
APPETIZERS

FRIED CALAMARI 13
Served with marinara sauce.

BUFFALO CALAMARI 14
Fried calamari with spicy buffalo wing sauce.

CHOPPED BAKED CLAMS 8
Four home style stuffed top neck clams.

WHOLE BAKED CLAMS 8
Four little neck clams dressed and baked golden brown.

BABY CRAB CAKES 9
Served with a side of remoulade.

MUSSELS WITH RED OR WHITE SAUCE 14
PEI mussels served with toasted garlic bread.

MUSSELS GORGONZOLA 14
PEI mussels with our famous gorgonzola sauce.

TUNA TIDBITS 13
An Artie's Original! Grilled tuna on garlic bread with mozzarella cheese.

GRILLED SHRIMP 11
Five large grilled seasoned shrimp. Peel and eat.

GRILLED CALAMARI 11
Seasoned in a spicy marinara.

TUNA, SALMON, OR SCALLOPS TARTARE 15
Served over a pressed cucumber salad.

PORTOBELLO MUSHROOM & GRILLED TUNA 15
With roasted red peppers and fresh melted mozzarella.

STEAMERS 22
A full pound of local steamers.

CLAMS ON THE HALF SHELL 8/15
Half/Dozen Littleneck or Cherrystone clams on the half shell.

OYSTER ON THE HALF SHELL 13/24
Half or full dozen seasonal fresh oysters on the half shell.

SHRIMP COCKTAIL 12
Sweet and succulent large shrimp with cocktail sauce.

APPETIZER SPECIALS

COCONUT SHRIMP 9

SPICY POPCORN SHRIMP 10

FISH TACO 6

FRIED FISH FINGERS 10

FRIED OR GRILLED SOFT SHELL CRABS M/P

SOUPS

LOBSTER BISQUE 9

MANHATTAN CLAM CHOWDER 8

NEW ENGLAND CLAM CHOWDER 8

SALADS

CAESAR SALAD 10
Add grilled tuna or salmon +5

HOUSE SALAD 8

STUFFED TOMATOES 9
With Seafood Salad and Shrimp Shrimp Salad

LOBSTER

Served with choice of potato and vegetable

MAINE LOBSTER (1¼ / 1½ / 1¾ / 2 lbs - Steamed or Broiled) 29 / 34 / 39 / 44

STUFFED MAINE LOBSTER - Stuffed with crab, shrimp, and scallop. +5

ARTIE'S FAMOUS GARLIC LOBSTER 49
Chopped lobster sauteed in garlic, oil, and breadcrumbs served over pasta with toasted garlic bread.

Due to COVID-19 dining restrictions, we ask that you keep your stay with us to 90 minutes. We'll do our best to make sure you have an enjoyable and safe dining experience.

ENTREES

ARTIE'S FAMOUS GRILLED FISH FILLETS

Fresh cut fish fillets from our market prepared with your choice of finishing sauce:

Vinaigrette, Teriyaki, Louisiana Hot Sauce, House Spice, Dijonaise, Honey Mustard, Lemon Butter, Blackened (Spicy), or Naked.

BLACKFISH 28 • BRANZINO 26 • BROOK TROUT 19 • CATFISH 18 • CHILEAN SEA BASS 35 • CODFISH 29 • FLOUNDER 19 • FLUKE 21 • SCROD 16 • HALIBUT 29 • MAKO STEAK 17 • MONKFISH 19 • RED SNAPPER 28 • SALMON 22 • SEA BASS 25 • SOLE 21 • STRIPED BASS • SWORDFISH STEAK 29 • TILAPIA 16 • TUNA STEAK 28

FRESH FILLETS, COOKED YOUR WAY

BROILED

White wine, lemon, and butter topped with seasoned bread crumbs.

OREGANATA

Broiled with oreganata style breadcrumbs

BLACKENED

Cajun seasoning blackened on a cast iron skillet. Spicy.

HORSERADISH

Horseradish, breadcrumbs, and garlic (add 3.00)

TUSCAN

With tomato, basil, garlic and breadcrumbs

FRIED

Cooked to crispy perfection

FRESH WHOLE FISH COOKED TO ORDER

BRANZINO 26 • BROOK TROUT 19 • FLUKE 21 • PORGY 15
RED SNAPPER 28 • SEA BASS 25

CRISPY

Floured and deep fried to golden perfection

BROILED

With lemon and butter, topped with bread crumbs

(All fresh market fish is subject to availability. Pricing may change due to market availability.)

