

Pastas

SAUTÉED SHRIMP SCAMPI
over Linguine - 20

MUSSELS MARINARA
Fresh P.E.I. Mussels Sauteed in a Marinara Sauce over Linguine - 18

LINGUINE WITH CLAM SAUCE
Whole and Chopped Fresh Long Island Clams (red or white) - 19

SHRIMP, SCALLOPS & CALAMARI
Garlic Scampi over Linguine - 20

PASTA MEDLEY
Mussels, Shrimp, Scallops & Clams Marinara Sauce over Linguine - 21

Fish Fry Baskets

Baskets include Idaho Fries & BBQ Cole Slaw

FRIED WHOLE CLAMS
Lunch \$11 Dinner \$21

FLOUNDER
Lightly Breaded & Fried Flounder
Lunch \$10 Dinner \$16

SHRIMP
Lunch \$10 Dinner \$16

FRIED CALAMARI
Lunch \$8 Dinner \$13

FRIED OYSTERS
Lunch \$10 Dinner \$19

CODFISH
Lunch \$9 Dinner \$15

BAY SCALLOPS
Lunch \$10 Dinner \$17

FRIED CLAM STRIPS
Lunch \$7 Dinner \$12

BUOY ONE SEAFOOD BASKET

Fried Basa Fillet, Shrimp, Scallops, & Clam Strips
Idaho Fries & BBQ Cole Slaw Lunch \$12 Dinner \$16



10095 MAIN RD
MATTITUCK, NY 11952

TO PLACE AN ORDER FOR LUNCH OR
DINNER CALL:

631- 315 - 5405

Soup

NEW ENGLAND
CLAM CHOWDER
Pint - 8 Quart - 14

MANHATTAN
CLAM CHOWDER
Pint - 8 Quart - 14

SEAFOOD BISQUE
Pint - 9 Quart - 16

Raw Bar

CLAMS ON THE HALF SHELL*
Dozen - 13 Half Dozen - 8

OYSTERS ON THE HALF SHELL*
Dozen - 18 Half Dozen - 10

Small Bites

FRIED WHOLE CLAMS
Dozen - 21 Half Dozen - 11

BAKED CLAMS - 8

FRIED OYSTERS
Dozen - 19 Half Dozen - 10

FRIED CALAMARI - 9

Bucket List

HARD SHELL CLAMS
Steamed Clams in Garlic & Red Pepper
Served with Drawn Butter
Bucket - 22 1/2 Bucket - 13

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

MUSSELS
Scampi: White Wine, Lemon, Garlic & Butter
Marinara: Fresh Tomato & Basil Sauce
or Asian Style: Spicy Garlic & Soy Sauce
Served w/ Garlic Bread
Bucket - 19 1/2 Bucket - 11

SNOW CRAB LEGS
Steamed & Served
w/ Drawn Butter - 17/lb

buoyone.com

Shrimp It Your Way

Pick a Style:

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

Pick a Size:

MEDIUM SHRIMP

1 LB (30 PIECES) - \$19

1/2 LB (15 PIECES) - \$11

LARGE SHRIMP

1 LB (20 PIECES) - \$21

1/2 LB (10 PIECES) - \$12

Dish Your Fish Entrees

Fresh Fish from the Market

ALMOND CRUSTED

WHIPPED VANILLA SWEET POTATO & BROCCOLI

FLOUNDER 27 SALMON 26 BASA 24

THAI GLAZED

JASMINE RICE & SAUTÉED SPINACH

SHRIMP 24 SEA SCALLOPS 28 CODFISH 24

SALMON 28 *TUNA 26

SESAME CRUSTED *TUNA OR SALMON 26

JASMINE RICE & ASIAN STIR FRY VEGETABLES, WASABI MAYO (TUNA)
WHIPPED VANILLA SWEET POTATO, SPINACH & HOISIN SAUCE (SALMON)

BLACKENED *TUNA 26 SALMON 26 BASA 24 CODFISH 24

MASHED POTATO & BROCCOLI

Lobsters, Pots & Bakes, Oh My!

BUOY ONE CLAM BAKE

STEAMED WHOLE 1.25 LB. LOBSTER, SHRIMP, STEAMERS,
MUSSELS, VEGETABLE & BAKED POTATO - \$26

THE HOT POT

STEAMED WHOLE 1 1/4 LB. LOBSTER,
1/2 LB SNOW CRAB LEGS, CORN ON THE COB &
OLD BAY SEASONED FRENCH FRIES - \$26

LOBSTER DINNER

STEAMED LOBSTER, SERVED WITH CORN & BAKED POTATO
1.25 LB: \$25

STEAMED LOBSTER

BY THE POUND (NO SIDES) \$20/LB

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