

# Burgers And Land

## SALMON BURGER

House-Made with Lettuce, Chili Mayo on a Toasted Roll - 13

## COD & SHRIMP BURGER

House-Made with Lettuce, Chili Mayo, on a Toasted Roll - 13

## ROASTED LONG ISLAND DUCK

Baked Potato, Asian Stir Fry Vegetables, Lemon Honey Sauce - 29

## SAUTÉED TEMPEH

Vegetable Ratatouille & Sweet Soy Chili Sauce - 22

## CRISPY PORK

Tender Pork Cutlet, Breaded & Fried, Topped with Hoi Sin Sauce Broccoli and Whipped Vanilla Sweet Potato - 22

## HAMBURGER\*

Cooked to Order - Lettuce, Tomato - 11  
Add toppings: Grilled Onions, Mushrooms Avocado or Bacon + \$1.00  
American, Swiss, Cheddar + \$.50 each



631-208-9737

1175 W MAIN ST RIVERHEAD NY  
OPEN 7 DAYS LUNCH & DINNER

## Raw Bar

CLAMS ON THE HALF SHELL\*  
Dozen - 14 Half Dozen - 8

OYSTERS ON THE HALF SHELL\*  
Dozen - 19 Half Dozen - 10

PEPPER SEARED TUNA\*  
Over Wonton Chips With Wasabi Mayo,  
Sweet Soy And Seaweed Salad 15

## Soup

NEW ENGLAND  
CLAM CHOWDER  
Pint - 8 Quart - 14

MANHATTAN  
CLAM CHOWDER  
Pint - 8 Quart - 14

SEAFOOD BISQUE  
Pint - 9 Quart - 16

FRENCH ONION SOUP  
Pint - 7 Quart - 14

## Fish Fry Baskets

Baskets include Idaho Fries & BBQ Cole Slaw

### FRIED WHOLE CLAMS

Dinner - 21 Lunch - 13

### FLOUNDER

Dinner - 17 Lunch - 12

### SHRIMP

Dinner - 17 Lunch - 13

### FRIED CALAMARI

Dinner - 15 Lunch - 9

### FRIED OYSTERS

Dinner - 19 Lunch - 11

### CODFISH

Dinner - 16 Lunch - 10

### BAY SCALLOPS

Dinner - 17 Lunch - 11

### FRIED CLAM STRIPS

Dinner - 12 Lunch - 8

## Appetizers

FRIED WHOLE CLAMS  
Dozen - 21 Half Dozen - 11

FRIED OYSTERS  
Dozen - 19 Half Dozen - 10

FIRE ROASTED OYSTERS - 13

LOCAL DUCK SPRING ROLLS -10

PANKO CRUSTED  
STUFFED OYSTERS - 13

FRIED CALAMARI - 10

CRAB CAKE - 12

BAKED CLAMS - 8

COCONUT SHRIMP - 12

## Bucket List

HARD SHELL CLAMS  
Steamed Clams in Garlic & Red Pepper  
Served with 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

## FRIED FISH SANDWICH

Flounder - 11 Codfish - 10  
On a roll with Lettuce, Tomato, Idaho  
Fries & BBQ Cole Slaw

## Po' Boy Sandwich

Creole Tartar, Lettuce, Tomato, Old  
Bay French Fries & BBQ Cole Slaw  
Fried Shrimp 14 Fried Oysters 18

## BUOY ONE SEAFOOD BASKET

Fried Basa Fillet, Shrimp, Scallops, &  
Clam Strips, French Fries & BBQ Cole Slaw  
Dinner 17 Lunch 12

## FISHERMAN'S BASKET

Fried Basa Fillet, Shrimp, Scallops,  
Whole Clams, Calamari,  
Idaho Fries, Onion Rings &  
BBQ Cole Slaw - 18

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

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# Greens

## GORGONZOLA CHICKEN SALAD

Grilled Chicken over Mixed Greens,  
with Crumbled Gorgonzola, Sliced Almonds,  
Sundried Tomatoes, Roasted Red Peppers  
House Balsamic Vinaigrette - 13

## COBB SALAD

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

## GREEN GARDEN

Mixed Greens, Tomatoes, Cucumbers,  
Carrots, House Balsamic Vinaigrette 8

## CAESAR SALAD

Romaine, Parmesan Cheese 8  
Housemade Caesar Dressing, Croutons  
Add: Chicken 12 Shrimp 15 Salmon 17

## WARM SHELLFISH MEDLEY SALAD

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

# Shrimp It Your Way

## Pick a Style:

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

### 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

# Lobsters, Pots & Bakes, Oh My!

## BUOY ONE CLAM BAKE

Steamed Whole 1 1/4 lb. Lobster, Shrimp,  
Steamers, Mussels,  
Vegetable & Baked Potato - 28

## LOBSTER DINNER

Priced Daily  
Vegetable & Baked Potato

## 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- 27

## LOW COUNTRY BOIL

Shrimp, Crab Legs, Andouille Sausage,  
Corn on the Cob & Gold Potatoes,  
Steamed in a Southern Style  
Savory Old Bay Broth 27

## Sides

FRIED CLAM STRIPS - 6

WHIPPED VANILLA SWEET POTATO - 6

MASHED POTATO - 6

STEAMED WHITE RICE - 6

SEASONED BROCCOLI - 6

SAUTÉED SPINACH - 6

1 POUND BBQ COLE SLAW - 4

SESAME CHICKEN FINGERS - 9

BAKED POTATO - 5

ASIAN STIR FRY VEGETABLES - 6

GARLIC BREAD - 3

MOZZARELLA STICKS - 8

ONION RINGS - 5

IDAHO FRIES - 5

LINGUINE OR PENNE - 11

(MARINARA OR SCAMPI SAUCE)

## Pastas

### SAUTÉED SHRIMP SCAMPI

over Linguine - 22

### PASTA MEDLEY

Mussels, Shrimp, Scallops & Clams  
Marinara Sauce over Linguine - 23

### MUSSELS MARINARA

Loads of Fresh P.E.I. Mussels Sautéed in a  
Marinara Sauce over Linguine - 21

### LINGUINE WITH CLAM SAUCE

Whole and Chopped Fresh Long Island  
Clams (red or white) - 21

### SHRIMP, SCALLOPS & CALAMARI

Garlic Scampi over Linguine - 22

### VEGGIE PENNE PASTA

Colorful Seasonal Vegetables in a  
Fresh Thyme & White Wine Sauce 18  
Add Chicken 5.00

## Dish Your Fish Entrees

ALMOND CRUSTED FLOUNDER 28 SALMON 28 BASA 24  
Whipped Vanilla Sweet Potato & Broccoli

THAI GLAZED SHRIMP 25 CODFISH 25 SALMON 28 TUNA\* 28 SEA SCALLOPS 30  
BASA 24 Jasmine Rice & Sautéed Spinach

BLACKENED \*TUNA 28 SALMON 28 CODFISH 25 BASA 24 SEA SCALLOPS 30  
Mashed Potato & Asian Stir Fry Vegetables

### SESAME CRUSTED \*TUNA 28 OR SALMON 28

Jasmine Rice & Asian Stir Fry Vegetables, Wasabi Mayo (Tuna)  
Whipped Vanilla Sweet Potato, Spinach & Hoisin Sauce (Salmon)

GRILLED SALMON 28 TUNA 28 SHRIMP 25 SEA SCALLOPS 30  
Beluga Lentils, Sautéed Spinach & Onion Marmalade

HORSERADISH CRUSTED CODFISH 25 SALMON 26.95 BASA 24  
Mashed Potato & Broccoli

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