SEAFOOD ENTREES

Served with choice of potato and vegetable

STUFFED FILLET OF SOLE 29

Lemon sole stuffed with our crab, shrimp, and scallop stuffing.

STUFFED JUMBO SHRIMP 28

Five jumbo shrimp stuffed with our crab, shrimp, and scallop stuffing.

ALMOND CRUSTED SOLE OR SALMON 27

Slow baked fillet of sole or salmon topped with almonds.

PESTO CRUSTED SALMON 24

Canadian salmon fillet crusted with garlic and basil.

DILL BUTTER SOLE OR SALMON 24

Baked fillet of sole or salmon cooked with fresh dill and butter.

CHEF NOHE'S ENTREE SPECIALS

Served with hand cut french fries and our own coleslaw

LOBSTER ROLL 25

COCONUT SHRIMP 19

FRIED SOFT SHELL CRAB M/P (Seasonal)

GRILLED SOFT SHELL CRAB M/P (Seasonal)

FISH TACOS 21

"NEWSDAY" SWORDFISH 29

Don't forget to pick up tomorrow's dinner! Your server can provide you with any of our fish market items, or shop online at ArtiesFishMarket.com.

PASTA

RED OR WHITE CLAM SAUCE 18

Local Long Island clams shucked, chopped, and cooked to order.

RED OR WHITE HOUSE CLAM SAUCE 23

With shrimp, scallops, and clams - an Artie's original.

FRIED CALAMARI 19

Our famous fried calamari served over pasta with our chef's own marinara sauce.

GARLIC CRABS OVER PASTA M/P

Four hardshell blue claw crabs sauteed in garlic, oil, and breadcrumbs.

SHRIMP SCAMPI 24

Ten large shrimp sauteed in garlic and oil.

CHEF'S SPECIAL PASTA 27

Shrimp and scallops in a lobster tomato cream sauce topped with jumbo lump crab meat.

SCALLOPS OREGANATA 27

Scallops broiled with oreganata style bread crumbs.

PASTA SPECIALS

MUSSELS
GORGONZOLA
23

SHRIMP
PARMESAN
23

SEAFOOD FRA
DIAVOLO
26

WRAPS & SANDWICHES

Served with homemade french fries and coleslaw. Substitute sweet potato fries for an additional \$1.00.

GRILLED SALMON OR TUNA WRAP 19

Grilled salmon, portobello mushroom, roasted red pepper, and dressed greens on a sundried tomato and basil wrap.

SEAFOOD SALAD, SHRIMP SALAD, OR TUNA SALAD SANDWICH OR WRAP 17

CRISPY CHICKEN CAESAR WRAP 15

FRIED FLOUNDER FILLET SANDWICH 16

Golden fried flounder fillet served on a fresh challah roll.

CRAB CAKE SANDWICH 15

Grandma's special crab cake recipe served fully dressed on a challah roll.

SALMON BURGER 19

Fresh ground salmon grilled to perfection.

FRIED PLATTERS

Served with homemade french fries and coleslaw. Substitute sweet potato fries for an additional \$1.00.

FRIED SHRIMP 19

FRIED SEA SCALLOPS 22

FRIED BAY SCALLOPS 18

FRIED FLOUNDER FILLET 19

ARTIE'S GOLDEN FRIED SAMPLER 22

CRAB CAKE PLATTER 18

FISH CAKE PLATTER 18

BEER BATTER SHRIMP 19

OTHER CATCHES

Served with homemade french fries and coleslaw. Substitute sweet potato fries for an additional \$1.00.

Hamburger 12

Hot Dog 5

Chicken Fingers 10

SIDES

French Fries 4

Sweet Potato Fries 5

Saffron Rice 5

Roasted Potato 5

Baked Potato 4

Steamed Vegetables 4

Garlic Bread 3

Coleslaw 3

Pasta with Butter or Marinara 7

SOFT DRINKS

FREE REFILLS 3

Coca Cola Sodas

Cranberry juice

Iced Tea

Lemonade

Cranberry Juice

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.