# SANDWICHES

FRIED FISH SANDWICH Flounder - 14 Codfish - 13 On a roll with Lettuce, Tomato

OYSTER OR SHRIMP PO'BOY

Soft Toasted Hero with Lettuce, Tomato, Nola Tartar Shrimp 16 or Oysters 18

# **BURGERS**

#### **HAMBURGER\***

Cooked to Order - Lettuce, Tomato Idaho Fries & Cole Slaw - 15 Add-ons: Grilled Onions, Mushrooms Avocado or Bacon - \$1.00 American, Swiss, Cheddar, - \$.50 each

### SALMON BURGER

Housemade and Grilled, Served with Lettuce, Chili Mayo Idaho Fries & BBQ Cole Slaw - 16

#### **COD & SHRIMP BURGER**

Housemade and Grilled, Served on a Roll, with Lettuce & Creole Tartar Idaho Fries & BBQ Cole Slaw - 16

# -FRIED FISH N' CHIP BASKETS-

Baskets include Idaho Fries & BBQ Cole Slaw

CODFISH N' CHIPS 16 FLOUNDER 20 FRIED WHOLE CLAMS 21 SHRIMP 18

> **BUOY ONE** SEAFOOD BASKET

Fried Basa Fillet, Shrimp, Scallops & Clam Strips 18

CALAMARI 15 **BAY SCALLOPS 17** FRIED OYSTERS 19 **CLAM STRIPS 14** 

FISHERMAN'S BASKET

Fried Basa Fillet, Shrimp, Scallops, Whole Clams, Calamari, Idaho Fries, Onion Rings & BBQ Cole Slaw 22

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



631-998-3808 62 Montauk Hwy WESTHAMPTON NY

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## - RAW BAR -

CLAMS ON THE HALF SHELL \* Dozen - 17 Half Dozen - 10 OYSTERS ON THE HALF SHELL \* Dozen - 20 Half Dozen - 12

# **SOUP & SALADS**

New England CLAM CHOWDER

Manhattan CLAM CHOWDER SEAFOOD BISQUE Pint - 11 Quart - 19

Pint - 10 Quart - 18 Pint - 10 Quart - 18

#### Warm Shellfish Medley Salad

Sautéed Shrimp, Clams, Mussels & Scallops over Mixed Greens, Carrots, Cucumbers, Tomatoes, Roasted Red Peppers, Sundried Tomatoes, Garlic Saffron Vinaigrette - 15

#### Caesar Salad

Romaine, Parmesan Cheese, Housemade Caesar Dressing, Croutons 11

#### Cobb Salad

Grilled Shrimp, Fresh Crabmeat, Avocado, Roasted Red Peppers, Tomatoes, Sundried Tomatoes, Cucumbers, Carrots, over Mixed Greens, House Balsamic Vinaigrette - 17 [ Sub Chicken for Seafood 15 ]

#### House Salad

Add a Protein: Chicken +8 Shrimp +10 Salmon +14

Buffalo or Thai Glazed

CHICKEN WINGS - 11

Stuffed Oysters - 15

SHRIMP BY THE POUND

Any Style: Cocktail, Steamed,

FRIED WHOLE CLAMS Dozen - 22 Half Dozen - 12 FRIED OYSTERS Dozen - 22 Half Dozen - 13 Pepper Seared Tuna\* 16 FRIED CALAMARI - 13

BAKED CLAMS - 12 COCONUT SHRIMP - 13

Mixed Greens, Tomatoes, Cucumbers, Carrots, House Balsamic Vinaigrette 11

# **APPETIZERS**

Sauteed, Fried, Grilled, Scampi, Buffalo, Blackened Or Thai Glazed MEDIUM: \$22/lb 1/2 lb \$12 LARGE: \$24/lb 1/2 lb \$13

# **ENTREES**

#### **Almond Crusted**

Flounder 34 Salmon 32 Basa 26 Whipped Vanilla Sweet Potato & Broccoli

### Thai Glazed

Shrimp 31 Codfish 29 Salmon 32 \*Tuna 33 Jasmine Rice & Sautéed Spinach

#### Blackened

\*Tuna 33 Salmon 32 Codfish 29 Basa 26 Mashed Potato & Asian Stir Fry Vegetables

#### Sesame Crusted

\*Tuna 33 or Salmon 32 Jasmine Rice & Asian Stir Fry Vegetables, Wasabi Mayo (Tuna) Whipped Vanilla Sweet Potato, Spinach & Hoisin Sauce (Salmon)

#### Grilled

Salmon 32 or Tuna 33 Sea Scallops 33 Beluga Lentils, Sauteed Spinach & Onion Marmalade

#### Horseradish Crusted

Codfish 29 Salmon 32 Basa 26 Mashed Potato & Broccoli

#### The Hot Pot

Steamed 1 1/4 lb. Lobster,

1/2 lb Snow Crab Legs, Corn on the Cob & Old Bay French Fries 30

#### Lobster Dinner

Priced Daily | Vegetable & Baked Potato

#### **Buoy One Clam Bake**

Steamed Whole 1 1/4 lb. Lobster, Shrimp, Steamers, Mussels, Vegetable & Baked Potato - 30

#### Roasted Long Island Duck

Baked Potato, Asian Stir Fry Vegetables, Lemon Honey Sauce - 32

Coconut Voodoo Chicken Roasted Red Pepper Sweet Chili Sauce, Mashed Potatoes & Broccoli - 26

# **BUCKET LIST**

HARD SHELL CLAMS

Steamed Clams in Garlic & Red Pepper Served with Drawn Butter \$12 per Dozen

STEAMERS

Steamed Local Softshell Clams w/ Clam Broth & Drawn Butter \$15 Per Pound

#### 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 - 14

Steamed Snow Crab Legs w/ Drawn Butter - 24/lb

# **PASTAS**

## Sautéed Shrimp Scampi

over Linguine 25

#### Pasta Medley

Mussels, Shrimp, Scallops & Clams Marinara Sauce over Linquine 27

# Linguine with Clam Sauce

Whole and Chopped Fresh Long Island Clams (red or white) 25

## Shrimp, Scallops & Calamari

Garlic Scampi over Linguine 25

#### Mussels Marinara

Loads of Fresh P.E.I. Mussels Sauteed in a Marinara Sauce over Linguine 24

#### Farfalle In A Garlic Alfredo

with Sauteed Mushrooms 25 Add Chicken + 8 Shrimp +10

### Veggie Farfalle

Colorful Seasonal Vegetables in a White Wine & Tomato Sauce 21 Add Chicken + 8 Shrimp +10

# SIDES

Asian Stir Fry Vegetables - 6 Seasoned Broccoli 6 Sautéed Spinach 6 Whipped Vanilla Sweet Potato 6 Mashed Potato 6 Baked Potato - 5

Steamed White Rice 6 1 Pound BBQ Cole Slaw 4 Garlic Bread - 4 Mozzarella Sticks - 8 Onion Rings - 5 Idaho Fries - 5

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