



# CATERING MENU

631-473-1143



## \*CLAMS ON THE 1/2 SHELL

Sold by the dozen

\$19



## \*OYSTERS ON THE 1/2 SHELL

Sold by the dozen

\$28



## FRIED CALAMARI

Half Tray

\$65



## BAKED CHOPPED CLAMS

\$29  
HALF

\$58  
FULL



## MUSSELS

Served with marinara  
or wine & garlic

\$31  
HALF

\$58  
FULL



## LOBSTER ROLL SLIDERS

MARKET  
PRICE



## SHRIMP COCKTAIL PLATTERS

Served on a tray with  
cocktail sauce and lemons

LARGE SHRIMP  
\$30 LB.  
ABOUT 30 pcs.

JUMBO SHRIMP  
\$37 LB.  
ABOUT 20 pcs.

### MAKE YOUR OWN CUSTOM PLATTERS

Includes cocktail sauce and lemon wedges

#### KING CRAB LEGS

Market Priced

#### JUMBO LUMP CRAB MEAT

Market Priced

#### 7OZ LOBSTER TAILS

Market Priced

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Warning: Fish and seafood may contain mercury, which can cause health problems if not consumed in moderation. Some items may contain small pin bones, pieces of shell or cartilage.  
Before placing your order, please inform your server if a person in your party has a food allergy.

134 MAIN STREET | PORT JEFFERSON, NY 11777  
631.473.1143 | WWW.PJLOBSTERHOUSE.COM

## STARTERS

### SALADS

Add Chicken to any salad \$20 Half Tray \$40 Full Tray

#### PJ'S HOUSE SALAD

Romaine hearts, tomatoes, red onions, cucumbers and fresh grated carrots, your choice of dressing

Full Tray - 52 • Half Tray - 29

#### CLASSIC CAESAR SALAD

Romaine hearts tossed in creamy Caesar dressing topped with shaved Parmesan cheese, fresh black pepper and seasoned croutons.

Full Tray - 52 • Half Tray - 35

#### MEDITERRANEAN SALAD

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing

Full Tray - 85 • Half Tray - 52

#### SHRIMP SALAD

Classic combination of large shrimp, celery, and Hellmann's mayonnaise

22 lb.

#### LOBSTER SALAD

Hand picked lobster meat tossed with celery and Hellmann's mayonnaise

Priced Daily

#### SEAFOOD SALAD

Fresh calamari, shrimp and scallops tossed with red peppers, red onions, olives, lemon juice and olive oil

20 lb.

#### OCTOPUS SALAD

Tender Octopus tossed with red peppers, red onions, olives, lemon juice, olive oil

Market Priced

### APPETIZERS

#### SNOW CRAB LEGS

Steamed and served with drawn butter ~ Priced Daily

#### KING CRAB LEGS

Steamed and served with drawn butter ~ Priced Daily

#### STEAMED CLAMS

Local little neck clams steamed with wine and garlic

20 dozen

#### CLAMS CASINO

Broiled whole little neck clams topped with bacon, butter, and red peppers

28 dozen

#### CLAMS OREGANATA

Whole littleneck clams with an oregano crumb topping

21 dozen

#### FRIED BAY SCALLOPS

23 lb.

#### FRIED SEA SCALLOPS

Market Price

#### STEAMERS

Local soft shell clams, fresh clam juice rinse, drawn butter dip

Full Tray - 160 • Half Tray - 92

#### CRAB CAKES

Homemade crab cakes prepared with shredded crabmeat, rémoulade sauce and lemons

Full Tray (24) • Half Tray (12) - PRICED DAILY

#### JUMBO CLAM STRIPS

Fried clam strips served with tartar sauce

Full Tray - 200 • Half Tray - 105

### FIRECRACKER CALAMARI

Crispy calamari dusted with Peppadew seasoning and teamed with roasted corn, peppers, avocado and a scallion cream dipping sauce

Half Tray - 87

### COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp, orange horseradish sauce

Full Tray (48) - 127 • Half Tray (24) - 69

### CHICKEN FINGERS

Deep fried chicken tenders, classic honey mustard

Full Tray - 105 • Half Tray - 56

### MOZZARELLA TRIANGLES

Deep fried breaded mozzarella, traditional marinara sauce

Full Tray - 160 • Half Tray - 92

### BONELESS WINGS OR BONE-IN WINGS

Choose your style: Hot, BBQ, or Plain

Full Tray - 105 • Half Tray - 58

### LARGE SHRIMP

Deep fried with cocktail and tartar sauce

30 lb. (30 pieces)

## SOUPS BY THE QUART

LOBSTER BISQUE - 19

NEW ENGLAND CLAM CHOWDER - 19

MANHATTAN CLAM CHOWDER - 19

## ENTREES

Add penne or linguini with matching sauce to any dish below ~ Full Tray - 30 • Half Tray - 15

### LINGUINI WITH RED OR WHITE CLAM SAUCE

Fresh shucked local clams sautéed with fresh herbs and roasted garlic

Full Tray (8-10) - 80 • Half Tray (4-6) - 40

### SAUSAGE & PEPPERS

Full Tray (12-14) - 80 • Half Tray (6-8) - 46

### SHRIMP FRANCESE

Full Tray (12-14) - 200 • Half Tray (6-8) - 105

### SHRIMP & LITTLE NECK CLAM SCAMPI

Local littleneck clams and shrimp sautéed in a garlic, butter, and white wine sauce

