

FISH N' CHIP BASKETS Includes Idaho Fries & BBQ Cole Slaw



(212) 813-0003

930 3RD AVE NY, NY 10022

OPEN 7 DAYS

LUNCH & DINNER

DINE-IN OR TAKEOUT

Free Delivery

CODFISH N' CHIPS 16

Fried, Broiled or Blackened

FLOUNDER 17

Fried, Broiled or Blackened

FRIED WHOLE CLAMS 21

Ipswich Style Fresh Shucked & Fried Clams

SHRIMP 17

Fried, Broiled or Blackened

BUOY ONE SEAFOOD BASKET

Fried Fillet, Shrimp, Scallops, & Clam Strips, French Fries & BBQ Cole Slaw 17

FRIED CALAMARI 15

Served with Marinara Sauce

BAY SCALLOPS 17

Fried or Broiled

FRIED OYSTERS 19

Freshly Shucked Fried Oysters

FRIED CLAM STRIPS 12

fresh made clam strips

FISHERMAN'S BASKET

Fried Fillet, Shrimp, Scallops, Oysters, Calamari, Idaho Fries, Onion Rings & BBQ Cole Slaw - 20

RAW BAR

OYSTERS ON THE HALF SHELL*

Dozen - 20 Half Dozen - 12

CLAMS ON THE HALF SHELL*

Dozen - 16 Half Dozen - 9

APPETIZERS

FRIED WHOLE CLAMS

Classic Ipswich Style Fried Clams

Dozen - 21 Half Dozen - 11

BAKED CLAMS

Classic, South Shore LI Clams Chopped & Breaded - 10

STUFFED OYSTERS

Pan Seared Panko Crumbed Oyster Atop Creamy Seafood Stuffing of Shrimp & Oysters and finished off with our Thai Glaze - 14

FRIED OYSTERS

Fresh, Plump Oysters Lightly

Breaded & Fried Dozen - 19 Half Dozen - 11

PEPPER SEARED TUNA*

OVER WONTON CHIPS, DRIZZLED WITH WASABI MAYO, SWEET SOY AND SEAWEED SALAD - 16

FRIED CALAMARI

Lightly Floured & Fried Rings & Tentacles, Served with Marinara Sauce - 11

CRAB CAKE

Served With Our House Made NOLA Tartar - 12

COCONUT SHRIMP

Beer Battered & Coconut Coated Shrimp Served with Thai Chili Sauce - 13

CHICKEN WINGS

Buffalo or Thai Glazed - 10

SOUP

NEW ENGLAND CLAM CHOWDER

Pint - 8 Quart - 15

MANHATTAN CLAM CHOWDER

Pint - 8 Quart - 15

SEAFOOD BISQUE

Pint - 9 Quart - 16

FRENCH ONION SOUP

Pint - 8 Quart - 15

BUCKET LIST

HARD SHELL CLAMS

Littleneck or Topneck Clams Steamed in Garlic & Red Pepper Served w/ Drawn Butter Bucket - 26 1/2 Bucket - 14

MUSSELS

Scampi: White Wine, Lemon, Garlic & Butter Marinara: Fresh Tomato & Basil Sauce or Asian Style: Spicy Garlic & Soy Sauce Served w/ Garlic Bread

Bucket - 20 1/2 Bucket - 12

STEAMERS

Steamed Local Softshell Clams w/ Clam Broth & Drawn Butter Bucket - 32 1/2 Bucket - 17

STEAMED SNOW CRAB LEGS

w/ Drawn Butter - 20/lb

BURGERS

Includes Idaho Fries & BBQ Cole Slaw

SALMON BURGER

House-Made with Lettuce, Chili Mayo on a Roll 15

BUOY BURGER*

Fresh Ground Beef, Cooked to Order with Lettuce, Tomato, Onion 13
Add toppings: Grilled Onions, Mushrooms, Avocado or Bacon +\$1.50
American, Swiss, Cheddar + \$1.25 each

COD & SHRIMP BURGER

House-Made with Lettuce, Nola Tartar, on a Roll 15

VEGETARIAN

QUINOA VEGGIE BURGER

House-Made with Lettuce, Tomato, Onion & Chili Mayo on a Roll w FF 13

SAUTÉED TEMPEH

Vegetable Ratatouille & Sweet Soy Chili Sauce 25

SANDWICHES

Includes Idaho Fries & BBQ Cole Slaw

FRIED FISH SANDWICH

Fried Flounder 13
Fried Codfish 12
On a roll with Lettuce & Tomato

WARM LOBSTER ROLL

Freshly Steamed Lobster served Warm on a Toasted Roll Butter & Lemon Pepper 21

PO' BOY SANDWICH

Creole Tartar, Lettuce, Tomato, Old Bay FF
Fried Shrimp 14
or Fried Oysters 18

buoyone.com | [@buoyone](https://www.instagram.com/buoyone) | [facebook.com/buoyone](https://www.facebook.com/buoyone)

