The Bowery Dugout

KINGSTON, NEW YORK

Appetizers

Shrimp Scampi Shrimp Cocktail Buffalo or Coconut Shrimp Sea Scallops Scampi Oysters on the 1/2 shell or deep Littleneck Clams Steamed or 1/2 Mussels	, ,	Dozen	7
Marinara sauce, Steamed in Ga Crab Cakes Frogs Legs Fried or Scampi Boneless Wings – Buffalo or BF Fried Calamari Baked Clams Escargot Onion Rings – Homemade and Mozzarella Sticks	3Q sauce	der	9.5 9.5 11.5 8.5 9 8 9 6
New England Clam Chowder Manhattan Clam Chowder French Onion Soup	Cup 3 Cup 3 Cup 3.5	Bowl Bowl Bowl	4

Live Maine Lobsters

New York Strip Steak - 12 oz

Variety of sizes available @ Market Price Steamed • Broiled • Crab Stuffed

King Crab Legs Market Price

South American Lobster Tail

Single 5oz. 20 Twin 5oz. 39 Crabmeat Stuffed ... \$2.00 extra each

Steak or Surf & Turf

AuPoivre 30

30 AuPoivre 33 New York Strip Steak - 16oz Mushroom Bordelaise, or Sautéed Mushrooms & Onions + 3 The Triton 60 New York Strip, Lobster Tail, and Stuffed Shrimp 60 The Baron New York Strip and Twin Lobster Tails Tidal Wave Lobster Tail, Stuffed Shrimp, and Broiled Sea Scallops

Blue Cheese 2 Crumbles 3 Fresh Broccoli with Bearnaise sauce 6 Fresh Spinach Sautéed Olive Oil & Garlic 6

Pint: 7.5 Pint: 7 Bruce's Bleu Cheese Dressing Quart: 13.5 Homemade Clam Chowders Quart: 12

Seafood

Shrimp Scampi	24
Shrimp Deep Fried	24
Stuffed with Crabmeat	24
Shrimp and Sea Scallops Raymond	27
Spicy sauté of broccoli, garlic & parmesan cheese on a bed of	Linguini
Shrimp and Sea Scallops Luis	27
Sauté of spinach, garlic & parmesan cheese on a bed of Lings	uini
Sea Scallops Scampi	MKT
Sea Scallops Deep Fried or Broiled	MKT
Fried Oysters	26
Frog's Legs	19
House Specialty:	21
Swai Filet (pearly white-meat, firm, mild flavor, very moist)	
Panko crusted, sautéed in light, lemon butter or sautéed garl	lic cream
Seafood Combo:	24
Shrimp, Scallops, Catch of Day – Broiled or Deep Fried	
King Combo Platter:	30
Lobster, Shrimp, Sea Scallops, and Catch of Day - Broiled	
Zuppe de Pesce	34
Lobster tail, Sea Scallops, Shrimp, Calamari, Mussels and C	
Zuppe de Calamari	24
Clams, Mussels, and Calamari	

Traditional Marinara Style • Bianco • Fra Di Avlo

Chicken

Chicken Cordon Bleu	19
Stuffed in the classic style topped with Veloute Sauce	
Chicken Français in lemon wine sauce	19
Chicken & Shrimp Français	22
Pineapple Chicken Teriyaki	19
Roast Duck with Raspberry Glaze	24
Rowary White Chicken Parmeacean	10

Sharing Charge 4 ALL PASTAS COME WITH CHOICE OF SALAD OR CUP OF SOUP

> **PASTA: 15** Linguini • Penne Pasta

SAUCES: Marinara • Alfredo • Garlic Cream • Pesto Sauce *TOPPINGS:*

Mushrooms Sweet Roasted Red Peppers Broccoli Artichoke Hearts Sun-Dried Tomato Garlic-Black Olives *MAIN COURSE TOPPINGS:*

Chicken 6 Chicken & Shrimp 8 Shrimp 12 Sea Scallops 14 Chopped Clams (Red or White) 8

Gluten Free Preparations Available









www.bowerydugout.com

The Bowery Dugout • Kingston, New York • 845-331-7200