Full Tray (8-10) - 185 • Half Tray (4-6) - 92

### SHRIMP PARMESAN

Large deep fried shrimp layered with marinara sauce and mozzarella cheese

Full Tray (12-14) - 200 • Half Tray (6-8) - 105

### SHRIMP & SCALLOP ALFREDO

Bay scallops and large shrimp tossed in a creamy cheese sauce. Can be prepared Cajun upon request

Full Tray (12-14) - 185 • Half Tray (6-8) - 92

### SEAFOOD PAELLA

Shrimp, scallops, mussels, clams and sausage atop a bed of seasoned rice

Full Tray (8-10) - 138 • Half Tray (4-6) - 69

### SEAFOOD MARINARA

Shrimp, scallops, mussels, and clams sautéed with our homemade tomato sauce

Full Tray (8-10) - 150 • Half Tray (4-6) - 75

### SEAFOOD SUPREME

Shrimp, scallops, mussels, and clams sautéed in a garlic, cream, and cheese sauce

Full Tray (8-10) - 185 • Half Tray (4-6) - 92

### SALMON PINWHEELS

Salmon fillet wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, and breadcrumbs

Full Tray (12-14) - 230 • Half Tray (6-8) - 115

### STUFFED JUMBO SHRIMP

Jumbo shrimp wrapped with our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, and breadcrumbs

Full Tray (40pcs) - 220 • Half Tray (20pcs) - 110

### HONEY MUSTARD SALMON

Pan seared salmon fillet topped with a sweet and spicy honey mustard horseradish sauce

Full Tray (12-14) - 175 • Half Tray (6-8) - 88

### MAHI-MAHI PICCATA

Egg coated pan seared mahi-mahi sautéed with capers and artichokes and in a lemon, butter, white wine sauce

Full Tray (12-14) - 220 • Half Tray (6-8) - 110

### FLOUNDER FRANCESE

Local caught flounder coated with an egg batter and sautéed in a lemon, butter, white wine sauce

Full Tray (14-16) - 230 • Half Tray (8-10) - 115

### STUFFED FILLET OF FLOUNDER

Local flounder wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, and breadcrumbs

Full Tray (12-14) - 288 • Half Tray (6-8) - 144

### PENNE ALA VODKA

Penne pasta tossed in a tomato cream sauce with shallots and bacon

Full Tray (10-12) - 80 • Half Tray (6-8) - 55

### CHICKEN FRANCESE

Chicken cutlets coated with an egg batter and sautéed in a lemon, butter, white wine sauce

Full Tray (12-14) - 140 • Half Tray (6-8) - 70

### CHICKEN PARMESAN

Deep fried chicken cutlets topped with marinara and mozzarella cheese

Full Tray (12-14) - 140 • Half Tray (6-8) - 70

### SHRIMP SCAMPI

Large shrimp sautéed in a butter, garlic, and white wine sauce

Full Tray (12-14) - 200 • Half Tray (6-8) - 100

### LOBSTER TAIL SCAMPI

Lobster tail halves sautéed in a butter, garlic, and white wine sauce

Full Tray (12-14) - Market Priced Half Tray (6-8) - Market Priced

### LOBSTER CLAMBAKE

1 ¼ pound steamed lobster and your choice of steamers, mussels or six steamed clams. Served with a steamed red potato, an ear of corn and a house garden salad

Market Priced

### STEAMED LOBSTERS ALA CARTE

Your choice of 1 ¼, 1 ¾, 2, 2 ½, or 3 pound. Served with drawn butter and lemons

Market Priced

## SIDE DISHES

### HOMEMADE MASHED POTATOES

Full Tray - 45 Half Tray - 30

### STEAMED RED POTATOES

Full Tray - 30 Half Tray - 20

### CREAMED SPINACH

Full Tray - 50 Half Tray - 35

### COLESLAW

Full Tray - 35 • Half Tray - 25

### SEASONED RICE

Full Tray - 30 • Half Tray 20

### CORN ON THE COB

Full Tray (12) - 30 • Half Tray (6) - 20

### FRENCH FRIES

Full Tray - 35 • Half Tray - 25

### WAFFLE FRIES

Full Tray - 40 • Half Tray - 30

### SWEET POTATO FRIES

Full Tray - 60 • Half Tray - 30

### STEAMED MIXED VEGETABLES

Full Tray - 50 • Half Tray - 25

## DO-IT YOURSELF CATERING MARKET PRICE

### CLAM BAKE BUCKETS (COOK IN CAN)

#### BUCKET FOR TWO

2 - 1 ¼ lb. lobsters

1 dozen clams

1 ½ lb. mussels

½ lb. shrimp

Corn, red potatoes, butter, lemons

#### BUCKET FOR FOUR

4 - 1 ¼ lb. lobsters

2 dozen clams

3 lb. mussels

1 lb. shrimp

Corn, red potatoes, butter, lemons

**SUBSTITUTE TAILS ONLY FOR AN ADDITIONAL CHARGE!**

#### STEAMED CLAM BUCKET

5 dozen clams

Wine, garlic

#### LOBSTER ROLL KITS

1.50 pound lobster salad

4 New England Hot dog buns

1 pound cole slaw

Lettuce and tomato