cheese Cake 8.95

Mile High 24-Carrot Layer Cake 9.95

Strawberry Short Cake 8.95

Chocolate Mousse Cake 8.95

Red Velvet Cake 8.95

Sammy's Tiramisu 8.95

Soft Ice Cream - Vanilla or Chocolate - cone or dish 3.95

Flan 7.95