GREENS

COBB SALAD

Grilled Shrimp, Crabmeat, Avocado, Roasted Red Peppers, Sundried Tomatoes, Cucumbers, Tomato, Carrots over Mixed Greens - Balsamic Vinaigrette 15

GORGONZOLA CHICKEN SALAD

Grilled Chicken Served over Crumbled Gorgonzola, Sliced Almonds, Roasted Red Peppers, Sundried Tomatoes, Cucumbers, Tomato, Carrots over Mixed Greens Balsamic Vinaigrette 13

CRISPY CALAMARI SALAD

Calamari Lightly Floured & Fried, Tossed in Mesclun w Roasted Red Peppers, Sweet Onion & Red Curry Vinaigrette 16

WINTER BEET SALAD

Fresh Roasted Beets, Crumbled Gorgonzola Cheese, Pickled Fennel & Onions, Mesclun Spring & Kale Mix, Roasted Beet & Pickled Fennel Vinaigrette 13

Add: Chicken +5 Shrimp +7 Salmon +9

WARM SHELLFISH MEDLEY SALAD

Sautéed Shrimp, Clams, Mussels & Scallops over Mixed Greens, Garlic Saffron Vinaigrette 15

CAESAR SALAD

Romaine, Housemade Dressing & Croutons 9

GARDEN SALAD

Mesculin Spring Mixed Greens, Cucumbers, Tomatoes, Carrots & Balsamic Vinaigrette 9

SHRIMP IT YOUR WAY

Pick a Style:

COCKTAIL, STEAMED, SAUTEED, FRIED, GRILLED, SCAMPI, BUFFALO, BLACKENED OR THAI GLAZED

Pick a Size:

MEDIUM SHRIMP

1 lb (30 Pieces) - 20
1/2 lb (15 Pieces) - 11

LARGE SHRIMP

1 lb (20 Pieces) - 22
1/2 lb (10 Pieces) - 12

PASTAS

Pastas Include Garlic Bread & Parmesan Cheese

SAUTÉED SHRIMP SCAMPI

over Linguine - 23

PASTA MEDLEY

Mussels, Shrimp, Scallops & Clams Marinara Sauce over Linguine - 25

MUSSELS MARINARA

Lots of Fresh P.E.I. Mussels Sauteed in a Marinara Sauce over Linguine - 21

SHRIMP, SCALLOPS & CALAMARI

Garlic Scampi over Linguine - 24

FARFALLE IN A GARLIC ROSEMARY

Alfredo Sauce w Sauteed Mushrooms 21
Add: Shrimp 7.00 Chicken 5.00

LINGUINE WITH CLAM SAUCE

Whole and Chopped Fresh Long Island Clams (red or white) - 24

VEGGIE FARFALLE PASTA

Colorful Seasonal Vegetables in a Fresh Thyme & White Wine Sauce 21
Add Chicken 5.00 Add Shrimp 7.00

LOBSTERS, POTS & BAKES, OH MY!

THE HOT POT

Steamed 1 1/4 lb. Fresh Maine Lobster, 1/2 lb Snow Crab Legs, Corn on the Cob & Old Bay Seasoned French Fries - 28

LOBSTER DINNER

Steamed Fresh Maine Lobster, Vegetable & Baked Potato - MP

THE BUOY ONE CLAM BAKE

Steamed Whole 1 1/4 lb. Lobster, Shrimp, Steamers, Mussels, Corn on the Cob & Baked Potato - 29

DISH YOUR FISH ENTREES

ALMOND CRUSTED Whipped Vanilla Sweet Potato & Broccoli

FLOUNDER 30 SALMON 29

THAI GLAZED with Jasmine Rice & Sautéed Spinach

SHRIMP 28 CODFISH 28 SALMON 29 TUNA* 30 SEA SCALLOPS 33

BLACKENED Mashed Potato & Asian Stir Fry Vegetables

SHRIMP 28 TUNA* 30 SALMON 29 CODFISH 28 SEA SCALLOPS 33

SESAME CRUSTED

TUNA* 30 Jasmine Rice & Asian Stir Fry Vegetables, Wasabi Mayo & Sweet Soy SALMON 29 Whipped Vanilla Sweet Potato, Sautéed Spinach & Hoi Sin Sauce

GRILLED SALMON 29 TUNA* 30 SEA SCALLOPS 33

Beluga Lentils, Sauteed Spinach & Onion Marmalade

HORSERADISH CRUSTED CODFISH 28 SALMON 29

1 Pound BBQ Cole Slaw - 4

Whipped Vanilla Sweet Potato - 6

Mashed Potato - 6

Steamed White Rice - 6

Seasoned Broccoli - 6

Sautéed Spinach - 6

Baked Potato - 5

Asian Stir Fry Vegetables - 6

Garlic Bread - 3

Onion Rings - 5

Idaho Fries - 5

Old Bay French Fries - 6

Before placing your order, please inform your server if a person in your party has a food allergy.

*consuming raw or undercooked meats, shellfish, tuna or fresh shell eggs may increase your risk of food born illness, especially if you have certain medical conditions